

# AL FRESCO ITALIAN RESTAURANT

## ABERDEEN RESTAURANT WEEK

### STARTERS

#### ZUPPA DEL GIORNO

Soup of the day (Please ask waiting staff)

#### COPPA DI GAMBERETTI (GF OPTION)

Baby prawns dressed with marie-rose sauce served with mixed leaves and lemon

#### MELANZANE AL FORNO (GF)

Baked aubergine with Sicilian tomato sauce, mozzarella, parmesan cheese and basil

#### FICHI E PROSCIUTTO DI PARMA (GF )

Baked figs with Parma ham, gorgonzola cheese and balsamic vinegar glaze

#### CROSTINI CON CANNELLINI E PANCETTA (GF OPTION)

Toasted bread topped with fried pancetta and white beans with a hint of garlic, lemon and rosemary

#### ARANCINI DI CARNE

Breaded and deep-fried risotto balls with home-made beef, pork and green pea ragu served with a lightly spiced tomato sauce

### MAINS

#### POLLO DEL GIORNO

Chicken of the day  
(Please ask waiting staff)

#### PENNE CON POLLO (GF OPTION)

Small tube pasta with a creamy chicken, pancetta and spinach sauce

#### NASELLO (GF OPTION)

Fresh fillet of Hake topped with pecan, apricot, garlic and dill crumb, served with beetroot pureé, rosemary potatoes and mixed vegetables

#### LINGUINE AL PESTO (GF/V OPTION)

A long flat pasta with Sicilian pesto made from basil, sundried tomatoes, roasted peppers, aubergine, olive oil and parmesan cheese

#### RISOTTO AL FINOCCHIO E LIMONE (GF OPTION)

Lemon and fennel risotto with king prawns

#### SCALLOPINA DI MAIALE (GF OPTION)

Thin slices of pork fillet with a plum sauce, served with rosemary potatoes and mixed vegetables

### DESSERTS

#### HOME-MADE TIRAMISU (V)

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

#### BUDINO DI RISO (V)

Oven-baked creamy rice pudding made with eggs, almonds and cantuccini biscuits, served with sweet black cherries and vanilla ice cream

#### AMARENA DI CILIEGE (GF/V OPTION)

Vanilla ice cream with sweet black cherries

#### PROFITEROLES (V)

Choux pastry balls filled with chocolate cream, covered with vanilla flavoured cream

**TWO COURSE - £20.00**

**THREE COURSE DINNER - £25.00**

Ask our helpful staff for your vegan or vegetarian options.

