

# Ristorante

## Alfredo

### *Antipasti da condividere .... Sharing is Caring*

<i>In-House Smoked Wild Norwegian Salmon, 5-Grain Brown Bread, and Sweet pineapple chutney</i>	17
<i>Marinated Artichokes, in Alfredo's Tradition Since 1961, with Marfuga Oil, Raisins, and Pine Nuts</i>	14
<i>Poached egg carbonara, walnut crumble, Amatrice bacon and cream with pecorino Romano</i>	15
<i>Chickpea and Tahini Humus with Tropea mustard and Guttiau Bread</i>	13
<i>Cortina Croquettes with Spinach, Speck, and Montain cheese</i>	13
<i>Alfredo's Traditional Hot Pierini (9 pz)</i>	10
<i>Babaganousch of Tuscan liver with thaini and moretti artichokes, crispy Altamura bread with Umbrian new olive oil</i>	12
<i>Escargot à la Bourguignonne with provencial butter</i>	14
<i>Prussian beef meatball with alioli and harissa sauce</i>	15

- Dear customer, if you are subject to any food intolerances, please kindly inform our staff who will be able to recommend a more suitable menu option for you.
- \* Plates are previously blast chilled as per regulation CE853/2004

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### Our Firsts

<i>Gratin of Green Tagliolini, in Alfredo's Tradition Since 1961</i>	17
<i>Risotto with saffaron creamed frant chees and veal sauce</i> <i>(min 2 persons)</i>	38
<i>Handmade Casunziei stuffed with rosoline herbs</i> <i>Ricotta smoked, Salted French Butter</i>	18
<i>Homemade crepe with radicchio and goat's cheese</i>	17
 <i>French Onion Soup with Crusty Bread Au Gratin with Rockflower</i>	15

### Our Seconds

<i>Milanese Veal Cutlet with Tomato Concassé and Fried Potatoes</i>	28
<i>Filet mignon Rossini stile</i>	30
<i>French beef tartare with french fried potatoes</i>	26
<i>Cuttelfish with baby peas and polenta</i>	22
<i>Lovison Musetto with Castelluccio IGP Lentils Gnocco and</i> <i>Horseradish</i>	16
<i>Falafel with tzatiki with honey and kalamata powder</i>	15
 <i>Cover Charge</i>	