

Ristorante

Alfredo

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

<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 1961</i>	<i>10</i>
<i>Smoked Osvaldo ham from Cormons with fig mustard and withe balsamic Vinegar</i>	<i>17</i>
<i>Escargot in Bourguignonne style</i>	<i>15</i>
<i>Chickpea humus, pisachios marinated with lemon and vegetable caponata And acacia honey</i>	<i>14</i>
<i>Sardines marinated in Venetians style</i>	<i>13</i>
<i>Poleta and creamed cod with Rapallo pesto home made</i>	<i>16</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>	20
<i>Risotto with bone marrow and champagne (MinX2)</i>	22
<i>Homemade fettuccine with lamb and black truffle</i>	20
<i>Crespella with basil, pine nuts and mountain ricotta</i>	18

Main Courses

<i>Milanese veal cutlet with tomato concassè and french fries</i>	28
<i>French tartare with fried potatoes</i>	30
<i>Uruguay filet (150 gr) green pepper sauce and maxime potatoes</i>	32
<i>Cuttlefish with and taragna polenta and dry tomato</i>	22
<i>Aubergine and peas falafel, tête de moine cheese, yellow tomatoes cream, mint and tahina</i>	18

<i>Table charge</i>	5
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