

CHRISTMAS MENU

STARTER

ZUPPA DEL GIORNO

Soup of the Day

PATE DELLA CASA

Homemade chicken liver pate, served with cranberry sauce & toasted bread

CROSTINI DI PARMA E POMODORO

Toasted Focaccia bread topped with crushed tomatoes, oregano & basil, with thin slices of Parma ham and Buffalo Mozzarella cheese, drizzled with balsamic vinegar reduction

ARANCINI CON RAGU

Crunchy breaded deep-fried risotto balls, with ragu, green peas & Italian mixed cheese, served with a spicy arrabbiata sauce

SALMONE

Cold smoked salmon with soft cheese, dill & chives, with a mascarpone dill sauce & capers

INVOLTINI DI ZUCCHINI

Thinly sliced grilled courgette wrapped with ricotta, sun-dried tomato & spinach, served with a warmed tomato sauce

MAINS

SPAGHETTI CON CODA DI ROSPO E GAMBERI

Monkfish & King Prawns coated in a creamy saffron white wine sauce with spaghetti & parmesan

FILLETO DI NASELLO

A delicate fillet of panfried Hake with cherry tomatoes, black olives & toasted pine nuts, with a butter sauce, basil served with mixed roast vegetables & rosemary potatoes

SCALLOPINA DI MAIALE

Pan-fried pork medallions with a creamy wholegrain mustard & honey sauce, green beans served with roasted vegetables & rosemary potatoes

LINGUINE AL PESTO

Linguine served with Sicilian style pesto made from basil, sun-dried tomatoes, roasted peppers, aubergine, olive oil & parmesan

RISOTTO AL PROSECCO CON POLLO

Buttery Arborio rice with chicken, cooked with Prosecco, onion, parmesan & olive oil, parsley (Option available for vegetarians)

POLLO DI PARMA E MOZZARELLA

Pan fried chicken breast topped with parma ham, buffalo mozzarella & a sun dried tomato sauce with a touch of cream served with mixed roast vegetables & rosemary potatoes

DESSERT

TIRAMISU

Sponge biscuits soaked in coffee and marsala wine, layered with sweet mascarpone cream

CHOCOLATE PROFITEROLES

Choux Pastry balls filled with fresh cream & covered in white chocolate served with ice-cream

AMARENA DI CILIEGE

Sweet black cherries served with Vanilla Ice cream

HOME-MADE STICKY TOFFEE PUDDING

Home-made sticky toffee pudding served with vanilla ice cream

£31.95

Service charge of 10% will be added to tables of 8 and above

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