

# AL FRESCO ITALIAN RESTAURANT

ABERDEEN RESTAURANT WEEK

## STARTERS

### ZUPPA DEL GIORNO

Soup of the day (Please ask waiting staff)

### COPPA DI GAMBERETTI

Baby prawns bound with Marie rose sauce with mixed leaves, cherry tomatoes and lemon

### BRUSCHETTA

Southern Italian garlic bread topped with crushed tomatoes, olive oil, oregano and basil

### CAPRESE

Sliced tomatoes, buffalo mozzarella cheese, basil leaves & oregano

### SUPPLI ALLA CARBONARA

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

### CROSTINI CON SALMONE

Soft cream cheese, avocado and egg spread with smoked salmon slices and capers on toasted bread

## MAINS

### POLLO DEL GIORNO

Chicken of the day (Please ask waiting staff)

### FILETTO DI BRANZINO

Fresh fillet of Seabass topped with sauteed spicy calabrese salami, cherry tomatoes and capers, served with rosemary potatoes and mixed vegetables

### RIGATONI ALLA SALSICCIA

Large tube pasta served with a ragu of fennel sausages, celery, onions, peppers and tomatoes

### SPAGHETTI CON COZZE

Spaghetti in a creamy garlic and wine sauce with baby prawns, olives, capers, red onions and fresh mussels

### RISOTTO PRIMAVERA

Arborio rice with garlic, cherry tomatoes and artichokes, topped with crumbled goat's cheese and toasted pine nuts

### SCALLOPINA DI MAIALE

Thin slices of pork fillet with a creamy white wine mushroom sauce, served with rosemary potatoes and mixed vegetables

## DESSERTS

### HOME-MADE TIRAMISU

Sponge biscuits soaked in coffee and marsala wine, dipped in a sweet mascarpone cream

### AMARENA DI CILIEGE

Vanilla ice cream with sweet black cherries

### PROFITEROLES (V)

Choux pastry balls filled with chocolate cream, covered with a vanilla cream served with vanilla ice cream

### ETON MESS

Crushed meringue mixed with whipped cream, strawberries and vanilla ice cream

**TWO COURSE - £20.00**

**THREE COURSE DINNER - £25.00**

Ask our helpful staff for your vegan or vegetarian options.

