

Ristorante

Alfredo

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

<i>Wild Norwegian Salmon Home-smoked (72hours) with 5-grain black bread and pineapple chutney</i>	<i>17</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 (9 pcs)</i>	<i>10</i>
<i>Flan artichoke with vezzena fondue and crunchy pistachios</i>	<i>15</i>
<i>Orange carpaccio with Cantabriche anchovies and chives yogurt</i>	<i>18</i>
<i>Mackerel fried and marinated with onion and asparagus</i>	<i>12</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>Ravioli home made with carbonara sauce</i>	18
<i>Gazpacho Andaluso</i>	13
<i>Orecchiette with speak, rocket, tomato confit and smoked ricotta</i>	15
<i>Eggplant parmiggiana with truffle fondue</i>	14
<i>Zucchini paghetti with basil pesto, tomato confit and nuts</i>	15

Main Courses

<i>Milanese veal cutlet with tomato concassè and french fries</i>	28
<i>Pata negra fillet with tuna souce and green beans</i>	18
<i>\ Hlibut gratinated with pankò and italian herbs and salmoriglio</i>	24
<i>Cesar salad Alfredo 1961</i>	18
<i>Basil flan ricotta, olives cream and Piave stravecchio cheese</i>	15

<i>Table charge</i>	3
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