



ALFRESCO

Cucina italiana

MAIN MENU

Childrens Meal Special

Main Course, Drink & Dessert - **just £8.00**

PIZZA MARGARITA

SPAGHETTI CARBONARA

SPAGHETTI NAPOLI

PIZZA PEPPERONI

SPAGHETTI BOLOGNESE

PIZZA TROPICALE

Choose one of your favorite here plus soft drink
(selection of fruit juices only) and a scoop of ice cream

Smaller portions for children up to 10 years old only

Food described on this menu may contain nuts or other allergens.
If you suffer from any allergy or food intolerances 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.

Sharing

OLIVES £5 (v)

Marinated Sicilian olives with olive oil and aged balsamic reduction dip.
Served with artisan bread

SCHIACCIATA

8" Hand stretched stone baked Toscana flat bread topped with;
Garlic and rosemary £6 (v)
Garlic and mozzarella £6 (v)

ANTIPASTO ALL'ITALIANA £15

A selection of imported Italian aged cured meats combined with marinated
and grilled vegetables Italian cheeses and stone baked artisan bread

CROSTINI MISTI £9 (v)

A trio of toasted ciabatta individually topped with:
1. Garlic, basil & oregano marinated tomato consasse
2. Roasted red peppers goats cheese caramelized onion topping
3. Sicilian aubergine caponata & crumbled ricotta

Antipasti

SPIEDINI DI POLLO £7

Grilled chicken skewers marinated in special Mediterranean spices served over a unique home-made beet hummus

ZUPPA DEL GIORNO £6 (v)

Soup of the day, prepared daily with finest & freshest ingredient. Served with bread (ask for today's speciality)

POLPETTE AL SUGO £7 (v)

Homemade meatballs in a rich white wine and tomato ragu topped with melted mozzarella and parmesan cheese served with homemade rustic bread

CALAMARI FRITTI £7

Tender crisp fried fresh squid rings served with salad garnish and our homemade tartare sauce

GAMBERONI SALMORIGLIO £8

Peeled tiger prawns lightly tossed in olive oil, garlic, green peppercorns, & a splash of vino bianco. Finished with lime/lemon butter. Served with toasted ciabata

CAPRESE £7 (v)

Fresh simple and delicious! Layers of vine-ripened tomatoes, buffalo mozzarella, basil & roasted peppers with a light drizzle of olive oil and seasoning

COZZE A SCELTA £8

Choice of either;

Steamed Mussels with, garlic, vino bianco, and a light tomato sauce
OR creamy prosecco, garlic & shallots. Served with homemade rustic bread

PATE DELLA CASA £7

Our freshly-prepared own recipe chicken liver (cooked through) pate with homemade sweet pear conserve, toasted bread and salad garnish

BRESAOLA CON PECORINO SARDO E RUCOLA £8

Finely sliced air dried beef with wild rocket and cracked black pepper, shavings of pecorino cheese, lemon and olive oil

Le Pizze

MARGHERITA £10 (v)

Tomato, oregano, mozzarella
& organic basil

DELLA CASA £13 (v)

Tomato base, Goats cheese, mozzarella,
caramelized onion, and wilted spinach,

PEPPERONI £12

Tomato base, mozzarella, parmesan
and pepperoni

TROPICALE £12

Sweet and smoky tropical –with tomato base,
pineapple, mozzarella and ham

QUATTRO STAGIONI £13 (v)

Tomato base, mozzarella, olives, sautéed
mushroom, artichoke and roasted peppers

POLLO E PANCETTA £14

Tomato base, Marinated chicken strips,
pancetta, corn and mozzarella finished
with red roquito chilli pearls

AL MARE £14

Tomato base, mozzarella, prawns, mussels red
onion and calamari drizzled with extra virgin
olive oil, garlic and chili

TIROLESE £13

Tomato base, mozzarella, speck
& gorgonzola

FIorentina £12

Tomato base, mozzarella, baked free
range egg, spinach & olives

DIAVOLA £13

Smoky spicy and full-flavoured, tomato base,
mozzarella, Milano salami & feiry n'duja crumb's

CALZONE £14

A meat feast folded over pizza stuffed with mince meat ragout,
mozzarella, pepperoni, pancetta, and ham.
(Served with fresh salad garnish and house dressing)

UPGRADE YOUR PIZZA WITH EXTRA PIZZA TOPPINGS;

Ham, mushrooms, sweet corn, pepperoni sausage, pineapple, roasted
vegetables, onion, olives, cheese £1.50 Artichoke, anchovies,
wilted spinach, tuna, chicken, £1.95 parma ham £2.50

Pasta

TAGLIOLINI BOLOGNESE £11

Tagliolini with a traditional slow cooked mince beef ragout

TAGLIATELLE DELLA CASA £12

Egg pasta ribbons tossed with onions, a selection of wild mushrooms & porcini, a splash of brandy, cream of Italian truffle and finished with prosciutto crudo

SPAGHETTI CARBONARA £11

Spaghetti pasta tossed with julienne of bacon cream and egg yolk finished with black pepper and aged parmesan cheese

SPAGHETTI POLPETTE £11

Classic spaghetti Tossed with homemade meatballs in a rich tomato sauce

TAGLIOLINI ALL'ADRIATICO £14

Classic southern Italian pescatora flat pasta with mix seafood and shellfish sautéed in garlic, white wine herbs and Pomodoro (tomato) sauce

PACCHERI N'DUJA RICOTTA E MELANZANE £12

Large pasta tubes cooked with diced aubergine, fiery n'duja sausage meat, touch of pomodoro & finished with crumbed ships ricotta cheese

TAGLIATELLE ALL'ORTOLANA £12 (v)

Egg pasta ribbons tossed with onion diced fine beans, Sardinian artichoke & sun-blushed tomatoes, in a light creamy pecorino sauce

Gluten free or vegetarian pasta available on request

Please ask member off our staff

RAVIOLI DEL GIORNO £15

Our hand-filled pasta made daily using premium quality Neapolitan '00' flour, fine semolina, free range egg, olive oil & sea salt
(Please ask member of staff for today's speciality)

Al forno

LASAGNA TRADIZIONALE £11.50

Our fresh made Traditional oven baked layers of fresh pasta sheet béchamel lean mince beef ragout parmesan and mozzarella cheese

CANNELLONI RICOTTA E SPINACI £11.50 (v)

Delicate pasta tubes filled with spinach and ricotta baked on tomato sauce topped with a béchamel and mozzarella cheese

BAKED GNOCCHI ALLA SORRENTINA £11.50 (v)

Baked potato (dumplings) gnocchi made with tomato basil and oregano sauce topped with buffalo mozzarella (a dish originated in Campania)

Risotto

FUNGHI E PANCETTA £14

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

DOLCELATTE E SPINACI £13 (v)

Wilted spinach and creamy dolcelatte cheese risotto finished with a toasted walnut crumb

SPIGOLA E PROSECCO £14

Italian herbs and light creamy prosecco risotto, crowned with pan seared sea bass fillet, roasted cherry tomatoes & salsa salmoriglio

Insalata

CAESARE CON POLLO £13

Fresh crisp lettuce topped with chargrilled chicken breast, tangy anchovies granello cheese shavings, croutons and our incredible house-made Caesar dressing

TAGLIATA DI MANZO £18

Grilled sirloin steak cooked to your liking served with wild rocket, and a drizzle of tuscan olive oil Finished with parmesan shaving

ANATRA ALL'ARANCIA E FINOCCHIO £17

Roast duck breast with baby greens, orange and fennel salad finished with toasted peanut and honey-mustard vinaigrette

Carne

FILLET STEAK (APPROX 8OZ UNDERCOOKED)
SIRLOIN STEAK (APPROX 8OZ UNDERCOOKED)

BISTECCA ALLA DOLCELATTE £19
Sirloin steak cooked in a creamy gorgonzola cheese sauce with a hint of white wine Served with mixture of fresh veg and roasted baby potatoes

FILLETO AL PEPE VERDE £24
Fillet steak in a house special green peppercorn sauce flamed with brandy Served with mixture of fresh veg and roasted baby potatoes

AGNELLO GRIGLIATO £18
Lemon & oregano marinated grilled lamb chops, with roasted baby potatoes and daily vegetables mix - mint garlic & capers gremolata dip

FILLETO ALLA ROSSINI £24
Fillet steak cooked in a rich madeira wine sauce, served on a crouton and crowned with smooth liver pate, Served with mixture of fresh veg and roasted baby potatoes

POLLO AI FUNGHI E CREMA £15
Chicken escalope cooked with a selection of wild mushrooms white wine, cream, and chicken jus with a mixture of fresh veg and roasted baby potatoes

BISTECCA MARE E MONTI £24
(Surf & turf) Chared grill sirloin steak topped with marinated tiger prawn skewer truffled béarnaise sauce, with mixture of fresh veg and roasted baby potatoes

POLLO CACCIATORE £15
Slow cooked(hunter's chicken stew) made of diced chicken breast, potatoes, red peppers and olives in a rich and rustic tomato-chianti wine sauce. Served with arborio rice

ANATRA SCOTTATA £17
Pan seared rosemary marinated duck breast with honeyed mustard and port reduction, roasted baby potatoes and sautéed fine beans

Pesce

BRANZINO ALLA AL FRESCO £20
Mediterranean fresh seabass fillets (2) mussels and king prawns simply poached in white wine lemon juice & garlic touch of butter and seasoning served with mixture of fresh veg and roasted baby potatoes

GUAZZETTO DI PESCE DEL GIORNO £17
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

SALMONE IN CROSTA DI ERBE £18
Herb crusted baked salmon on pressed baby potatoes, wilted greens, tartare veloute and crispy capers

Contorni

CHUNKY CHIPS £3.50

ROCKET & PARMESAN SHAVINGS SALAD £3.50

MIX SALAD £3.50

TOMATO AND ONION SALAD £3.50

GARLIC AND ROSEMARY ROASTED BABY POTATOES £4

FINE GREEN BEANS WITH LEMON-CHILLI DRESSING £4

STEAMED BROCCOLI WITH CAPERS & OLIVE OIL £4

WILTED SPINACH WITH GARLIC BUTTER AND TOASTED PEANUTS £4

AlFresco



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