

# Al fresco

CUCINA ITALIANA



## CHAMPAGNE AND SPARKLING WINE

- |   |   |       |
|---|---|-------|
| 1 | <b>Conti D'Arco Prosecco, Brut Italy</b>  | 23.95 |
|   | Sparkling with fresh apples, pears and a just a hint of white peach.  |       |
| 2 | <b>Moët &amp; Chandon Brut Impérial France</b>  | 49.95 |
|   | A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints. |       |

## - White Wine -

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|---|---|-------|
| 3 | <b>Corte Vigna Pinot Grigio Delle Venezie, Italy</b>  | 17.00 |
|   | Floral, racy and dry with green, crisp fruit: the grapes are grown in north-eastern Italy.              |       |
| 4 | <b>Parini Trebbiano del Rubicone Italy</b>  | 17.95 |
|   | Dry with a crisp palate showing hints of apple and almond.  |       |
| 5 | <b>Frascati Terre dei Grifi, Fontana Candida, Italy</b>   | 20.95 |
|   | Lean, mineral style with a citrus freshness, hints of crushed almonds on the finish.                    |       |
| 5 | <b>Pinot Grigio delle Venezia Giulia Lumina Ruffino, Italy</b>  | 21.95 |
|   | Refreshingly dry, pear and apple sauce scented wine from north-east Italy.                              |       |
| 6 | <b>Sauvignon Blanc Grave del Friuli Borgo Tesis, Fantinel, Italy</b>                                    | 22.95 |
|   | Delightful, fresh Sauvignon with plenty of delicate green pepper and cut grass aromas and flavours.     |       |
| 7 | <b>La Cala Vermentino di Sardegna Sella &amp; Mosca, Italy</b>  | 21.95 |
|   | Shows typical aromatic aromas of herb and lemon zest, un-oaked the wine is light, zesty and refreshing. |       |
| 8 | <b>Gavi di Gavi, Enrico Serafino Italy</b>  | 24.95 |
|   | Pale straw-yellow, the wine shows floral and citrus aromas, with a mineral, dry palate.                 |       |

- Dry, refreshing, delicate, light white
- Zesty, herbaceous or aromatic white
- Elegant, intricate, mineral-laced white
- Light, bright, fresh red
- Juicy, medium-bodied, fruit-led red
- Spicy, peppery, warming red
- Oaked, intense, concentrated red
- Sophisticated, polished, complex red
- Dry, elegant rosé
- Rich, fruity rosé

## .ROSÉ WINE.

- |    |  |       |
|----|--|-------|
| 9  | <b>Corte Vigna Pinot Grigio Rosé delle Venezie, Italy</b>                                  | 16.95 |
|    | Off-dry, light and fresh, morel cherry and ripe strawberry flavours.                       |       |
| 10 | <b>Vita Zinfandel Rosé, Puglia Italy</b>   | 18.50 |
|    | From the deep south of Italy, subtle strawberry fruit, finishes with a touch of sweetness. |       |

## RED WINE

- |    |  |       |
|----|--|-------|
| 11 | <b>Corte Vigna Merlot, Italia Italy</b>  | 16.95 |
|    | Carefully selected grapes from Friuli, Veneto and Trento. Upfront briary fruit flavours and soft vanilla tones.  |       |
| 12 | <b>Montepulciano d'Abruzzo Collezione, Marchesini, Italy</b>   | 16.95 |
|    | From the Adriatic coastal region, shows aheady bouquet of violet and blackberries.   |       |
| 13 | <b>Solstice Shiraz, Italia Italy</b>   | 19.95 |
|    | Silky, red berry and spice scented wine.   |       |
| 14 | <b>Feudi Salentini 125 Primitivo del Salento, Italy</b>  | 23.95 |
|    | Elegant with notes of ripe plum, cherry jam and cocoa followed by a hint of spicy vanilla.   |       |
| 15 | <b>Passori Rosso, Veneto Italy</b>   | 24.95 |
|    | Rich, smooth red wine, showing plum and dried fruit followed by notes of spice and vanilla.  |       |
| 16 | <b>Cannonau di Sardegna Riserva Sella &amp; Mosca, Italy</b>   | 24.95 |
|    | Dark ruby-red it has a complex, slightly 'gamey' nose with hints of violets: the palate is rich, fleshy with plums and dark fruits mingling with oaky tones. |       |
| 17 | <b>Chianti Superiore, Ruffino (Traditional Flask), Italy</b>   | 28.95 |
|    | Harmonious and mellow, with violet and red berry notes on a soft and refreshing finish.  |       |
| 19 | <b>Valpolicella Classico, Superiore Ripasso Le Poiane Bolla, Italy</b>   | 33.95 |
|    | The traditional ripasso technique of fermentation on famous Amarone skins, entices reminiscence of Christmas dates and soft prune richness.                  |       |
| 20 | <b>Barolo, Enrico Serafino Italy</b>   | 39.95 |
|    | Big, well-structured red, intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla.   |       |
| 21 | <b>Amarone della Valpolicella Classico Bolla, Italy</b>  | 45.95 |
|    | The traditional method of semi-drying the grapes first ensures an enveloping, velvet richness with marzipan, raisin and date flavours.                       |       |

Bottles (75cl) Large glass (250ml) Small glass (175ml)

\*Food Allergies & Intolerances\* - Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink. | MC87601EWN | for the facts drinkaware.co.uk

## - Spirits -

- |  |      |      |
|--|------|------|
| Campari                                    | 50ml | 4.00 |
| Martini Extra Dry                          | 50ml | 4.00 |
| Martini Bianco                             | 50ml | 4.00 |
| Martini Rosso                              | 50ml | 4.00 |
| Martini Rosato                             | 50ml | 4.00 |
| Pimms No.1                                 | 25ml | 2.00 |
| Southern Comfort                           | 25ml | 3.50 |
| Jack Daniel's Tennessee Sour Mash old No.7 | 25ml | 3.50 |
| Bells Extra Special 8 Year Old             | 25ml | 3.50 |
| Glenfiddich 12 Year Old Special Reserve    | 25ml | 4.00 |
| Johnnie Walker Black Label                 | 25ml | 3.50 |
| Bushmills Black Bush                       | 25ml | 3.50 |
| Gordon's Gin                               | 25ml | 3.50 |
| Bombay Sapphire                            | 25ml | 4.00 |
| Bacardi Carta Blanca                       | 25ml | 3.50 |
| Olmecca Reposado                           | 25ml | 3.50 |
| Russian Standard                           | 25ml | 3.50 |
| Captain Morgan Original Dark Rum           | 25ml | 3.50 |
| Malibu                                     | 25ml | 3.50 |
| Pernod                                     | 25ml | 3.50 |
| Antica Classic Sambuca                     | 25ml | 3.50 |
| Hennessey VS ***                           | 25ml | 3.50 |
| Vecchia Romagna Etichetta Nera             | 25ml | 3.50 |
| Antica Sambuca                             | 25ml | 3.50 |
| Limoncello                                 | 25ml | 3.50 |

## .BEER.

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|-----------------------------------|-------|------|
| Birra Moretti Toscana 4.6%        | 500ml | 5.99 |
| Birra Moreti Siciliana 5.8%       | 500ml | 5.99 |
| Peroni Nastro Azzurro 5.1%        |       | 3.90 |
| Becks Blue, 0%                    |       | 3.75 |
| Budweiser 4.8%                    |       | 3.75 |
| Stella Artois 4.8%                |       | 3.75 |
| Bulmers Original No. 9 Cider 4.5% |       | 4.50 |
| Bulmers Pear No. 10 Cider 4.5%    |       | 4.50 |
| Thatchers Gold 4.8%               |       | 4.95 |
| Birra Moretti 4.6%                |       | 3.90 |
| Peroni Nastro Azzurro (GF) 5.1%   |       | 4.20 |

## SOFT DRINKS

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|--------------------------------------|------|
| Coca Cola Icon Glass                 | 2.50 |
| Diet Coke Icon Glass                 | 2.50 |
| Schweppes Lemonade                   | 2.00 |
| Fever Tree Spring Soda               | 2.00 |
| Appletiser                           | 2.50 |
| Frobishers Orange                    | 2.50 |
| Frobishers Pineapple                 | 2.50 |
| Frobishers Cranberry                 | 2.50 |
| Frobishers Apple                     | 2.50 |
| Lauretana still/sparkling water 50cl | 3.00 |
| Bottlegreen Elderflower Presse       | 2.00 |

## - Antipasti - starters -

<b>SPIEDINI DI pollo</b>	<b>£6.50</b>
Grilled chicken skewers marinated in special Mediterranean spices served over a unique homemade beet hummus	
<b>ZUPPA del giorno</b>	<b>V £4.95</b>
Soup of the day, prepared daily with finest & freshest ingredient. served with bread (ask for today speciality)	
<b>GAMBERONI all'aglio</b>	<b>£7.50</b>
Shell on tiger prawns lightly tossed in olive oil & garlic splash of white wine and finished with a light tomato and fresh herb sauce, served with homemade rustic bread	
<b>POLPETTE al sugo di Pomodoro</b>	<b>£6.25</b>
Homemade meatballs in a rich white wine and tomato ragu topped with melted mozzarella and parmesan cheese served with homemade rustic bread	
<b>BRUSCHETTA con formaggio di capra</b>	<b>V £5.95</b>
Toasted bread topped with roasted peppers, caramelized onion and warm goats cheese	
<b>CALAMARI fritti</b>	<b>£6.95</b>
Tender crisp fried fresh squid rings served with salad garnish and our homemade lemon and paprika aioli	
<b>CAPRESE con peperoni</b>	<b>V £6.50</b>
Fresh simple and delicious! Layers of vine-ripened tomatoes, buffalo mozzarella, basil & roasted peppers with a light drizzle of olive oil and seasoning	
<b>COZZE sorrentina</b>	<b>£7.50</b>
Steamed Mussels sautéed with onion, garlic & herbs splash of vino bianco, and a lights tomato sauce served with homemade rustic bread	
<b>PATE della casa</b>	<b>£6.50</b>
Our freshly-prepared own recipe chicken liver (cooked through) pate with homemade sweet pear conserve, toasted bread and salad garnish	
<b>BRESAOLA CON PECORINO SARDO E RUCOLA</b>	<b>£7.25</b>
Finally sliced air dried beef with wild rocket and cracked black pepper,shaves of pecorino cheese,lemon and olive oil	

## .TO SHARE FOR 2<sup>PP</sup>.

<b>ANTIPASTO misto all'italiana</b>	<b>£14.95</b>
a selection of imported Italian aged cured meats combined with marinated and grilled vegetables Italian cheeses and stone baked artisan bread	
<b>ANTIPASTO di mare alla veneziana</b>	<b>£16.95</b>
venetian style seafood antipasti made fresh seafood and vegetables- calamari, king prawn skewer, whitebait, grilled tiger prawns and steamed mussels served celery, carrots and lemon paprika aioli	

## - PIZZA -

<b>MARGHERITA</b>	<b>V £8.25</b>
Tomato, oregano, buffalo mozzarella & organic basil	
<b>AMERICANATA</b>	<b>£11.95</b>
Pulled lamb on bbq sauce, red onion and feta cheese	
<b>DELLA casa</b>	<b>V £10.95</b>
Tomato base, Goats cheese, mozzarella, caramelized onion, and wilted spinach.	
<b>PEPPERONI piccante</b>	<b>£9.95</b>
Tomato base, mozzarella, parmesan and pepperoni from il mondo vecchio	
<b>TROPICALE</b>	<b>£9.95</b>
Sweet and smoky tropical –with tomato base, pineapple, mozzarella and ham	
<b>QUATTRO stagioni</b>	<b>V £9.95</b>
Tomato base, mozzarella, olives, sautéed mushroom, artichoke and roasted peppers	
<b>POLLO e pancetta</b>	<b>£11.95</b>
Tomato base, Marinated chicken strips, pancetta, corn and mozzarella finished with red roquito chilli pearls	
<b>MEDITERRANEA</b>	<b>V £9.95</b>
Tomato base, mozzarella & roasted Mediterranean vegetable finished with chili infused olive oil and parmesan shavings	
<b>AL mare</b>	<b>£12.95</b>
Tomato base, mozzarella, prawns, tuna red onion and calamari drizzled with extra virgin olive oil, garlic and chili	
<b>NAPOLETANA</b>	<b>£9.95</b>
Tomato base, mozzarella, Anchovies, olives, and oregano	
<b>AL TONNO</b>	<b>£9.95</b>
Tomato base .mozzarella ,tuna,sweet corn,red onion and garlic butter	

## CALZONE CLASSICO £12.95

A folded over pizza stuffed with tomato, mozzarella, pepperoni, italian sausage, and ham. (Served with fresh salad garnish and house dressing)

<b>Upgrade your pizza with extra pizza toppings;</b>	
Ham, mushrooms, sweet corn,pepperoni sausage,	
pineapple, roasted vegetables, onion, olives, cheese	<b>£1.50</b>
Artichoke, anchovies, wilted spinach, tuna, chicken,	<b>£1.95</b>
Parma ham	<b>£2.50</b>

## - Pasta -

<b>LASAGNA tradizionale</b>	<b>£9.95</b>
Our fresh made Traditional oven baked layers of fresh pasta sheet béchamel lean mince beef ragout parmesan and mozzarella cheese	
<b>CANNELLONI ricotta e spinaci</b>	<b>V £9.50</b>
Delicate pasta tubes filled with spinach and ricotta baked on tomato sauce topped with béchamel and mozzarella cheese	
<b>PENNE arrabiata</b>	<b>V £8.50</b>
Penne pasta in our homemade Napoli and basil sauce finished with grated parmesan cheese	
<b>SPAGHETTI bolognese</b>	<b>£9.50</b>
Spaghetti with a traditional slow cooked mince beef ragout	
<b>TAGLIATELLE della casa</b>	<b>£11.25</b>
Egg pasta ribbons tossed with onions, selection of wild mushrooms & porcini splash of brandy, cream of Italian truffle and finished with prosciutto crudo	
<b>PENNE con salsiccia piccante</b>	<b>£10.95</b>
Thin pasta tubes prepared in a spicy tomato sauce with a fresh neapolitan fennel sausage broccoli and roasted red peppers, finished with Italian herbs and granello cheese	
<b>SPAGHETTI carbonara</b>	<b>£9.95</b>
Spaghetti pasta tossed with julienne of bacon cream and egg yolk finished with black pepper and aged parmesan cheese	
<b>SPAGHETTI polpette</b>	<b>£9.50</b>
Classic spaghetti Tossed with homemade meatballs in a rich tomato sauce	
<b>LINGUINE all'adriatico</b>	<b>£13.95</b>
Classic southern Italian pescatora flat spaghetti pasta with mix seafood and shellfish sautéed in garlic, white wine herbs and Pomodoro (tomato) sauce	
<b>TAGLIATELLE d'agnello</b>	<b>£12.95</b>
Egg pasta ribbons with Slow cooked shredded lamb ragout, mushroom and asparagus finished with granello cheese and a touch mint sauce.	

Gluten Free or vegetarian pasta available on request please ask a member of staff.

## - Risotto -

<b>FUNGHI e pancetta</b>	<b>£12.95</b>
a rustic Italian risotto which combine a selection of wild mushroom and julienne of bacon gently cooked with Arborio rice finished with cream parmesan cheese and herbs	
<b>GAMBERONI e asparagi</b>	<b>£13.95</b>
A lemon and white wine infused king prawn risotto made with asparagus, cherry tomato and mascarpone cheese	
<b>ZUCCA e zafferano</b>	<b>V £11.95</b>
Italian Arborio rice infused with sweet butternut squash, mushrooms, fresh herbs, salty parmesan, cream and saffron	

## .INSALATA - SALADS.

<b>CAESAR con Pollo alla grilia</b>	<b>£10.95</b>
Fresh crisp lettuce topped with chargrilled chicken breast, tangy anchovies granello cheese shavings, croutons and our incredible house-made Caesar dressing	
<b>PANZANELLA al Salmone fresco</b>	<b>£13.95</b>
Traditional Italian salad made with large chunks of bread, ripe tomatoes cucumber red onion and rocket tossed in pesto topped with oven baked salmon fillet and drizzled with Tuscan olive oil, served with lemon wedge	
<b>BARBABIETOLA con Formaggio di Capra</b>	<b>V £9.95</b>
Red beetroot carpaccio topped with baby greens, tomato and crunchy walnut crowned with a Warm goats cheese set on crouton base, finished with a drizzle of honey balsamic syrup	

## BAMBINI

Kids up to 10 years old only	
<b>Main, drink and dessert</b>	<b>£ 6.95</b>
<b>Choose one of your favorite here plus one soft drink (selection of fruit juice) and a scoop of ice cream</b>	

<b>SPAGHETTI &amp; MEATBALLS</b>	
Home- made beef meatballs and tomato ragout with spaghetti pasta	
<b>LASAGNA</b>	
Layers of pasta with beef ragout cheese and creamy sauce	
<b>CANNELLONI</b>	<b>V</b>
Pasta tubes filled with spinach and ricotta	
<b>PIZZA margarita</b>	<b>V</b>
Tomato and mozzarella	
<b>PIZZA pepperoni</b>	
Tomato, mozzarella and pepperoni sausage	

## CARNE - GRILLS AND MEAT

<b>T BONE steak (APPROX 1LB UNDERCOOKED)</b>	
<b>FILLET steak (APPROX 8OZ UNDERCOOKED)</b>	
<b>SIRLOIN steak (APPROX 8OZ UNDERCOOKED)</b>	
<b>BISTECCA fiorentina</b>	<b>£22.95</b>
Flame grilled T bone steak brushed with Tuscan olive oil, garlic and rosemary served with selection of fresh veg or chunky chips	
<b>FILETTO al pepe verde</b>	<b>£21.95</b>
Fillet steak in a house special green peppercorn sauce flamed with brandy Served with selection of fresh veg or chunky chips	
<b>FILETTO alla Rossini</b>	<b>£22.95</b>
Fillet steak cooked in a rich madeira liver sauce, served on a crouton and crowned with smooth liver pate Served with selection of fresh veg or chunky chips	
<b>BISTECCA alla dolcelatte</b>	<b>£17.95</b>
Sirloin steak cooked in a creamy gorgonzola cheese sauce with a hint of white wine Served with selection of fresh veg or chunky chips	
<b>TAGLIATA di manzo</b>	<b>£16.95</b>
Grilled sirloin steak cooked to your liking served with wild rocket, and a drizzle of tuscan olive oil Finished with parmesan shaving	
<b>STINCO d'agnello alla menta</b>	<b>£16.95</b>
braised lamb shank with creamy mashed potato mint & onion sauce and selection of fresh veg	
<b>POLLO ai funghi e crema</b>	<b>£13.95</b>
Chicken escalope cooked with a selection of wild mushrooms white wine, cream, and chicken jus served with selection of fresh veg or chunky chips	
<b>POLLO saltimbocca</b>	<b>£14.50</b>
Tender chicken escalope topped with prosciutto and provolone cheese served in a sauce of sage garlic white wine and butter served with selection of fresh veg or chunky chips	
<b>VITELLO Milanese</b>	<b>£17.95</b>
veal escalope coated in breadcrumbs, pan fried in olive oil and set on spaghetti Napoli served with salad garnish & lemon Extra sauce: Peppercorn. dolcelatte. Or madeira £2.00	

## - Pesce - fish -

<b>BRANZINO al fresco</b>	<b>£16.95</b>
Mediterranean fresh seabass fillets (2) mussels and king prawns simply poached in white wine lemon juice & garlic touch of butter and seasoning served with selection of fresh veg or chunky chips	
<b>GUZZETTO di pesce del giorno</b>	<b>£15.95</b>
Seafood dish made with a fresh selection of daily seafood and shellfish in a fragrant and tangy tomato, capers and white wine sauce Served with rustic bread	
<b>SALMONE allo zafferano</b>	<b>£15.95</b>
Pan seared fresh salmon fillet with prosecco, cream and saffron sauce served with selection of fresh veg or chunky chips	
<b>CODA di rospo</b>	<b>£18.95</b>
roasted monkfish wrapped in parma ham served on bed of lemony mash . dressed with olive tapenade served with selection of fresh veg	

## .CONTORNI SIDES.

<b>Button mushrooms in garlic butter</b>	<b>V £3.25</b>
<b>Grilled asparagus with pepper zabaglione</b>	<b>V £3.50</b>
<b>Mediterranean salad with feta cheese and olives</b>	<b>V £3.95</b>
<b>Sautéed peas with onion chilli and mint</b>	<b>V £3.25</b>
<b>Grana Padano and truffle chips</b>	<b>V £3.50</b>
<b>Chunky chips</b>	<b>V £3.25</b>
<b>Rocket &amp; parmesan shavings salad</b>	<b>V £3.50</b>
<b>Mix salad</b>	<b>V £3.25</b>
<b>Tomato and onion salad</b>	<b>V £3.25</b>

*Al fresco*  
CUCINA ITALIANA

Food described on this menu may contain nuts or other allergens. | If you suffer from any allergy or food intolerance please notify a member of the al fresco team who will be pleased to discuss you needs with the duty manager | V denotes vegetarian dishes | All prices are in £ and inclusive of vat.