

Ristorante

Alfredo

Antipasti da condividere Sharing is Caring

<i>In-House Smoked Wild Norwegian Salmon, 5-Grain Brown Bread, and sour cream</i>	17
<i>Marinated Artichokes, in Alfredo's Tradition Since 1961, with Marfuga Oil, Raisins, and Pine Nuts</i>	14
<i>Escargot in bourguignonne style</i>	16
<i>Porcini and vezzena chees fondue</i>	18
<i>Poched egg in carbonara style</i>	18
<i>Duck escalope of fois gras with home made pan brioche</i>	25
<i>Cortina Croquettes with Spinach, Speck, and Bagnoli Blue Cheese</i>	13
<i>Alfredo's Traditional Hot Pierini (19pz)</i>	10

- *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>Onion soup in France style</i>	15
<i>Risotto with radicchio and cheese oro rosso (min 2)</i>	40
<i>Fettucine home made in gricia style</i>	18

Our Seconds

<i>Milanese Veal Cutlet with Tomato Concassé and Fried Potatoes</i>	28
<i>Curry prawns with pilaf rice, coconut and apricot</i>	26
<i>Lamb in provenzale style with mint sauce</i>	24
<i>Tar tare with french fries</i>	26
<i>Triology flan of cauliflower, wild herbs and pumpkin</i>	18

Cover Charge