

AL FRESCO ITALIAN RESTAURANT

ABERDEEN RESTAURANT WEEK

STARTERS

ZUPPA DEL GIORNO

Soup of the day

PANE CONDITTO

Toasted bread topped with Italian fennel sausage ragù, cooked with onion, celery, and tomato

ARANCINI CON VEGETALI

Breaded, deep-fried risotto balls with roasted vegetables and Italian mixed cheeses, with a lightly spiced tomato sauce

CAPRESE

Sliced Vine Tomatoes, Buffalo Mozzarella Cheese, Basil leaves & Oregano

PROSCIUTTO E MELONE

Parma ham wrapped around fresh melon, finished with fresh rocket and a balsamic glaze

COPPA DI GAMBERETTI

Baby prawns bound with a Marie rose sauce with mixed leaves and lemon

MAINS

POLLO DEL GIORNO

Chicken of the day (Please ask waiting staff)

FILETTO DI BRANZINO

Pan-seared fillet of seabass with fresh mussels, served with lightly spiced tomato sauce with capers and cherry tomatoes, with roasted potatoes and mixed vegetables

LINGUINE ALLA LUCULLO

Long flat pasta with king prawns and Parma ham in a saffron and white wine sauce

RIGATONI CON POLLO E GORGONZOLA

Large tube pasta in a creamy gorgonzola sauce with diced chicken

RISOTTO BARBABIETOLA

Risotto with beetroot and artichokes, topped with roasted pine nuts, goats cheese, and fresh rocket

SCALLOPINA DI MAIALE

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

DESSERTS

HOME-MADE TIRAMISU

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

PROFITEROLES (V)

Choux pastry balls filled with fresh cream, covered in white chocolate

HOME-MADE APPLE CAKE

A home-made apple crumble served with scoop of vanilla ice cream

TRIO DI GELATO

Vanilla, strawberry and chocolate ice cream

TWO COURSE - £20.00

THREE COURSE DINNER - £25.00

Ask our helpful staff for your vegan or vegetarian options.

