



Al fresco
CUCINA ITALIANA

FOOD & DRINKS

for the facts drinkaware.co.uk

CHAMPAGNE AND SPARKLING WINE

- | | | |
|----------|---|--------------|
| 1 | Conti D'Arco Prosecco, Brut Italy | 23.95 |
| | Sparkling with fresh apples, pears and a just a hint of white peach. | |
| 2 | Moët & Chandon Brut Impérial France | 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 | Corte Vigna Pinot Grigio Delle Venezie, Italy | 17.00 |
| | Floral, racy and dry with green, crisp fruit: the grapes are grown in north-eastern Italy. | |
| 4 | Parini Trebbiano del Rubicone Italy | 17.95 |
| | Dry with a crisp palate showing hints of apple and almond. | |
| 5 | Frascati Terre dei Grifi, Fontana Candida, Italy | 20.95 |
| | Lean, mineral style with a citrus freshness, hints of crushed almonds on the finish. | |
| 6 | Pinot Grigio delle Venezia Giulia Lumina Ruffino, Italy | 21.95 |
| | Refreshingly dry, pear and apple sauce scented wine from north-east Italy. | |
| 7 | Sauvignon Blanc Grave del Friuli Borgo Tesis, Fantinel, Italy | 22.95 |
| | Delightful, fresh Sauvignon with plenty of delicate green pepper and cut grass aromas and flavours. | |
| 8 | La Cala Vermentino di Sardegna Sella & Mosca, Italy | 21.95 |
| | Shows typical aromatic aromas of herb and lemon zest, unoaked the wine is light, zesty and refreshing. | |
| 9 | Gavi di Gavi, Enrico Serafino Italy | 24.95 |
| | Pale straw-yellow, the wine shows floral and citrus aromas, with a mineral, dry palate. | |











RED WINE

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| 12 | Corte Vigna Merlot, Italia Italy | 16.95 |
| | Carefully selected grapes from Friuli, Veneto and Trento. Upfront briary fruit flavours and soft vanilla tones. | |
| 13 | Montepulciano d'Abruzzo Collezione, Marchesini, Italy | 16.95 |
| | From the Adriatic coastal region, shows aheady bouquet of violet and blackberries. | |
| 14 | Solstice Shiraz, Italia Italy | 19.95 |
| | Silky, red berry and spice scented wine. | |
| 15 | Feudi Salentini 125 Primitivo del Salento, Italy | 23.95 |
| | Elegant with notes of ripe plum, cherry jam and cocoa followed by a hint of spicy vanilla. | |
| 16 | Passori Rosso, Veneto Italy | 24.95 |
| | Rich, smooth red wine, showing plum and dried fruit followed by notes of spice and vanilla. | |
| 17 | Cannonau di Sardegna Riserva Sella & Mosca, Italy | 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. | |
| 18 | Chianti Superiore, Ruffino (Traditional Flask), Italy | 28.95 |
| | Harmonious and mellow, with violet and red berry notes on a soft and refreshing finish. | |
| 19 | Valpolicella Classico, Superiore Ripasso Le Poiane Bolla, Italy | 33.95 |
| | The traditional ripasso technique of fermentation on famous Amarone skins, entices reminiscence of Christmas dates and soft prune richness. | |
| 20 | Barolo, Enrico Serafino Italy | 39.95 |
| | Big, well-structured red, intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla. | |
| 21 | Amarone della Valpolicella Classico Bolla, Italy | 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)

.ROSÉ WINE.

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|---|--|-------|
| 10 | Corte Vigna Pinot Grigio Rosé delle Venezie, Italy | 16.95 |
|  | | 5.65 |
| | Off-dry, light and fresh, morel cherry and ripe strawberry flavours. | 4.65 |
| 11 | Vita Zinfandel Rosé, Puglia Italy | 18.50 |
|  | | 6.50 |
| | From the deep south of Italy, subtle strawberry fruit, finishes with a touch of sweetness. | 4.95 |

-  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 wine
-  Rich, fruity rosé wine

- 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.

Birra Moretti Toscana 4.6%	500ml	5.99
Birra Moretti 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

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

Al fresco
CUCINA ITALIANA



FOOD MENU

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

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 -

LASAGNA tradizionale £9.95

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 £9.50

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

PENNE arrabiata V £8.50

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

SPAGHETTI bolognese £9.50

Spaghetti with a traditional slow cooked mince beef ragout

TAGLIATELLE della casa £11.25

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

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 £9.95

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

SPAGHETTI polpette £9.50

Classic spaghetti Tossed with homemade meatballs in a rich tomato sauce

LINGUINE all'adriatico £13.95

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 £12.95

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 £12.95

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 £13,95

A lemon and white wine infused king prawn risotto made with asparagus, cherry tomato and mascarpone cheese

ZUCCA e zafferano V £11.95

Italian Arborio rice infused with sweet butternut squash, mushrooms, fresh herbs, salty parmesan, cream and saffron

INSALATA - SALADS

CAESAR con Pollo alla grilia £10.95

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 £9.95

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

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

CANNELLONI V

Pasta tubes filled with spinach and ricotta

PIZZA margarita V

Tomato and mozzarella

PIZZA pepperoni

Tomato, mozzarella and pepperoni sausage

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

- *Pesce* - fish -

BRANZINO al fresco £16.95

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 £15.95

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 £15.95

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



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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.

for the facts drinkaware.co.uk
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