

Ristorante

Alfredo

Let's start to share...Sharing is Caring

<i>Wild Norwegian Salmon Home-smoked (72hours) with 5-grain black bread and caper leaves</i>	<i>17</i>
<i>Poached egg with asparagus fondue, walnut crumble and Iberian bacon</i>	<i>15</i>
<i>Butternut squash in Saor</i>	<i>9</i>
<i>Alfredo artichokes since 1961 marinated with Marfuga oil, raisins and pine nuts</i>	<i>14</i>
<i>Cortina croquettes with spinach, speck and Bagnoli blue cheese (14pz)</i>	<i>13</i>
<i>Hot Pierini in Alfredo's tradition (8 pcs)</i>	<i>8</i>
<i>Sweet Osvaldo ham from Cormons with horseradish</i>	<i>16</i>
<i>Flan herbs with asaffern fondue and crunchy pistachios</i>	<i>16</i>
<i>Obergine salad with Altamura bread</i>	<i>10</i>
<i>Moretti julienne with quail eggs and red cow parmesan</i>	<i>14</i>

- *Dear guest, should You be subject to a food intolerance kindly inform our staff who will be able to suggest the appropriate menu.*
- **Dishes formerly chilled as requested by regulation CE853/2004*

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Our pasta and soup

<i>Green Tagliolini gratinated Alfredo tradition</i>	17
<i>Risotto with wild herb's (MinX2)</i>	38
<i>Homemade fettuccine with crunchy peas, Kalamata cream an squid</i>	18
<i>Saccottino filled with Asiago ricotta, basil, pine nuts and tomato</i>	17
<i>See bass ravioli with lemon, mint cream and tuna bottarga</i>	18

Main Courses

<i>Alfredo 1961 meatballs with yellow tomato cream and peas</i>	18
<i>Milanese veal cutlet with tomato concassè and french fries</i>	28
<i>French tartare with fried potatoes</i>	24
<i>Asparagus Tataky with Iberian Bellota cheek, mayonnaise, red turnip and mimolette cheese</i>	16
<i>Pata negra fillet with quince puree and cherries</i>	22

<i>Table charge</i>	3
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