

PRE-  
THEATRE  
MENU  
15.95

# LUNCH MENU

AVAILABLE EVERY DAY TILL 6PM

THREE  
COURSES  
18.95

## STARTERS

### ZUPPA DEL GIORNO

Soup of the Day

### MOZZA ROCCOCO

Mozzarella cheese with sweet roasted Peppers, pickled Capers & Olives

### COPPA DI GAMBERETTI

Baby Prawns bound with Marie Rose sauce with Mixed Leaves & Lemon

### CARPACCIO DI PARMA

Thin slices of Parma Ham with Rocket leaves drizzled with Lemon Olive Oil

### SUPPLI ALLA CARBONARA

Breaded deep fried spaghetti balls with carbonara, and a creamy mascarpone sauce

### BRUSCHETTA

Southern Italian Garlic Bread topped with Crushed Tomatoes, Olive Oil, Oregano & Basil

## MAINS

### LINGUINE AL PESTO

Flat Spaghetti served with Sicilian Pesto made from Basil, sundried tomatoes, Roasted Peppers, Aubergine, Extra Virgin Olive Oil & Parmesan Cheese

### SPAGHETTI PUTANESCA

Spaghetti served with baby prawns, in a tomato based sauce with olives, capers, chilli and garlic

### MELANZANE AL FORNO

Baked Aubergine with Sicilian Tomato Sauce, Mozzarella, Parmesan cheese & Basil

### SCALOPPINA DI MAIALE

Thin slices of Pork fillet served with a sweet marsala wine, mushroom, red onion and tomato sauce, served with green beans and mash potato

### AL FRESCO BURGER

Hand pressed steak burger with back bacon, Mozzarella cheese & BBQ sauce served with homemade Chips & Coleslaw

### CHICKEN CAESAR SALAD

Chargrilled Chicken & crispy parma ham tossed with Cos lettuce, garlic Croutons, Parmesan cheese & our own creamy dressing

### SPAGHETTI CARBONARA

Long pasta tossed with smoked Bacon & Egg Yolk

### POLLO DEL GIORNO

Chicken of the day (Please ask your waiting staff)

### LASAGNE AL FORNO

Our own Homemade oven baked Meat Lasagne served with a side of Garlic Bread

### PENNE ARRABIATA

Small tube Pasta with Garlic, Chilli & Tomato

## DESSERTS

### AMARENA DI CILIEGE

Sweet black Cherries served with Vanilla Ice Cream

### PROFITEROLES

Choux pastry balls filled with fresh Cream & covered in White Chocolate

### HOME-MADE TIRAMISU

Sponge biscuits soaked in Coffee & Marsala Wine, dressed in a sweet Mascarpone cream sauce

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