



ALFRESCO

cucina italiana

LUNCH MENU

3 COURSES FOR £24.00 (available monday to friday 12 to 3pm)

SALADS

TONNO E FAGIOLI

Yellowfin tuna flakes, Italian cannellini beans, red onion, cherry tomato, rocket, extra virgin olive oil, lemon

CAESARE CON POLLO

Romaine lettuce topped with chargrilled chicken breast, aged parmesan, pangrattato & our incredible house-made caesar dressing

GOATS CHEESE PANZANELLA

Grilled goat cheese, ripe tomatoes, red onion, cucumber, basil leaves, vinegar, extra virgin olive oil, pangrattato

MEAT & FISH

RISOTTO SPIGOLA E PROSECCO

Italian herbs and light creamy Prosecco risotto, crowned with fried seabass fillet, roasted cherry tomatoes and lemon

SCALOPPINA AL LIMONE

Chicken escalope cooked in a light refreshing lemon sauce, Italian herb butter, with fries (£2 supplement)

ANATRA SCOTTATA

Rosemary & star anise marinated duck breast, Graham Port reduction, honey mustard, rosemary-garlic baby potatoes (£2 supplement)

DESSERTS

CLASSIC AFFOGATO

Affogato is a classic Italian dessert made by shot of hot espresso and a scoop of vanilla ice cream. The contrast of hot and cold creates a delicious and indulgent treat

AMARETTO TIRAMISU

An Italian favourite, savoiardi biscuit soaked in coffee liqueur, layered in light amaretto and mascarpone cream, dusted with cocoa powder to finish

VANILLA PANNA COTTA

Vanilla infused Italian custard made with fresh cream & served with a fresh berry compote, using berries that have been preserved in sugar and alcohol

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 Alfresco team, who will be pleased to discuss your needs with the duty manager.

V DENOTES VEGETARIAN DISHES

ALL PRICES ARE INCLUSIVE OF VAT



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