

Ristorante

Alfredo

Antipasti da condividere Sharing is Caring

<i>Anchovies Cantabriche, orange tar tare, labneh and zaatar</i>	15
<i>Marinated Artichokes, in Alfredo's Tradition Since 1961, with Marfuga Oil, Raisins, and Pine Nuts</i>	14
<i>Poached egg, speck, pan brioche, rosoline vegetables and olandese souce</i>	18
<i>*Cortina Croquettes with Spinach, Speck, and Montain cheese</i>	13
<i>Alfredo's Traditional Hot Pierini (9 pz)</i>	10
<i>Eggplant in Beccafico style, pine nuts, anchovies, raisin and parmesan</i>	15
<i>Tempura zucchini flowers with raclette cheese honey and edamame humus</i>	16

- *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>	20
<i>Risotto with green asparagus and chocolate cheese (min 2 persons)</i>	22
<i>*Handmade fettucine Alfredo 1961</i>	20
<i>*Handmade crespella with artichokes, Maldon honey almonds</i>	18
<i>Trofie pasta with fresh pesto Ligure and creamed cod</i>	18

Our Seconds

<i>Milanese Veal Cutlet with Tomato Concassé and Fried Potatoes</i>	28
<i>*Tomahawk manzetta prussiana (950 gr)</i>	48
<i>French beef tartare with french fried potatoes</i>	30
<i>Pork cheek CBT with pumpkin puree</i>	24
<i>Sea bass with crispy skin, mint carrot flan and Olandese mayo</i>	24
<i>Agretti tempura, turnips, goat ricotta and chives</i>	24

Cover Charge

5