

Ristorante

Alfredo

Antipasti da condividere Sharing is Caring

<i>Eggplant in Beccafico style with seasoned bread, burrata, tomato confit and tzatziki sauce</i>	15
<i>Marinated Artichokes, in Alfredo's Tradition Since 1961, with Marfuga Oil, Raisins, and Pine Nuts</i>	14
<i>CBT veal rose with tuna sauce and Pantelleria caper leaf</i>	13
<i>*Cortina Croquettes with Spinach, Speck, and Mountain cheese</i>	13
<i>Alfredo's Traditional Hot Pierini (9 pz)</i>	10
<i>*Escargots a la Bourguignonne</i>	18
<i>Tempura zucchini flowers with Puzzone di Moena cheese, pea humus and honey</i>	16
<i>Smoked D'Ossvaldo ham, fresh horseradish and lavosh bread</i>	17

- *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>	20
<i>Risotto with oro rosso Opitergino blue cheese, berries and Tamburello zucchini flowers (min 2 persons)</i>	22
<i>Andalusian gazpacho with traditional garnishes</i>	16
<i>Zucchini spaghetti, arrucola, basil, and confit tomato</i>	18
<i>Handmade fettuccine with burrata, armagnac prawns and pistachio cream</i>	20

Our Seconds

<i>Milanese Veal Cutlet with Tomato Concassé and Potatoes with speck and sweet paprika</i>	28
<i>Cesar salad Alfredo 1961</i>	22
<i>French beef tartare with french fried potatoes</i>	30
<i>*Curry prawns and wild rice with apple chutney</i>	26
<i>Green pea and eggplant falafel with peppermint mayonnaise and chili-spiced pineapple and watermelon tartare</i>	20

<i>Cover Charge</i>	5
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