

# Alberto's

## MENU

HEAD CHEF : GIUSEPPE MORELLO

### PANE

BREAD BASKET FOR TWO (v) 2.00

BRUSCHETTA (v) 3.25

*Garlic bread with chopped tomato, basil and olive oil*

### PRIMI PIATTI

SOUP OF THE DAY 4.75

ARANCINE ALLA PALERMITANA (v) 5.50

*Risotto balls filled with mozzarella and béchamel sauce, coated in breadcrumbs. Served with home made pesto sauce. (Vegetarian option with tomato sauce)*

COSTOLE DI MAIALE 6.50

*Spare ribs in the chef's special recipe sauce*

SARDINE ALLA GRIGLIA 6.25

*Grilled sardines brushed with sea salt & olive oil*

AVOCADO CON GAMBERETTI 6.50

*Avocado pear with prawns topped with Marie Rose sauce*

BIANCHETTI FRITTI 6.50

*Deep fried whitebait and tartar sauce*

PROSCIUTTO CON MELONE 7.25

*Parma ham with melon*

CORNETTO DI SALMONE 7.75

*Smoked salmon parcels filled with prawns and topped with Marie Rose sauce*

CRESPOLINE DI POLLO E FUNGHI 5.25

*Pancake filled with chicken, mushrooms and béchamel sauce*

ASPARAGI AL BURRO (v) 6.00

*Fresh asparagus with brown butter and Parmesan*

### PASTA

	Starter	Main
SPAGHETTI NAPOLETANA (v) <i>with tomato and basil sauce</i>	4.75	8.75
PENNE ARRABBIATA (v) <i>with spicy chilli, tomato and basil sauce</i>	4.75	8.75
SPAGHETTI CARBONARA <i>with cream, egg and pancetta</i>	5.50	9.50
SPAGHETTI BOLOGNESE <i>with beef ragu</i>	5.50	9.50
LASAGNA AL FORNO	5.50	9.75
CANNELLONI GRATINATI	5.50	9.75

Takeaway Service Available – 10% Discount

### SECONDI PIATTI

POLLO BIANCANEVE 11.25

*Chicken breast in white wine, cream & tarragon sauce*

POLLO AL BAROLO 11.25

*Breast of chicken with red wine, bacon, mushrooms & shallots*

CRESPOLINE VEGETARIANE (v) 9.25

*Pancakes filled with vegetables, béchamel sauce au gratin*

VITELLO ALLA CREMA E FUNGHI 12.75

*Veal escalopes in white wine, cream & mushroom sauce*

SCALOPPINA ALLA MILANESE 13.25

*Veal escalope in breadcrumbs, served with spaghetti Napoletana*

SALMONE ALLA AMALFITANA 11.50

*Poached salmon fillet in white wine, cream & tarragon sauce*

GAMBERONI ALL'AGLIO 17.75

*Butterfly king prawns with white wine, lemon juice & garlic. Served with saffron rice*

### FROM THE GRILL

Top Quality Fillet Steak

❖ PLAIN GRILLED 18.75

❖ WITH PEPPER SAUCE 20.00

❖ ROSSINI 20.50

topped with paté and marsala wine

COSTOLETTE D'AGNELLO AL MIELE 13.75

*Lamb Cutlets in honey and rosemary glaze*

GIRELLO DI AGNELLO 12.75

*Braised knuckle of lamb*

ANATRA ALL'ARANCIA 16.75

*Half a roast Aylesbury duck with caramelised orange sauce*

STROGANOFF DI MANZO 12.50

*Strips of fillet beef with onions, paprika, cream & mushrooms. Served with saffron rice*

FEGATO ALLA VENEZIANA 12.75

*Calf's liver in red wine & onions*

### SIDE DISHES

❖ Sauté Potatoes & Seasonal Vegetables (per person) 3.25

❖ Zucchini Fritti 3.00

❖ Side Salad 3.00

Gluten Free / Dairy Free. Please ask your waiter for the gluten and dairy free menu.