

**PRE-  
THEATRE  
MENU  
17.95**

# LUNCH MENU

AVAILABLE EVERY DAY TILL 6PM  
**STARTERS**

**THREE  
COURSES  
20.95**

## ZUPPA DEL GIORNO

Soup of the day

## MOZZA ROCCOCO

Mozzarella cheese with sweet roasted peppers, pickled capers & olives (V/GF)

## COPPA DI GAMBERETTI

Baby prawns dressed with Marie-rose sauce with mixed leaves & lemon (GF)

## LINGUINE AL PESTO

Flat spaghetti served with Sicilian-style pesto made from basil, sun-dried tomatoes, roasted peppers, aubergine, extra virgin olive oil and parmesan cheese (V/GF)

## FILETTO DI BRANZINO

Fresh fillet of seabass topped with a lemon and dill crust, served with rosemary potatoes, mixed vegetables and a herb dressing (GF)

## SPAGHETTI PUTANESCA

Spaghetti in a tomato-based sauce, with baby prawns, red onion, olives, capers, chilli and garlic (GF)

## SCALOPPINA DI MAIALE

Thin slices of pork fillet with a creamy white wine mushroom sauce, served with green beans and mashed potatoes (GF)

## AL FRESCO BURGER

Hand-pressed steak burger with back bacon, mozzarella cheese and BBQ sauce, served with home-made chips and coleslaw

## CHICKEN CAESAR SALAD

Char-grilled chicken & crispy Parma ham tossed with cos lettuce, garlic croutons, parmesan cheese & home-made creamy dressing (GF)

## CARPACCIO DI PARMA

Thin slices of Parma ham with rocket leaves, parmesan shavings & lemon olive oil (GF)

## SUPPLI ALLA CARBONARA

Breaded, deep-fried spaghetti balls filled with carbonara, served with a creamy mascarpone sauce

## BRUSCHETTA

Home-made bread topped with finely chopped tomatoes, olive oil, oregano and basil (V/GF)

## MAINS

## SPAGHETTI CARBONARA

Long spaghetti tossed with smoked bacon and a creamy egg yolk sauce (GF)

## POLLO DEL GIORNO

Chicken of the day (Please ask your waiting staff)

## LASAGNE AL FORNO

Home-made oven-baked beef & pork lasagna with garlic bread

## PENNE ARRABIATA

Small tube pasta with garlic, chilli & tomato sauce (V/GF)

## DESSERTS

## AMARENA DI CILIEGE

Vanilla ice cream with sweet black cherries (V/GF)

## PROFITEROLES

Choux pastry balls filled with chocolate cream, covered in vanilla cream, served with vanilla ice cream (V)

## HOME-MADE TIRAMISU

Sponge biscuits soaked in coffee and Marsala wine, layered with sweet mascarpone cream (V)

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Al Fresco Italian Restaurant, Aberdeen