

Ristorante Alberto

MENU

HEAD CHEF : GIUSEPPE MORELLO

BREAD | OLIVES

BREAD BASKET & BUTTER *for two* (v) 2.25
ITALIAN OLIVES AND PICKLES *for two* (vegan) 2.75
GARLIC BREAD (vegan) 3.00
BRUSCHETTA (vegan) 3.50
Garlic bread with chopped tomato, basil and olive oil

STARTERS

ANTIPASTI MISTO *for two* 13.75
Luxury platter of salami, cured ham, Italian cheese and mixed hors d'oeuvres

ARANCINE ALLA PALERMITANA (v) 5.75
Risotto balls filled with melted cheese and coated in breadcrumbs. Served with home made Pesto. (Vegetarian option with tomato sauce)

MINISTRONE SOUP (vegan) 4.75

CALAMARI FRITTI 6.00
Deep fried calamari rings served with Tartare sauce

BIANCHETTI FRITTI 6.75
Deep fried whitebait and Tartar sauce

AVOCADO CON GAMBERETTI 6.75
Avocado pear with prawns topped with Marie Rose sauce

SANGUINACCIO 5.00
Black pudding and two poached eggs

FORMAGGIO FRANCESE (v) 4.75
Deep fried breaded Camembert served with cranberry sauce

INSALATA FORMAGGIO DI CAPRA (v) 5.00
Grilled goats cheese on crispy toast served on a bed of fresh salad

ASPARAGI AL BURRO 6.00
Fresh asparagus with brown butter and Parmesan

PATÉ DELLA CASA 4.75
Duck liver paté served with home made spicy onion chutney and toast

FUNGHI PREZZEMOLO (vegan) 5.00
Oyster mushrooms pan fried in garlic and parsley and served with toast

PASTA

Starter Main

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| SPAGHETTI NAPOLETANA (vegan) <i>with tomato and basil sauce</i> | 4.75 | 8.75 |
| PENNE ORTOLANA (vegan) <i>with broccoli, chili, garlic and olive oil</i> | 4.75 | 8.75 |
| SPAGHETTI BOLOGNESE <i>with beef ragu</i> | 5.50 | 9.75 |
| VEGAN SPAGHETTI BOLOGNESE <i>with soya beef-alternative ragu</i> | 5.00 | 9.00 |
| SPAGHETTI CARBONARA <i>with cream, egg and pancetta</i> | 5.50 | 9.75 |
| LINGUINI FRUTTI DI MARE <i>with mixed seafood</i> | 6.50 | 12.75 |
| RICOTTA TORTOLINI (v) <i>Ricotta filled pasta parcels in butter and sage</i> | 6.00 | 11.00 |
| LASAGNA AL FORNO | 5.50 | 10.00 |

MAIN COURSES

GAMBERONI ALL'AGLIO 18.50
Butterfly king prawns with white wine, lemon juice & garlic. Served with saffron rice

DENTICE ROSSO 15.50 *Light Option*
Red Snapper with lighter cream and grain mustard sauce. Served with rice alternative, which has only 12 calories per serving

BRANZINO 16.75
A whole Seabass grilled in lemon, herbs and butter sauce

POLLO BIANCANEVE 11.75
Chicken breast in white wine, cream and tarragon sauce

POLLO AL BAROLO 11.75
Breast of chicken with red wine, bacon, mushrooms & shallots

Vegan

CASSERUOLA VEGANA 11.00
Hearty chicken soya alternative and lentil casserole served with Garlic Bread (gluten-free ask for sauté potatoes)

GRIGLIA VEGANA 10.25
Mixed grilled Mediterranean vegetables served with rice and cannellini beans

ANATRA ALL'ARANCIA 17.75
Half a roast Aylesbury duck with caramelised orange sauce

VITELLO SAN GENNARO 14.00
Veal parcels filled with prosciutto cotto and melted Gruyere cheese, served in a mustard and mushroom sauce with a touch of cream

SCALOPPINA ALLA MILANESE 13.75
Veal escalope in breadcrumbs, served with spaghetti Napoletana

FEGATO ALLA VENEZIANA 12.75
Calf's liver in red wine & onions

STROGANOFF DI MANZO 12.75
Strips of fillet beef with onions, paprika, cream & mushrooms, served with saffron rice

Top Quality Fillet Steak

❖ PLAIN GRILLED 20.00
❖ WITH PEPPER SAUCE 21.00
❖ ROSSINI 21.75
topped with paté and marsala wine

COSTOLETTE D'AGNELLO AL MIELE 14.50
Lamb Cutlets in honey and rosemary glaze

GIRELLO DI AGNELLO 14.50 *Low Carb / High Protein Option*
Braised knuckle of lamb in tomato and pepper sauce, served with Italian Cannellini beans

SIDES

❖ VEGETABLE SELECTION *for one* 3.50
Sauté potatoes, seasonal vegetables and cauliflower cheese

❖ ZUCCHINI FRITTI 3.50 ❖ SIDE SALAD 3.25

Many dishes are available gluten / dairy free. Please ask your waiter for the gluten / dairy free menu

Takeaway 10% discount

Please ask your waiter if you would like gluten-free pasta



WIN !
"Check In" on Facebook now to automatically enter our monthly £20 voucher raffle

