

# BAMBINI

Kids up to 10 years old only

**Main, drink and dessert** £ 6.95

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

## SPAGHETTI & MEATBALLS

Home-made beef meatballs and tomato ragout with spaghetti pasta

## LASAGNA

Layers of pasta with beef ragout cheese and creamy sauce

## CANELLONI

Pasta tubes filled with spinach and ricotta

## PIZZA margarita

Tomato and mozzarella

## PIZZA pepperoni

Tomato, mozzarella and pepperoni sausage

## - Pesce - fish -

**BRANZINO al fresco** £17.95

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

**GUAZZETTO di pesce del giorno** £16.95

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 allo zafferano** £16.95

Pan seared fresh salmon fillet with prosecco, cream and saffron sauce served with selection of fresh veg or chunky chips

**CODA di rospo** £18.95

Roasted monkfish wrapped in parma ham served on bed of lemony mash . dressed with olive tapenade served with selection of fresh veg

## .CONTORNI SIDES.

Button mushrooms in garlic butter V £3.25

Grilled asparagus with pepper zabaglione V £3.50

Mediterranean salad with feta cheese and olives V £3.95

Sautéed peas with onion chilli and mint V £3.25

Grana Padano and truffle chips V £3.50

Chunky chips V £3.25

Rocket & parmesan shavings salad V £3.50

Mix salad V £3.25

Tomato and onion salad V £3.25

## Carne - grills and meat

**T BONE steak (APPROX 1LB UNDERCOOKED)**

**FILLET steak (APPROX 8OZ UNDERCOOKED)**

**SIRLOIN steak (APPROX 8OZ UNDERCOOKED)**

**BISTECCA fiorentina** £22.95

Flame grilled T bone steak brushed with Tuscan olive oil, garlic and rosemary served with selection of fresh veg or chunky chips

**FILETTO al pepe verde** £21.95

Fillet steak in a house special green peppercorn sauce flamed with brandy Served with selection of fresh veg or chunky chips

**FILETTO alla Rossini** £22.95

Fillet steak cooked in a rich madeira wine sauce, served on a crouton and crowned with smooth liver pate Served with selection of fresh veg or chunky chips

**BISTECCA alla dolcelatte** £17.95

Sirloin steak cooked in a creamy gorgonzola cheese sauce with a hint of white wine Served with selection of fresh veg or chunky chips

**TAGLIATA di manzo** £16.95

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

**STINCO d'agnello alla menta** £16.95

braised lamb shank with creamy mashed potato mint & onion sauce and selection of fresh veg

**POLLO ai funghi e crema** £13.95

Chicken escalope cooked with a selection of wild mushrooms white wine, cream, and chicken jus served with selection of fresh veg or chunky chips

**POLLO saltimbocca** £14.50

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

**VITELLO Milanese** £17.95

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

**Extra sauce** £2.00

Peppercorn. dolcelatte or madeira



*Al fresco*  
CUCINA ITALIANA

FOOD

[www.alfrescobristol.co.uk](http://www.alfrescobristol.co.uk)



### 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

MC97338EWN for the facts [drinkaware.co.uk](http://drinkaware.co.uk)

## - Antipasti - starters -

- OLIVE Nocellara** £5.50  
Marinated Sicilian olives with olive oil and aged balsamic reduction dip. Served with artisan bread
- SCHIACCIATA**  
Hand stretched stone baked Tuscany flat bread
- Garlic and rosemary** V £4.95  
**Garlic and mozzarella** V £4.95  
**Tomato and homemade basil pesto** V £4.95
- SPIEDINI DI pollo** £6.50  
Grilled chicken skewers marinated in special Mediterranean spices served over a unique homemade beet hummus
- BRUSCHETTA Classica** V £4.95  
Toasted bread topped with chopped marinated tomatoes in extra virgin olive oil, garlic, basil, and oregano
- ZUPPA del giorno** V £4.95  
Soup of the day, prepared daily with finest & freshest ingredient. served with bread (ask for today speciality)
- GAMBERONI all'aglio** £7.50  
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
- POLPETTE al sugo di Pomodoro** £6.25  
Homemade meatballs in a rich white wine and tomato ragu topped with melted mozzarella and parmesan cheese served with homemade rustic bread
- BRUSCHETTA con formaggio di capra** V £5.95  
Toasted bread topped with roasted peppers, caramelized onion and warm goats cheese
- CALAMARI fritti** £6.95  
Tender crisp fried fresh squid rings served with salad garnish and our homemade lemon and paprika aioli
- CAPRESE con peperoni** V £6.50  
Fresh simple and delicious! Layers of vine-ripened tomatoes, buffalo mozzarella, basil & roasted peppers with a light drizzle of olive oil and seasoning
- COZZE sorrentina** £7.50  
Steamed Mussels sautéed with onion, garlic & herbs splash of vino bianco, and a lights tomato sauce served with homemade rustic bread
- PATE della casa** £6.50  
Our freshly-prepared own recipe chicken liver (cooked through) pate with homemade sweet pear conserve, toasted bread and salad garnish
- ANTIPASTO misto all'italiana** for 1 £7.95 for 2 £14.95  
A selection of imported Italian aged cured meats combined with marinated and grilled vegetables Italian cheeses and stone baked artisan bread

## - Pizza -

- MARGHERITA** V £9.25  
Tomato, oregano, buffalo mozzarella & organic basil
- AMERICANATA** £12.95  
Pulled lamb on bbq sauce, red onion and feta cheese
- DELLA casa** V £11.95  
Tomato base, Goats cheese, mozzarella, caramelized onion, and wilted spinach.

## - More Pizza -

- PEPPERONI piccante** £10.95  
Tomato base, mozzarella, parmesan and pepperoni from il mondo vecchio
- TROPICALE** £10.95  
Sweet and smoky tropical -with tomato base, pineapple, mozzarella and ham
- QUATTRO stagioni** V £10.95  
Tomato base, mozzarella, olives, sautéed mushroom, artichoke and roasted peppers
- POLLO e pancetta** £12.95  
Tomato base, Marinated chicken strips, pancetta, corn and mozzarella finished with red roquito chilli pearls
- MEDITERRANEA** V £10.95  
Tomato base, mozzarella & roasted Mediterranean vegetable finished with chili infused olive oil and parmesan shavings
- AL mare** £13.95  
Tomato base, mozzarella, prawns, tuna red onion and calamari drizzled with extra virgin olive oil, garlic and chili
- NAPOLETANA** £10.95  
Tomato base, mozzarella, Anchovies, olives, and oregano
- AL TONNO** £10.95  
Tomato base .mozzarella ,tuna,sweet corn,red onion and garlic butter.

## CALZONE

- Classico** £13.95  
A folded over pizza stuffed with tomato, mozzarella, pepperoni, italian sausage, and ham. (Served with fresh salad garnish and house dressing)
- Upgrade your pizza with extra pizza toppings;**  
Ham, mushrooms, sweet corn, pepperoni sausage, pineapple, £1.50  
roasted vegetables, onion, olives, cheese, Artichoke, anchovies, £1.95  
wilted spinach, tuna, chicken, Parma ham £2.50

## - Pasta -

- LASAGNA tradizionale** £10.50  
Our fresh made Traditional oven baked layers of fresh pasta sheet béchamel lean mince beef ragout parmesan and mozzarella cheese
- CANNELLONI ricotta e spinaci** V £10.50  
Delicate pasta tubes filled with spinach and ricotta baked on tomato sauce topped with béchamel and mozzarella cheese
- PENNE arrabiata** V £9.95  
Penne pasta in our homemade Napoli and basil sauce finished with grated Parmesan cheese
- SPAGHETTI bolognese** £10.50  
Spaghetti with a traditional slow cooked mince beef ragout
- TAGLIATELLE della casa** £12.50  
Egg pasta ribbons tossed with onions, selection of wild mushrooms & porcini splash of brandy, cream of Italian truffle and finished with prosciutto crudo

## - More Pasta -

- PENNE con salsiccia piccante** £10.95  
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
- SPAGHETTI carbonara** £10.50  
Spaghetti pasta tossed with julienne of bacon cream and egg yolk finished with black pepper and aged parmesan cheese.
- SPAGHETTI polpette** £10.50  
Classic spaghetti Tossed with homemade meatballs in a rich tomato sauce
- LINGUINE all'adriatico** £14.50  
Classic southern Italian pescatora flat spaghetti pasta with mix seafood and shellfish sautéed in garlic, white wine herbs and Pomodoro (tomato) sauce
- TAGLIATELLE d'agnello** £13.95  
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 -

- FUNGHI e pancetta** £13.95  
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
- GAMBERONI e asparagi** £14.50  
A lemon and white wine infused king prawn risotto made with asparagus, cherry tomato and mascarpone cheese
- ZUCCA e zafferano** V £12.95  
Italian Arborio rice infused with sweet butternut squash, mushrooms, fresh herbs, salty parmesan, cream and saffron

## INSALATA - SALADS

- CAESAR con Pollo alla grilia** £11.95  
Fresh crisp lettuce topped with chargrilled chicken breast, tangy anchovies granello cheese shavings, croutons and our incredible house-made Caesar dressing
- PANZANELLA al Salmone fresco** £13.95  
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
- BARBABIETOLA con Formaggio di Capra** V £11.95  
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