



ALFRESCO

cucina italiana





NOCELLARA OLIVES 5 V

ROSEMARY, GARLIC CONFIT, LEMON

8" HAND STRETCHED STONE BAKED FLAT BREAD

TOPPED WITH;

GARLIC AND ROSEMARY 7 V

GARLIC AND MOZZARELLA 8 V

GARLIC BASIL AND OREGANO MARINATED TOMATO CONCASSE 8 V
(BRUSCHETTA STYLE)

GORGONZOLA FONDUE 5 V

WARM FONTINA, SHAVED SALTED RICOTTA, GRISSINI

HOUSE BAKED BREADS 4 V

CIABATTA, FOCACCIA, GRISSINI, SALTED BUTTER

ANTIPASTO ALL'ITALIANA 11pp MIN 2 PEOPLE

A SELECTION OF IMPORTED ITALIAN AGED CURED MEATS COMBINED WITH
MARINATED AND GRILLED VEGETABLES ITALIAN CHEESES AND STONE BAKED
BREAD

CROSTINI MISTI 12

A TRIO OF TOASTED CIABATTA INDIVIDUALLY TOPPED WITH;

1 - SHEEPS RICOTTA, AGED PARMA HAM AND HONEY

2 - ROASTED BELL PEPPERS, GOATS CHEESE, CARAMELIZED ONION TOPPING

3 - SICILIAN AUBERGINE CAPONATA & SALTED RICOTTA





CARCIOFI FRITTI 9 V

TUSCAN STYLE FRIED ARTICHOKE IN LEMON BUTTER, CALABRIAN CHILLI AIOLI

ZUPPA DI POMODORO 7.5 V

RICH AND FRAGRANT TOMATO SOUP, BASIL, OREGANO, HOUSE BAKED BREAD

POLPETTE DI MANZO 9

HOMEMADE BEEF MEATBALLS IN A RICH WHITE WINE AND TOMATO RAGU TOPPED WITH MELTED MOZZARELLA CHEESE, SERVED WITH HOUSE BAKED BREAD

CALAMARI FRITTI 9.5

TENDER CRISP FRIED FRESH SQUID RINGS, LEMON AND CALABRIAN CHILLI AIOLI

GAMBERONI ALLA BUSARA 10.5

SHELL ON TIGER PRAWN TOSSED IN OLIVE OIL WITH ROASTED GARLIC AND CHILLI, LIGHT HERBY TOMATO SAUCE, HOUSE BAKED BREAD

CAPRESE 9 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 10.5

CHOICE OF EITHER;

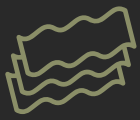
STEAMED MUSSELS WITH GARLIC, VINO BIANCO AND A LIGHT TOMATO SAUCE

OR CREAMY PROSECCO, GARLIC & SHALLOTS, SERVED WITH HOUSE BAKED BREAD

PATE DELLA CASA 9

OUR FRESHLY-PREPARED OWN RECIPE CHICKEN LIVER (COOKED THROUGH) PATE, MARSALA SWEET PEAR CONSERVE, HOUSE BAKED BREAD

MOST OF OUR DISHES CAN BE TAILORED TO CATER FOR ANY ALLERGIES PLEASE ASK MEMBER OF STAFF



AL FORNO



RISOTTO

LASAGNA TRADIZIONALE 15

OUR FRESH MADE TRADITIONAL OVEN BAKED LAYERS OF FRESH PASTA SHEET BÉCHAMEL, LEAN MINCE BEEF RAGOUT, PARMESAN AND MOZZARELLA CHEESE

CANNELLONI RICOTTA E SPINACI 15 V

DELICATE PASTA TUBES FILLED WITH SPINACH AND RICOTTA, BAKED ON TOMATO SAUCE TOPPED WITH BÉCHAMEL AND MOZZARELLA CHEESE

BAKED GNOCCHI ALLA SORRENTINA 15 V

BAKED POTATO (DUMPLINGS) GNOCCHI MADE WITH TOMATO BASIL AND OREGANO SAUCE TOPPED WITH BUFFALO MOZZARELLA (A DISH ORIGINATED IN CAMPANIA)

FUNGHI E PANCETTA 16

A RUSTIC ITALIAN RISOTTO WHICH COMBINES A SELECTION OF WILD MUSHROOM AND JULIENNE OF PANCETTA GENTLY COOKED WITH ARBORIO RICE FINISHED WITH CREAM PARMESAN CHEESE AND HERBS

ZUCCA E ZAFERANO 16 V

ARBORIO RICE INFUSED WITH SWEET BUTTERNUT SQUASH, ITALIAN HERBS AND CREAMY SAFFRON, FINISHED WITH SALTED PARMESAN

SPIGOLA E PROSECCO 16.50

ITALIAN HERBS AND LIGHT CREAMY PROSECCO RISOTTO, CROWNED WITH SEARED SEA BASS FILLET ROASTED CHERRY TOMATOES & LEMON

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LINGUINE BOLOGNESE 14.5

LINGUINE WITH A TRADITIONAL 8 HOUR SLOW COOKED MINCE BEEF RAGOUT

TAGLIATELLE DELLA CASA 16

EGG PASTA RIBBONS TOSSED WITH ONIONS, A SELECTION OF WILD MUSHROOMS & PORCINI WITH A SPLASH OF BRANDY, CREAM OF ITALIAN TRUFFLE AND FINISHED WITH PROSCIUTTO CRUDO

SPAGHETTI CARBONARA 14.5

SPAGHETTI PASTA TOSSED WITH JULIENNE OF SMOKED PANCETTA, CREAM AND EGG YOLK FINISHED WITH BLACK PEPPER AND AGED PARMESAN CHEESE

SPAGHETTI POLPETTE 14.5

CLASSIC SPAGHETTI TOSSED WITH HOMEMADE MEATBALLS IN A RICH TOMATO SAUCE

LINGUINE ALL'ADRIATICO 16.50

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 16

LARGE PASTA TUBES COOKED WITH DICED AUBERGINE, FIERY N'DUJA SAUSAGE MEAT, TOUCH OF SALSA POMODORO & FINISHED WITH SALTED SHEEPS RICOTTA CHEESE

PACCHERI ALLA GENOVESE 14 V

LARGE PASTA TUBES COOKED WITH BASIL PESTO, TENDERSTEM BROCCOLI, ROASTED GARLIC, HERB PANGRATTATO

*GLUTEN FREE, VEGETARIAN OR VEGAN PASTA AVAILABLE ON REQUEST PLEASE ASK MEMBER OFF OUR STAFF
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PASTA

MARGHERITA 11 V

TOMATO, OREGANO, MOZZARELLA & ORGANIC BASIL

DELLA CASA 15 V

TOMATO BASE, GOATS CHEESE, MOZZARELLA, CARAMELIZED ONION AND WILTED SPINACH

PEPPERONI 15

TOMATO BASE, MOZZARELLA, PARMESAN AND PEPPERONI FROM IL MONDO VECCHIO

TROPICALE 15

SWEET AND SMOKY TROPICAL -WITH TOMATO BASE, PINEAPPLE, MOZZARELLA AND HAM

QUATTRO STAGIONI 14 V

TOMATO BASE, MOZZARELLA, OLIVES, SAUTÉED MUSHROOM, ARTICHOKE AND ROASTED PEPPERS

POLLO E PANCETTA 16

TOMATO BASE, MARINATED CHICKEN STRIPS, PANCETTA, CORN AND MOZZARELLA FINISHED WITH RED ROQUITO CHILLI PEARLS

MARINARA 16.5

TOMATO BASE, MOZZARELLA, PRAWNS, MUSSELS, RED ONION AND CALAMARI DRIZZLED WITH EXTRA VIRGIN OLIVE OIL, GARLIC AND CHILLI

DIAVOLA 16

SMOKY SPICY AND FULL-FLAVOURED, TOMATO BASE, MOZZARELLA, MILANO SALAME, FIERY N'DUJA CRUMBS

CALZONE 16.5

A MEAT FEAST FOLDED OVER PIZZA, STUFFED WITH MINCE BEEF RAGOUT, MOZZARELLA, PEPPERONI, PANCETTA AND HAM.

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PARMA 16

MOZZARELLA, SAUTEED MUSHROOMS & CHERRY TOMATOES, FINISHED WITH AGED PARMA HAM, ROCKET & TRUFFLE OIL

ZUCCA, PATATE E SALSICIA 16

ITALIAN SAUSAGE, PUMPKIN PUREE, MOZZARELLA, MUSHROOM AND ROASTED POTATO

EXTRA PIZZA TOPPINGS;

MUSHROOMS, SWEETCORN, PINEAPPLE, ROASTED BELL PEPPERS, ONION, OLIVES, CHEESE, ARTICHOKE - **1.50**

HAM, ANCHOVIES, CHICKEN, PEPPERONI SAUSAGE, SMOKED PANCETTA, MILANO SALAMI, PARMA HAM, MORTADELLA - **3**

ALL OF OUR PIZZAS ARE MADE AND COOKED IN A

CAESARE CON POLLO 16

GEM LETTUCE TOPPED WITH CHARGRILLED CHICKEN BREAST, AGED PARMESAN PANGRATATTO AND OUR INCREDIBLE HOUSE-MADE CAESAR DRESSING

TAGLIATA DI MANZO 25

225G SIRLOIN STEAK THINLY SLICED, WILD ROCKET, TUSCAN OLIVE OIL, AGED PARMESAN SHAVING

PEAR & GORGONZOLA 15 V

CRUNCHY ROMAINE LETTUCE, GORGONZOLA PICANTE CHEESE, TOASTED PUMPKIN SEEDS, SWEET AND SOUR PEAR VINAIGRETTE

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CARNE

BISTECCA AL GORGONZOLA 26

SIRLOIN STEAK 225G, CREAMY SWEET GORGONZOLA CHEESE, STEAK CUT CHIPS

FILLETO AL PEPE VERDE 29

FILLET STEAK 225G, HOUSE SPECIAL GREEN PEPPERCORN SAUCE STEAK CUT CHIPS

COSTOLETTE D'AGNELLO 22

LAMB CUTLETS, MEDITERRANEAN GRILLED VEGETABLES, CRUSHED PISTACHIO, AGED CHIANTI

TURNEDOS ALLA ROSSINI 29

FILLET STEAK 225G SERVED ON A CROUTON AND CROWNED WITH SMOOTH LIVER PATE, RICH MADEIRA WINE SAUCE, STEAK CUT CHIPS

POLLO ALLA CREMA DI FUNGHI 19

CHICKEN ESCALOPE COOKED WITH A SELECTION OF WILD MUSHROOMS, MARSALA CREAM, AND CHICKEN JUS, STEAK CUT CHIPS

SCALOPPINA AL LIMONE 19

CHICKEN ESCALOPE COOKED IN A LIGHT REFRESHING LEMON SAUCE, ITALIAN HERB BUTTER, STEAK CUT CHIPS

BISTECCA ALLA FIORENTINA 31

460G FLAME GRILLED T BONE MARINATED IN ROSEMARY SALT, WITH STEAK CUT CHIPS

ANATRA SCOTTATA 22

ROSEMARY & STAR ANISE MARINATED DUCK BREAST, GRAHAM PORT REDUCTION, HONEY MUSTARD, ROSEMARY ROASTED NEW POTATOES

SALTIMBOCCA ALLA ROMANA 22

VEAL ESCALOPE, PROSCIUTTO CRUDO, WHITE WINE SAGE BUTTER, ROSEMARY GARLIC NEW POTATOES

ALL OF OUR MEAT IS LOCALLY SOURCED FROM INDEPENDENT NORTH SOMERSET BUTCHERS AND OUR STEAKS ARE DRY AGED ON HIMALAYAN SALT CHAMBERS FOR A MINIMUM OF 28 DAYS

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BRANZINO 24

MEDITERRANEAN FRESH SEABASS FILLETS (2) MUSSELS AND KING PRAWNS SIMPLY POACHED IN WHITE WINE LEMON JUICE & GARLIC TOUCH OF BUTTER AND SEASONING, STEAMED TENDERSTEM BROCCOLI

CACCIUCCO ALLA LIVORNESE 22pp MINIMUM 2 PEOPLE

ITALIAN FISH STEW NATIVE TO THE WESTERN COASTAL TOWN OF TUSCANY, MADE FROM A FRESH SELECTION OF DAILY SEAFOOD & SHELLFISH IN A FRAGRANT & TANGY TOMATO, CAPER & WINE SAUCE. SERVED WITH HOUSE BAKED BREAD

SALMONE AL ZAFFERANO 22

PAN SEARED LOCH DUART SALMON, CREAMY PROSECCO SAFFRON SAUCE, TOASTED ALMONDS, TENDERSTEM BROCCOLI

FOR MORE FISH DISHES PLEASE SEE OUR SPECIAL MENU

- ROCKET & PARMESAN LEMON DRESSING **3.5 V**
- MIXED SALAD **3.5 V**
- TOMATO & ONION SALAD **3.5 V**
- GARLIC ROSEMARY SALT ROASTED BABY POTATOES **3.5 V**
- TENDERSTEM BROCCOLI CHILLI OIL DRESSING **5 V**
- GRILLED MEDITERRANEAN VEGETABLES, OREGANO MARINADE **5 V**
- GRILLED PORTOBELLO MUSHROOMS, GARLIC HERB PANGRATATO **5 V**
- MAC AND CHEESE, FONTINA, MOZZARELLA, PARMESAN **5 V**
- CHEESY TRUFFLE CHIPS **5 V**
- SPINACH ALLA ROMANA, PINE NUTS, RAISIN, ROASTED GARLIC BUTTER **5 V**

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PESCE

CONTORNI

MAIN, DRINK & DESSERT £10

SMALLER PORTIONS FOR CHILDREN UP TO 10 YEARS OLD ONLY

**CHOOSE ONE OF YOUR FAVOURITE HERE PLUS A SOFT DRINK (SELECTION OF FRUIT JUICES ONLY)
AND A SCOOP OF ICE CREAM**

PIZZA MARGARITA

SPAGHETTI NAPOLI V

LINGUINE BOLOGNESE

PACCHERI BROCCOLI, BASIL PESTO **V**

MAC & CHEESE MOZZARELLA, FONTINA , PARMESAN **V**

PIZZA PEPPERONI

PIZZA TROPICALE



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 you needs with the duty manager

V DENOTES VEGETARIAN DISHES ALL PRICES ARE IN AND INCLUSIVE OF VAT



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This menu, designed by talented development chefs, incorporates Italian classic dishes with a focus on quality and ingredients.

You will find our skilled chefs baking fresh focaccia and all your favourite breads daily.

Alfresco use the best Italian ingredients to create an authentic dining experience, making your favourite dishes, sauces and desserts, all from scratch in house.

We pride ourselves on our ability to source the best quality cuts of meat and freshest seafood.



ALFRESCO

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www.alfrescocleeve.co.uk | www.alfrescowestburyontrym.co.uk