

STARTER

FOR THE TABLE

Antipasto	£3.00
Green Nocellara olives	£4.00
Garlic bread, rosemary	£5.00
Bruschetta	£6.50
grilled bread, garlic, tomatoes, basil	
Francesco's mini calzone	£7.00
Prosciutto, mozzarella, mushroom	

AFFETTATI MISTI	£13.00
Prosciutto di Parma, speck, bresaola, finocchiona, Grana Padano	

ANTIPASTO DI MARE	£13.00
smoked tuna, smoked swordfish, cured salmon, mini fishcakes, marinated anchovies	

FORMAGGI	£14.00
five Italian cheeses, chutneys, sour dough, walnut bread, honey	

STARTERS

All our dishes use the finest quality ingredients where possible sourced directly from Italy.

MINISTRONE	£6.50
seasonal vegetables, tubetti pasta	

INSALATA DI GIUSEPPE	Starter £7.50 / Main £11.50
steamed salmon, baby spinach, avocado, cucumber, sour cream, lime, olive oil	

INSALATA DI LORENZO	Starter £7.50 / Main £11.50
baby spinach, roasted peppers, crispy parma ham, avocado	

INSALATA CAPRESE	£8.25
fresh buffalo mozzarella, tomato, basil	

MOZZARELLA DI BUFALA CON VERDURE	£10.00
marinated heart of artichoke, sunblush tomatoes, courgette, aubergine, rocket	

TRICOLORE	£7.50
garlic bread, cherry tomatoes, buffalo mozzarella, rocket	

ARANCINI SICILIANI	£8.00
mushroom risotto balls, mozzarella, tomato-garlic sauce	

POLPETTE DI SARDINE	£8.00
Sardine fishcakes, garlic tomato sauce, crispy focaccia	

POLPETTE NAPOLETANE	£8.00
pork meatballs, garlic tomato sauce, Parmesan	

GAMBERI IN PANCETTA	£9.95
grilled pancetta wrapped prawns, rosemary, chargrilled lemon	

CARPACCIO DI MANZO	£9.95
cured beef, rocket, parmesan shavings, salsa verde	

LIVE MUSIC on weekends.

Visit www.royalalberthall.com for details.

CHILDREN'S MENU
AVAILABLE

A discretionary 12.5% service charge will be added and given directly to the team.
If you require information about ingredients which may cause allergy or intolerance, please speak to your server before you order. (V) vegetarian dish. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. All prices include VAT and are correct as of March 2019.
We welcome your feedback – food@royalalberthall.com.

MAIN

STONE BAKED PIZZA

MARGHERITA	£10.00
basil, tomato, mozzarella	

PROSCIUTTO DI PARMA	£13.95
dry cured ham, rocket, Parmigiano Reggiano, tomato, mozzarella	

PICCANTE	£12.50
spicy spianata salami, oven roasted cherry tomatoes, chilli, tomato, mozzarella	

ROMANA	£12.25
anchovies, capers, olives, oregano, tomato, mozzarella	

QUATTRO STAGIONI	£12.50
artichokes, olives, mushrooms, ham, tomato, mozzarella	

POLLO	£13.00
grilled chicken, smoked scamorza cheese, caramelised onion, tomato, mozzarella	

'NDUJA	£13.00
fiery Calabrese salami, pecorino, red onion, tomato, mozzarella	

BIANCA TARTUFATA	£13.50
mixed mushrooms, truffle oil, mascarpone, mozzarella	

GAMBERETTI	£15.00
prawns, rocket, chilli, tomato, mozzarella	

ORTOLANA BIANCA	£12.00
courgette, aubergine, rocket, fresh tomato, artichoke cream, chilli oil, mozzarella	

MARINARA (vegan friendly)	£10.00
tomato, garlic, oregano, olives, capers	

CALZONE ALLA VERDI	£13.50
ham, mushroom, mascarpone, basil, tomato, mozzarella	

All pizzas can be made with hemp flour that has a rich nutty flavour or on a gluten free base (please note that gluten is present in the kitchen)

MAINS

AGNELLO ARROSTO	£21.50
lamb rump, potatoes, grilled aubergine, red peppers, broad beans, wild fennel, mint jus	

POLLO AL LIMONE E SALVIA	£14.50
lemon and sage chicken breast, sautéed spinach, caciocavallo and pancetta croquette	

ORATA	£17.00
sea bream, lemon and rosemary seasonal vegetables, anchovies and caper sauce	

SALMONE	£15.50
seared herbed salmon, cherry tomato confit, baby onions, pea purée	

RISOTTO DI FUNGHI	£13.95
mixed mushrooms, truffle oil, Parmesan	

PASTA

TAGLIATELLE ALLA BOLOGNESE	£12.50
minced veal and pork	

SPAGHETTI AL PESCE SPADE E MENTA	£14.00
swordfish, tomato, aubergine, black olives, lemon breadcrumbs	

LINGUINE AI GAMBERI	£14.00
king prawns, white wine, tomatoes, parsley	

TAGLIATELLE AL RAGÙ D'ANATRA	£14.25
slow cooked duck, wild mushrooms	

GNOCCHI BURRO E SALVIA	£12.50
Parmesan, sage butter	

SPAGHETTI ALLA CARBONARA	£14.00
Parmesan, eggs, pancetta	

FUSILLI ALLA NORMA	£10.95
aubergines, tomato, 'ricotta salata' shavings, fresh basil	

PENNE ARRABBIATA	£10.95
spicy tomato sauce, red chilli, garlic, olive oil	

CANNELLONI DI AGNELLO	£12.50
lamb ragu, aubergine, pecorino sauce	

All pasta is handmade using the finest Italian ingredients

SIDES

£3.50

POMODORI
tomatoes, shallots, basil

RUCOLA
rocket, parmesan, aged balsamic dressing

PATATE NOVELLE
new potatoes, rosemary

VERDURE DI STAGIONE
seasonal vegetables

DESSERT

STRUDEL DI MELE E FRUTTI DI BOSCO	£6.95
apple, mixed berries, vanilla ice cream	

TORTA AL CIOCCOLATO	£6.50
chocolate ice cream	

AFFOGATO	£6.25
vanilla gelato, espresso shot with Amaretto (25ml)	

TIRAMISÙ	£6.25
mascarpone, coffee soaked sponge, cocoa, coffee liqueur	

SPUMA DI RICOTTA ALL' AMARETTO	£6.50
rhubarb compote	

GELATO (choose two)	£6.00
pistachio, chocolate hazelnut praline, natural mint and chocolate chip, vanilla, yoghurt honey, lime (vegan), blood orange (vegan)	

CANNOLI ALLA RICOTTA	£6.50
sicilian classic filled with natural, chocolate and pistachio ricotta	

CHAMPAGNE

COCKTAILS

	125ML	BOTTLE
BERRY BROS. & RUDD MERCHANT'S PROSECCO	£6.50	£35.00
LAURENT-PERRIER LA CUVÉE	£14.00	£69.00
LAURENT-PERRIER CUVÉE ROSÉ	£16.00	£89.00
LAURENT-PERRIER VINTAGE 2007		£100.00
GRAND SIÈCLE BY LAURENT-PERRIER		£220.00

IL VERDI Gin, sciroppo di fiori, pressed apple juice	£8.50
NEGRONI Campari, gin, Antica Formula	£9.50
APEROL SPRITZ Aperol, prosecco, orange bitters	£9.50
LAKE GARDA Gin, elderflower, lemon, tonic	£9.50
LA TRAVIATA Amaretto, Jack Daniel's, Bailey's	£9.50
AMALFI COAST Limoncello, gin, elderflower, prosecco	£10.50

WINE

WHITE		175ML	250ML	500ML	BOTTLE
GRECANICO Simple, light and fruity, the Grecanico grape, an Italian native, offers a whiff of tropical fruit and aperitif freshness.	2017 Sicily	£7.00	£9.00	£16.00	£24.50
ARALDICA, CORTESE Fresh and vibrant, in the mould of the region's famous Gavi di Gavi.	2017 Piedmont	£8.00	£10.00	£18.00	£27.00
FALERIO DEI COLLI ASCOLANI, SALADINI (ORGANIC) Fresh notes of citrus fruit, nutty tones, herbaceous aromas resonant of the rustic hills of Marche.	2016 Marche	£9.00	£11.50	£20.00	£34.00
GAVI DI GAVI, BRIC SASSI, ROBERTO SAROTTO Wonderfully multi-layered, with top notes of lemon and verbena, and a heart of almond nuttiness.	2017 Piedmont	£9.50	£13.00	£25.00	£38.00
PALE CLOUDS SAUVIGNON BLANC, MARLBOROUGH Gooseberry fuelled, asparagus tinged, lime fruited and zippy wine.	2017 Marlborough	£11.00	£14.00	£26.00	£40.00
PICPOUL DE PINET, DOMAINE FÉLINES JOURDAN This is a wine of broad appeal, with or without food, but is most at home with classic fruits of the sea.	2017 Languedoc				£32.00
BERRY BROS. & RUDD PINOT GRIGIO, DELLE VENEZIE, NEC OTIUM Generous fruit character and a sense of vivacity.	2016 Friuli				£35.00
SOAVE CLASSICO, MONTE DEL FRÀ A gloriously peachy wine with a delicately unctuous texture.	2016 Veneto				£39.00
CHABLIS, DOMAINE SÉBASTIEN DAMPT One of Chablis most exciting winemakers his wines are steely fresh, yet complex.	2016 Burgundy				£42.00

ROSE		175ML	250ML	500ML	BOTTLE
BARDOLINO CHIARETTO, MONTE DEL FRÀ Elegant, fresh and full of the ripe red fruit of summer.	2016 Veneto	£8.00	£10.00	£18.00	£27.00

RED		175ML	250ML	500ML	BOTTLE
EL FUTURO, TEMPRANILLO/SYRAH, BODEGAS PANIZA Combining the floral charms of Tempranillo with the peppery spice of Syrah.	2017 Cariñena	£7.00	£9.00	£16.00	£24.50
MONTEPULCIANO D'ABRUZZO, IL ROCCOLO NATALE VERGA Fairly robust in style this has notes of earth to accompany its dark cherry and plum fruit.	2017 Abruzzo	£8.00	£10.00	£18.00	£27.00
NERO D'AVOLA, ALICIA, MUSITA Rich and robust red from Sicily, plum and cherry fruit flavours with a touch of spice.	2017 Sicily	£9.00	£12.00	£21.00	£35.00
RIOJA CRIANZA, BODEGAS OTIÑANO Wonderful concentration of fruit yet presented in a fine, balanced fashion.	2014 Rioja	£11.00	£14.00	£26.00	£40.00
VALPOLICELLA RIPASSO CLASSICO, LENA DI MEZZO, MONTE DEL FRÀ Ripasso: use of some air dried grapes for weight and complexity, 'fruit-cakey' notes with fresh black fruits.	2015 Veneto	£11.50	£14.50	£27.00	£41.00
BARDOLINO DOC, MONTE DEL FRÀ Lively wine with crunchy, sour cherry character, light body.	2017 Veneto				£32.00

FROM THE WINE CELLAR		BOTTLE
ST VÉRAN, LE GRAND BUSSIÈRE, OLIVIER MERLIN Luscious and generous on the nose with faintly tropical fruit and elegantly integrated oak.	2016 Burgundy	£56.00
BAROLO DOCG, AZ. AGR. MARCARINI The King of Italian wines from the statuesque Nebbiolo grape, serious structure with velvety mulberry fruit.	2014 Piedmont	£60.00
CLOUDY BAY PINOT NOIR Strawberries, earthy fresh mushrooms, smoky spice.	2015 Marlborough	£65.00

BEER & CIDER

SPIRITS

SOFT DRINKS

MORETTI DRAUGHT 379ML	£5.50
MORETTI	£5.00
STELLA ARTOIS	£4.80
HEINEKEN	£5.00
OLD SPECKLED HEN	£6.00
ASPALL CYDER	£4.80
ASPALL ISABEL'S BERRY	£4.80

	50ML
APEROL	£7.50
CAMPARI	£7.50
AMARO MONTENEGRO	£7.50
ANTICA FORMULA	£7.50
FERNET BRANCA	£7.50

ORANGE / APPLE JUICE	£3.00
APPLETISER	£3.00
COCA COLA / DIET COKE / SPRITE ZERO	£3.00
HARROGATE SPRING WATER (SMALL)	£2.50
HARROGATE SPRING WATER (LARGE)	£4.70