

Al fresco

CUCINA ITALIANA

Cunch menu

From 12.00 -3.00pm

From delicious antipasti through to our main courses and deserts all of our lunchtime delights are composed with a loving touch and the same dash of passion.

Choose any main course from the menu and pay £6.95 add a starter 2 courses for (9.95) add a dessert 3 courses and pay only (12.95)

Antipasti - Starters

BRUSCHETTA CLASSICA V

Toasted bread topped with chopped marinated tomatoes in extra virgin olive oil, garlic, basil, and oregano

GARLIC BREAD V

Hand stretched pizza bread with garlic and rosemary

ZUPPA DEL GIORNO V

Soup of the day prepared daily with finest & freshest ingredient, served with bread

POLPETTE AL SUGO DI POMODORO

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

CALAMARI FRITTI

Tender crisp fried fresh squid rings served with salad garnish and our home made tartar mayo

MORE MAINS

PIZZA MARGARITA V

Tomato base, oregano, mozzarella & organic basil

PIZZA PEPPERONI PICANTE

Tomato base, mozzarella parmesan, and pepperoni from il mondo vecchio

PIZZA MEDITERRANEAN V

Tomato, mozzarella and roasted mediterranean vegetables finished with chilli infused olive oil and parmesan shavings

POLLO MILANESE

Chicken escalope coated in breadcrumbs, pan fried in olive oil and set in spaghetti Napoli served with salad garnish & lemon

CAESAR CON POLLO ALLA GRILIA

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

MAINS

LASAGNA CASERECCIA

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

CANNELLONI RICOTTA E SPINACHI V

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

PENNE AL POMODORO V

Penne pasta in our homemade Napoli sauce and basil finished with grated parmesan

SPAGHETTI POLPETTE

Spaghetti pasta tossed with homemade meatballs in a rich tomato sauce

RISOTTO DI BRANZINO

Pan seared sea bass fillet (1 with herb risotto, roasted cherry tomatoes and pesto finished with a touch of cream

DOLCI - DESSERTS

CHEESECAKE MONTEROSA

Mascarpone and sweet ricotta, with layers of delicate sponge. topped with wild strawberries and redcurrants set on strawberry glaze

AMARETTO TIRAMISU

Italian favourite. savoiardi biscuits sponge fingers soaked in coffee liqueur layered in a light amaretto and mascarpone cream, dusted with cocoa powder

BONOFFEE PIE

Fresh slices of banana on a biscuit base, covered with caramel fresh cream and decorated with chocolate flakes served with cream

SELECTION OF ITALIAN GELATO

3 scoops of your choice

food described on this menu may contain nuts derivatives of 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