

LITTLE ITALY MENU

GLI ANTIPASTI (STARTERS)

ZUPPA DELLA CASA £4.50

Chef's home-made soup of the day served with freshly baked bread.

OLIVE ALBA MEDITERRANEA £3.50

Marinated mixed olives served with freshly baked bread.

BRUSCHETTA ALBA CAPRESE £5.50

Toasted bruschetta brushed with roasted garlic and topped with baby mozzarella, vine ripened tomatoes and fresh basil. Drizzled with extra virgin olive oil.

ANTIPASTINI DELLA CASA

£7.95 FOR ONE OR SHARING BOARD £5.95 PER PERSON

Our most popular starter: - a selection of fresh produce from our deli, with the finest Italian cured meats and cheeses served with marinated olives, mushrooms and Sardinian music bread.

TERRINA RUSPANTE £6.25

A homemade smooth chicken liver paté enriched with brandy. Served with toast, home-made onion chutney and a crisp leaf salad garnish.

FUNGHI DELIZIA £5.95

Fresh mushrooms sautéed in garlic and parsley, with a rich cream sauce. Gratinated with Italian herbs, mozzarella and goats cheese.

MOZZARELLA DI BUFALA £6.95

Premium bufala mozzarella with sliced tomato, fresh basil and extra virgin olive oil. Drizzled with home-made pesto Genovese and balsamic syrup.

CALAMARI FRITTI £6.50

Lightly fried squid served with a salad garnish and home-made tartar sauce.

BRESOLA CON RUCOLA E PARMIGIANO £7.50

Finest air dried Italian cured beef freshly sliced and topped with rocket leaves and parmesan shavings, finished with a drizzle of extra virgin olive oil & lemon juice.

PASTA FRESCA (FRESH PASTA)

OUR FRESH PASTA IS ALL HOME MADE ON THE PREMISES USING THE BEST ITALIAN INGREDIENTS AND ARE FRESHLY COOKED TO ORDER.

GNOCCHETTI SARDI CON MELENZANA £10.50

Traditional Sardinian pasta with a delicious vegetable ragu made with aubergine, garlic, parsley and basil with a rich tomato sauce. Served with shavings of Sardinian pecorino cheese.

TAGLIATELLE PAVAROTTI £9.95

Egg pasta ribbons with sautéed mushrooms, courgettes, onions, fresh tomato, basil, garlic and white wine. Finished with rocket leaves and parmesan cheese.

SPAGHETTI AURORA £10.95

Spaghetti with prawns, white wine, garlic and parsley in a rich tomato and cream sauce. Garnished with tiger prawns.

LASAGNE ALBA LIGURE £9.95

Layers of egg pasta baked in a rich meat sauce with pesto Genovese, mozzarella cheese and a creamy béchamel sauce.

CANNELLONI DELLA CASA £9.95

A home-made light crepe with a spinach and chicken breast filling. Topped with a creamy béchamel sauce, finished with a tomato sauce and parmesan gratin.

RISOTTO MONTE BIANCO £10.95

Arborio rice cooked with chicken stock, chicken breast, mushrooms, carrots, celery, onions, garlic, and white wine. Finished with butter & parmesan cheese.

TAGLIATELLE DETTORI £10.50

Egg pasta ribbons in a rich minced beef sauce with tomato, basil, pine kernels and a touch of cream. Finished with a sprinkle of fresh parmesan cheese.

SECONDI PIATTI (MAIN COURSES)

*PETTO DI POLLO AL PEPE NERO £13.95

Breast of chicken pan roasted with prataioli mushrooms, flambéed with brandy and finished with a cream and black peppercorn sauce.

*POLLO FARCITO £14.95

A roulade of chicken breast with roasted rosello ham, baby mozzarella cheese and herbs. Partnered with a delicate white wine, cream and cheese sauce with a baked Parmesan crisp.

*AGNELLO AL CHIANTI ROSSO £19.95

Yorkshire rack of lamb pan roasted with aromatic mountain herbs in a classic Italian red wine jus. Served with ratatouille and herb infused couscous. Finished with a mustard velouté.

*CONTRO FILETTO ALB'AGLIO £19.95

Succulent Yorkshire sirloin steak served with home made garlic, parsley and chilli butter. Complimented with a beef jus.

*FILETTO CON CREMA DI TARTUFO £21.95

Prime cut of tender Yorkshire fillet steak flambéed with port and finished with a delicate truffle cream and crushed black peppercorn sauce.

*ANATRA ALB'ARANCIA £18.95

Slowly roasted half duck accompanied with an orange and Cointreau sauce. Resting on a bed of butternut squash puree and caramelised red cabbage. Served with dauphinoise potatoes.

*GAMBERONI ALB'AGLIO CON POMODORO £18.95

King prawns sautéed in garlic & parsley, flambéed with brandy. Resting on a delicate tomato and prawn bisque with a hint of chill. Served with a timbale of basmati rice.

*SALMONE FANTASIA £17.95

Fillet of fresh salmon served with a light white wine, cream and tiger prawn sauce finished with a touch of tomato.

MISTO DI PESCE £17.95

A selection of seafood including king prawns, queen scallops, mussels, tiger prawns, calamari, and langoustine cooked in a white wine, garlic and tomato sauce. Served on a bed of spaghetti.

LE GRIGLIATE (GRILLED DISHES)

*POLLO ALBA GRIGLIATA £12.95
Grilled chicken breast.

*AGNELLO ALBA GRIGLIATA £18.95
Yorkshire rack of lamb simply grilled to your liking.

*BISTECCA ALBA GRIGLIATA £18.95
Yorkshire sirloin steak simply grilled to your liking.

*FILETTO ALBA GRIGLIATA £20.95
Prime cut of tender Yorkshire fillet steak simply grilled to your liking.

***(All main courses are served with a choice of either mixed salad, seasonal vegetables or hand cut home-made fries).**

I CONTORNI (SIDE DISHES)

PATATINE FRITTE DELLA CASA £2.50
Hand cut home-made fries.

INSALATA MISTA £2.50
Mixed side salad.

POMODORO E BASILICO £2.50
Fresh tomato, basil and olive oil salad.

POMODORO E CIPOLLE £2.50
Fresh tomato and onion salad.

VERDURE DI STAGIONE £2.95
Individual portion of seasonal vegetables.

FUNGHI TRIFOLATI £2.95
Sautéed mushrooms with garlic and parsley.

SPINACI CON BURRO E PARMIGIANO £2.95
Sautéed spinach, butter and parmesan cheese.

SELECTION OF CONTINENTAL BREAD £1.50 (per person)
Served with olive oil and balsamic vinegar.

CUSTOMER NOTICE:

If you have any special dietary needs or allergies please do not hesitate to ask a member of staff for assistance.

