

STARTER

FOR THE TABLE

Antipasti of marinated vegetables (V)	£3.00
Green Nocellara olives (V)	£4.00
Garlic bread, rosemary (V)	£5.00
Francesco's mini calzone (two of each)	£7.00
- Prosciutto, mozzarella, mushroom	
- Ricotta, spinach, tomato (V)	

AFFETTATI MISTI	£12.00
Prosciutto di Parma, speck, bresaola, finocchiona, Grana Padano	

ANTIPASTO DI MARE	£12.00
Smoked tuna, smoked swordfish, cured salmon, mini fishcakes, marinated anchovies	

FORMAGGI	£12.00
Five Italian cheeses, chutneys, sour dough, walnut bread, honey	

STARTER

ZUPPA DI ASPARAGI	£6.50
Green asparagus soup, crispy prosciutto	

INSALATA DI GIUSEPPE	Starter £7.00 / Main £11.00
Steamed salmon, baby spinach, avocado, cucumber, sour cream, lime, olive oil	

INSALATA D' ANATRA AFFUMICATA	Starter £7.50 / Main £12.50
Smoked duck breast, plums, gem lettuce, parmesan, hazelnuts, raspberry vinaigrette	

INSALATA ESTIVA	Starter £6.50 / Main £10.50
Pearl barley, quail eggs, baby gem, spring onion, balsamic and anchovy dressing	

MOZZARELLA DI BUFALA CON VERDURE	£9.00
Marinated heart of artichoke, sunblush tomatoes, courgette, aubergine, rocket (V)	

INSALATA CAPRESE	£8.00
Fresh buffalo mozzarella, tomato, basil (V)	

BURRATA CON BRESAOLA	£11.00
Air-dried beef from Aosta, rocket	

BURRATA CON PROSCIUTTO DI PARMA	£11.00
Unsmoked, lightly spiced Parma ham, rocket	

GAMBERI IN PANCETTA	£9.50
Grilled pancetta wrapped prawns, rosemary, chargrilled lemon	

ARANCINI SICILIANI	£7.50
Mushroom risotto balls, mozzarella, tomato-garlic sauce (V)	

BRUSCHETTA	£7.00
Toasted garlic bread, baby plum tomatoes, buffalo mozzarella, basil (V)	

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.
All prices include VAT and are correct as of September 2017.
We welcome your feedback – food@royalalberthall.com.

MAIN

STONE BAKED PIZZA

MARGHERITA	£10.00
Basil, tomato, mozzarella (V)	

PROSCIUTTO DI PARMA	£13.00
Dry cured ham, rocket, Parmigiano Reggiano, tomato, mozzarella	

PICCANTE	£12.00
Spicy spianata salami, oven roasted cherry tomatoes, chilli, tomato, mozzarella	

ROMANA	£12.00
Anchovies, capers, olives, oregano, tomato, mozzarella	

QUATTRO STAGIONI	£12.00
Artichokes, olives, mushrooms, ham, tomato, mozzarella	

POLLO	£12.50
Grilled chicken, smoked peppers, olives, chilli, tomato, mozzarella	

'NDUJA	£12.00
Fiery Calabrese salami, pecorino, red onion, tomato, mozzarella	

BIANCA TARTUFATA	£13.00
Porcini and mixed mushrooms, truffle oil, mascarpone, mozzarella (V)	

CONTADINA	£13.00
Ham, egg, spinach, cherry tomato, gorgonzola, tomato, mozzarella	

ORTOLANA BIANCA	£12.00
Courgette, aubergine, rocket, fresh tomato, artichoke cream, chilli oil, mozzarella (V)	

CALZONE ALLA VERDI	£13.00
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)

MAIN

AGNELLO ARROSTO	£19.00
Lamb rump, new potatoes, grilled aubergine, red peppers, broad beans, wild fennel, mint jus	

POLLO ALLA GRIGLIA	£13.50
Grilled chicken breast, potatoes, peas, carrots, marjoram sauce	

ORATA SCOTTATA	£16.00
Pan-seared sea bream, roasted garden vegetables, baby aubergine, capers, parsley salsa	

PASTA

LINGUINE AI GAMBERI	£13.00
King prawns, white wine, tomatoes, parsley	

TAGLIATELLE ALLA BOLOGNESE	£12.50
Minced veal and pork	

PAPPARDELLE AL RAGÙ DI CERVO	£13.00
Braised venison ragout, red wine	

TAGLIATELLE AL RAGÙ D'ANATRA	£13.50
Slow cooked duck, wild mushrooms	

GNOCCHI TARTUFATI	£12.00
Truffle butter, sage, parmesan (V)	

FUSILLI ALLA NORMA	£10.50
Aubergines, tomato, 'ricotta salata' shavings, fresh basil (V)	

CASERECCHE AL PESTO	£10.50
Pistachio, pecorino, basil (V)	

All pasta is handmade using the finest Italian ingredients

SIDE

£3.50

POMODORI
Tomatoes, shallots, basil

RUCOLA
Rocket, parmesan, aged balsamic dressing

PATATE NOVELLE
New potatoes, butter, rosemary

VERDURE DI STAGIONE
Seasonal vegetables

DESSERT

CANNOLI ALLA RICOTTA	£6.00
Sicilian classic filled with natural, chocolate and pistachio ricotta	

TORTA MIMOSA	£6.00
Vanilla sponge cake, Amarena cherry rippled ice cream	

AFFOGATO	£6.00
Vanilla gelato, espresso shot with Amaretto (25ml)	£8.50

TIRAMISÙ AL LIMONCELLO	£6.00
Mascarpone, Limoncello soaked sponge	

STRUDEL DI MELE FRUTTI DI BOSCO	£6.50
Apple, mixed berries, vanilla ice cream	

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

CHAMPAGNE

COCKTAILS

	125ML BOTTLE	
LAURENT-PERRIER LA CUVÉE	£13.00	£68.00
LAURENT-PERRIER CUVÉE ROSÉ	£15.00	£85.00
LAURENT-PERRIER VINTAGE 2007		£100.00
GRAND SIÈCLE BY LAURENT-PERRIER		£220.00

IL VERDI	Gin, sciroppo di fiori, pressed apple juice	£7.50
NEGRONI	Campari, gin, Antica Formula	£8.50
APEROL SPRITZ	Aperol, Laurent-Perrier, orange bitters	£8.50
LAKE GARDA	Gin, elderflower, lemon, tonic	£8.50
JULIETTE MARTINI	Gin, Solerno blood orange liqueur	£8.50
ESPRESSO MARTINI	Vodka, espresso, coffee liqueur	£8.50

WINE

WHITE

175ML 250ML 500ML BOTTLE

ANCORA BIANCO, GARGANEGA Peachy, ripe aromatics, hints of spiced apple, bears a resemblance to Soave, finish is clean, balanced	2015	Veneto	£6.00	£8.00	£15.50	£23.00
ALASIA, PIEMONTE CORTESE Fresh and vibrant, in the mould of the region's famous Gavi di Gavi	2016	Piemonte	£6.50	£8.50	£16.80	£25.00
FALERIO DEI COLLI ASCOLANI, SALADINI (ORGANIC) Fresh notes of citrus fruit, nutty tones, herbaceous aromas resonant of the rustic hills of Marche	2015	Marche	£8.00	£11.00	£21.50	£32.00
CUSTOZA DOC, MONTE DEL FRÀ Bright, light, white stone-fruit flavours, limy citrus notes entwined with soft pear and ripe apple	2015	Veneto				£30.00
BERRYS' PINOT GRIGIO, DELLE VENEZIE, NEC OTIUM Real character; soft, juicy and open-hearted with an oily texture	2015	Friuli				£32.00
GAVI DI GAVI, BRIC SASSI, ROBERTO SAROTTO Delicate, fragrant, high-tones of white blossom with nutty and slightly honeyed notes	2015	Piemonte				£37.00
VERDICCHIO CLASSICO SUPERIORE, CASTELLI DI JESI, MANCINELLI Beautifully pure, ripe apple richness, notes of bitter almonds with tremendous minerality on the finish	2015	Marche				£45.00
CLOUDY BAY SAUVIGNON BLANC Zingy lime and grapefruit citrus, ripe tropical characters, delicate floral herbal notes	2016	New Zealand				£50.00

ROSÉ WINE

BARDOLINO CHIARETTO, MONTE DEL FRÀ From the shores of Lake Garda; plenty of red berry before finishing fresh, dry and minerally	2016	Veneto	£7.50	£9.50	£19.00	£26.00
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RED

175ML 250ML 500ML BOTTLE

ARALDICA, PIEMONTE BARBERA Aromas of ripe raspberries, tangy red cherries and plums, soft tannins	2015	Piemonte	£6.00	£8.00	£15.50	£23.00
MONTEPULCIANO, ABRUZZO Fresh, lively with juicy berry fruit, hints of spiciness, balanced by tangy acidity and soft ripe tannins	2015	Abruzzo	£7.00	£9.00	£17.50	£25.00
BARDOLINO DOC, MONTE DEL FRÀ Lively wine with crunchy, sour cherry character, light body	2015	Veneto	£7.50	£10.00	£19.50	£29.00
NERO D'AVOLA, PUNTO 20 CANTINA Rich and robust red from Sicily, plum and cherry fruit flavours with a touch of spice	2014	Sicily				£34.00
MONTEPULCIANO D'ABRUZZO, CIRELLI (ORGANIC) Wonderful concentration of fruit yet presented in a fine, balanced fashion	2015	Abruzzo				£38.00
SANGIOVESE DI TOSCANA, SCOPETONE A nuance of sweet liquorice combines neatly with sour cherry fruit and savoury spice	2015	Tuscany				£36.00
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				£40.00
CLOUDY BAY PINOT NOIR Strawberries, earthy fresh mushrooms, smoky spice	2014	New Zealand				£60.00

FROM THE WINE CELLAR

BOTTLE

BAROLO DOCG, BRUNATE, AZ. AGR. MARCARINI The King of Italian wines from the statuesque Nebbiolo grape, serious structure with velvety mulberry fruit	2012	Piemonte				£65.00
BRUNELLO DI MONTALCINO, SCOPETONE Compact, tight clove red berried perfume, a hint of balsamic and black pepper	2011	Tuscany				£68.00
AMARONE SCARNOCCHIO CLASSICO, LENA DI MEZZO, MONTE DEL FRA, VENETO Full and richly textured with volcanic minerality, elegantly aromatic notes of wild cherries, clove, anise	2011	Veneto				£80.00

BEER & CIDER

SPIRITS

SOFT DRINKS

STELLA ARTOIS	£4.60
MORETTI	£4.80
HEINEKEN	£4.80
OLD SPECKLED HEN	£5.50
ASPALL CYDER	£4.50
ASPALL ISABEL'S BERRY	£4.50

	50ML
APEROL	£6.00
CAMPARI	£6.00
AMARO MONTENEGRO	£5.00
ANTICA FORMULA	£5.00
FERNET BRANCA	£5.00

ORANGE / APPLE JUICE	£3.00
APPLETISER	£3.00
COCA COLA / DIET COKE / SPRITE	£3.00
HILDON MINERAL WATER (SMALL)	£2.50
HILDON MINERAL WATER (LARGE)	£4.70