

# Ristorante Alfredo

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

*In-House Smoked Wild Norwegian Salmon, 5-Grain Brown Bread,  
and apricot* 18

*Marinated Artichokes, in Alfredo's Tradition Since 1961, with Marfuga Oil,  
Raisins, and Pine Nuts* 14

*Fois gras de canard with home made bread and apple copote* 25

*Steak tartare with gouttiau bread* 18

*D'Osvaldo prosciutto with horseradisch* 16

*Artichokes with gricia fondue* 18

*Cortina Croquettes with Spinach, Speck, and Bagnoli Blue Cheese* 13

*Alfredo's Traditional Hot Pierini (9pz)* 10

*Cantabrian anchovies with orange carpaccio* 18

- *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*

# Ristorante

## Alfredo

### **Our Firsts**

<i>Gratin of Green Tagliolini, in Alfredo's Tradition Since 1961</i>	17
<i>Crespella with wild erbs and goat cheese</i>	18
<i>Risotto with asparagus and Oro rosso( min 2)</i>	44
<i>Fettucine home made in Siciliana style</i>	20
<i>Orecchiette with aruccola, tomato, sprack and smoked cheese</i>	18

### **Our Seconds**

<i>Milanese Veal Cutlet with Tomato Concassé and Fried Potatoes</i>	28
<i>Cuttlefisch with peas and corn cream</i>	26
<i>Tournedot (160gr) with bernese souce and spicy potetos</i>	35
<i>Triology of vegeterian flan ( basil, celeriac, pepper) with alioli souce</i>	20
<i>Veal liverwith taragna polenta</i>	26

*Cover Charge*