

Alessandro's

FOOD

Alessandro's

Stuzzichini (Appetizers)

Olive Verdi (V) <i>Queen olives from Italy.</i>	£3.95
Cestino di Pane (V) <i>Homemade bread in a basket with an extra virgin olive and balsamic vinegar dip.</i>	£3.95
Pane all' Aglio (V) <i>Popular starter, classic garlic bread.</i>	£5.25
Pane all' Aglio con Mozzarella (V) <i>Garlic bread with mozzarella</i>	£6.95
Bruschetta (V) <i>Toasted bread with fresh tomatoes, garlic and olive oil.</i>	£6.95

Antipasti (Starters)

Minestrone (V) <i>Delicious homemade Italian vegetable soup. Served with two slices of homemade bread.</i>	£6.95
Melanzane Parmigiana (V) <i>Baked aubergines with homemade Italian tomato sauce, mozzarella and grated parmesan.</i>	£8.75
Burrata(V) <i>Burrata cheese served with cherry tomato, rocket & fresh truffle.</i>	£8.95
Insalata Tricolore (V) <i>Avocado with mozzarella, cherry tomatoes, basil and extra virgin olive oil.</i>	£8.95
Polpette <i>Beef meatball topped with mozzarella cheese & tomato sauce. Served with focaccia bread.</i>	£8.95
Avocado e Gamberi <i>Fresh avocado and prawns with seafood sauce.</i>	£9.45
Calamari Fritti <i>Fresh squid, deep fried and served with tartar sauce.</i>	£9.95
Zuppetta di Cozze <i>Fresh mussels with garlic, parsley in a white wine and tomato sauce. Main portion available.</i>	£9.95/ £13.95
Antipasto Italiano <i>Amazing selection of Italian cured meats with cheese and olives. Served with bread. Main portion available.</i>	£10.95/ £18.95
Capesante <i>King scallops in pea puree & butter sauce.</i>	£14.95 / £26.95
Pacific Garlic and Chilli Prawns <i>King prawns tossed in garlic, chilli, herbs, butter & white wine sauce. Main portion available.</i>	£14.95 / £26.95

Insalate (Salads)

Insalata di Pollo <i>Succulent grilled chicken strips in a green salad with bacon, croutons and parmesan shavings in an Italian dressing.</i>	£14.95
Insalata di Salmone <i>Tasty smoked salmon in a mixed salad with parmesan shavings, avocado, chives with olive oil dressing.</i>	£15.95

Risottos

Risotto ai Funghi (V) <i>Rice with mushrooms in a creamy sauce, topped with shavings of parmesan.</i>	£15.95
Risotto al Pescatore <i>Rice with clams, squid, mussels, prawns, garlic, parsley and a touch of tomato sauce.</i>	£19.45

Pasta

Rigatoni alla Norma (V) <i>Classic Italian recipe with pasta tubes, tomato, basil, in a garlic and aubergine sauce.</i>	£13.95
Spaghetti Ragù <i>Spaghetti with homemade ragu (Bolognese) sauce which consists of mince meat, tomato and herbs.</i>	£14.45
Lasagna di Carne <i>Classic and popular Italian recipe with egg pasta sheets baked in a beef, tomato and bechamel sauce.</i>	£14.95
Penne Carbonara <i>Smoked guanciale bacon, egg yolk & parmesan cheese.</i>	£14.95
Ravioli Ricotta e Spinaci (V) <i>Homemade pasta filled with ricotta and spinach in a pesto and tomato sauce.</i>	£14.95
Penne allo Spada <i>Penne pasta & swordfish with, aubergine, mint, garlic & roasted peanuts in a tomato sauce.</i>	£17.95
Spaghetti alle Vongole <i>Spaghetti with fresh clams cooked in a white wine sauce.</i>	£19.95
Linguine Marinara <i>Flat spaghetti fully loaded with clams, squid, mussels, prawns, garlic, parsley and tomato sauce.</i>	£19.95
Spaghetti all' Aragosta <i>Luxurious Italian recipe with half a lobster, spaghetti in a garlic olive oil, basil and tomato sauce.</i>	£26.95

Pasta dishes are available as a starter (-£2), excluding Spaghetti all'Aragosta.

Carne (Meat)

Pollo Alessandro <i>Breast of chicken stuffed with spinach and Parma ham in a mushroom and cream sauce. Served with roast potatoes.</i>	£18.95
Scaloppina ai Funghi <i>Veal escalopes in mushroom sauce. Served with mixed vegetables.</i>	£18.95
Saltimbocca alla Romana <i>Veal escalopes topped with sage and parma ham in a white wine sauce. Served with mixed vegetables.</i>	£19.95
Anatra all' Arancia <i>Duck breast in orange and grand marnier sauce. Served with farro salad.</i>	£19.95
Fegato Burro e Salvia <i>Calf liver pan fried with butter & sage. Served with mashed potatoes.</i>	£19.95
Fegato alla Veneziana <i>Calf liver veneziana style, cooked in red wine, onions and butter sauce. Served with mashed potatoes.</i>	£19.95
Agnello Brasato <i>Slow roasted lamb shank in mixed herbs, and a red wine sauce. Served with root vegetables.</i>	£26.95
Costata di Manzo <i>10oz grilled rib-eye steak served with roast potatoes, salad and your choice of sauce*.</i>	£28.95
Filetto alla Griglia <i>Premium grilled 10oz tender fillet steak. Served with roast potatoes, salad and your choice of sauce*.</i>	£32.95

*Sauces: Peppercorn, Blue Cheese, Mushroom

Pesce (Fish)

Spigola al Limone Verde <i>Sea bass in lemon & garlic sauce. Served with vegetables.</i>	£20.95
Pesce Spada alla Siciliana <i>Sicilian swordfish with capers, anchovies, red chilli & garlic in tomato sauce. Served with ratatouille vegetable.</i>	£20.95
Bistecca di Tonno <i>Tuna steak with pistachio crust in soya sauce served with beans & roast potatoes.</i>	£22.95
Salmone Agli Aspragi <i>Poached salmon with cream asparagus & chives served with long stem broccoli and new potatoes.</i>	£22.95
Grigliata di Pesce <i>Mixed fish grill with salmon, prawns, swordfish, sea bass & scallops. Served with salad.</i>	£29.95

Sunday Roast

2 course meal	£22.95
3 course meal	£27.95

Contorni (Sides)

Green Beans	£4.45
Tomatoes/Onions	£4.45
Green Salad	£4.45
Chips	£4.95
Roast Potatoes	£4.95
Mixed Salad	£4.95
Mixed Vegetables	£4.95
Zucchini Fritte	£5.95
Caponata	£5.95

As our dishes are freshly prepared, we ask you to kindly be patient. Some of our meal products may contain nuts. Please inform us if you have any allergies or intolerances. (V) vegetarian dishes.

All prices are inclusive of VAT.

An optional 10% service charge is added to your bill. All tips, service charge & gratuities, after being taxed, go straight to our staff. No deductions are made by the restaurant.

Please note we do not accept cheques.

Buon Appetito!



Alessandro's
DRINK

Bubbles & Fizz

Campari and soda
Classic Italian aperitif.

Spritzer
White wine or rose wine with lemonade or soda.

Pimms
Pimms, lemonade and mixed fruits.

Aperol Spritz
Popular Italian aperitif with prosecco, soda and aperol.

Kir Royal
Champagne and crème de cassis.

Bellini
Prosecco and peach puree.

Mimosa
Prosecco and orange juice.

Prosecco and Champagne

Prosecco
By the glass
By the bottle

House Champagne
By the glass
By the bottle

Moet et Chandon

Bollinger

Laurent- Perrier

Dom Perignon

Martinis

Martini
Shaken or stirred.

Espresso Martini
Coffee, caramel, vodka and coffee liqueur – let the bar tender know if you would like it served sweet or strong.

Watermelon Martini
Fresh watermelon flavors, with Bacardi.

Dirty Martini
Olive brine, vodka and martini blanco.

Lychee Martini
Beautifully sweet lychee flavors with Bacardi.

Pornstar martini
Passionfruit, vanilla vodka served with a shot of prosecco.

Cocktails

£8.75 **Negroni** £9.95
Gin, bitter, Campari and martini rosso.

£8.75 **Manhattan** £9.95
Bourbon whiskey, sweet martini and Campari.

£8.95 **Pina Colada** £10.95
White rum, coconut milk, pineapple juice.

£10.45 **Mary Pickford** £10.95
White Rum, pineapple juice & Grenadine.

£10.95 **Al Alessandro** £10.95
Strawberry, amaretto di saronno and vodka.

£10.95 **Pink Lady** £10.95
Gin, Cointreau, lemon and strawberry.

£10.95 **Frozen Daiquiris** £10.95
Choose from Bubblegum, Strawberry, Mango and watermelon flavor.

Ferazel £11.95
Malibu, Hazelnut liqueur with cream, a Ferrero rocher in a glass.

Bazooka Delish £11.95
Creamy cocktail with baileys, blue curacao and bubblegum.

Mai Blue Tai £12.95
King of tiki cocktails, spiced rum, amaretto and fruity flavors.

Mocktails - £6.95

Naked Mule
Ginger ale & lime fizz flavors.

St. Clements
Orange juice & bitter lemon.

Whatamelon
Watermelon, juices and lemonade or soda.

£10.95 **Lychee Spritz**
Sweet lychee, lemon, with lemonade or soda.

£10.95 **Tutti Frutti**
Orange, pineapple, lemon and grenadine.

£11.95 **Berryish**
Cranberry juice, pineapple juice and lemon.

Soft Drinks

£11.95 **Mineral water**

Still	£2.95 (25cl)	£4.25 (75cl)
Sparkling	£2.95 (25cl)	£4.25 (75cl)
Coke		£3.55
Diet coke		£3.25
Lemonade		£3.55
Fanta		£3.45
Fruit Juices		£3.45
J20		£3.45
Appletiser		£3.45
Tonic Water		£3.45

Beers & Ciders

Peroni Draught Half pint £4.50 Pint £6.00

Moretti Draught Half pint £4.50 Pint £6.00

Peroni Bottle £4.95

Moretti Bottle £4.95

Alcohol Free Beer £4.50

Cider £5.25

Vini Bianchi

House White 11% Glass £6.95 Bottle £21.95
Light dry white.

Frascati superiore 12% £7.95 £26.45
Classic Italian white wine. Light and crispy with fruity aroma.

Orvieto Abboccato 12.5% £7.95 £26.95
Medium sweet, fresh and fruity.

Pinot Grigio 12% £7.95 £26.95
Elegant, crisp, dry and full bodied.

Vermentino Sardegna 13.5% £28.95
Straw yellow with a slight hint of oak.

Chardonnay 13% £7.95 £31.95
Fruity ripe aroma and round bodied.

Sauvignon Blanc 12.5% £8.95 £31.95
Fresh, crisp, dry and well balanced.

Falanghina DOC 12.5% £32.95
Pale straw with a delicate apricot nose.

Verdicchio 12.5% £32.95
Intrinsic almond and citrus flavours in a fresh light wine. Surprisingly nice.

Vini Rose

Rioja Rose 12.5% £26.95
Very pale pink, lots of fruit with a dry clean finish.

Pinot Grigio Blush 12% £28.95
Elegant, crisp, dry and full bodied.

Vini Rossi

	Glass	Bottle
House Red 11.5%	£6.95	£21.95
<i>Light and fruity.</i>		

Montepulciano 13%	£7.95	£28.95
<i>Fruity and well balanced.</i>		

Valpolicella 12%	£8.25	£28.95
<i>A fine, dry, light, ruby red dinner wine.</i>		

Merlot Friuli 13%	£7.75	£31.95
<i>Tannins, berries and herbal aromas.</i>		

Nero d'Avola 13%		£30.95
<i>Velvety flavour of berries and spices.</i>		

Malbec 13.5%		£31.95
<i>Intense plummy fruit with blackberry tones.</i>		

Shiraz Siciliano 13.5%		£32.95
<i>Ripe fruits and aromas.</i>		

Barbera 13.5%	£9.25	£32.95
<i>Elegant full body. Deep red with strong tannins and a herbal palate.</i>		

Chianti Classico 12.5%	Half Bottle £17.95	£33.95
<i>Full body and supple, warm flavour.</i>		

Manager's Special Selection

Pinot Grigio Collio 13.5%	£41.95
<i>Golden yellow with a warm apple and oak aroma.</i>	

Primitivo Di Manduria 13%	£41.95
<i>Full bodied, heavy red wine. Made from primitivo grape.</i>	

Gavi di Gavi 13%	£42.95
<i>Crisp and elegant white wine from the Barolo region.</i>	

Rioja Reserva 13%	£48.95
<i>Powerful ripe fruit, rose with a touch of vanilla.</i>	

Chianti Reserva 13%	£49.95
<i>Noble ruby red with a hint of spices.</i>	

Barolo 13.5%	£62.95
<i>Rich and full body with a tannin palate.</i>	

Amarone 14.5%	£79.95
<i>Aristocratic, strong, dry and harmonious.</i>	

Brunello di Montalcino 13.5%	£79.95
<i>Full bodied luxurious warm red wine.</i>	

Salute!

Alessandro's

DESSERT

Menu Dolci (Desserts)

Tiramisu <i>Top favourite homemade typical Italian dessert with a sponge base soaked with liqueur and espresso coffee. Topped with fresh cream, mascarpone cheese and covered with a fine layer of cocoa powder.</i>	£6.45
Panna Cotta <i>Traditional homemade Italian dessert made with fresh cream and vanilla essence. Covered with various toppings.</i>	£6.45
Profiteroles <i>Luxurious dessert with choux pastry filled with fresh cream smothered with a rich chocolate sauce.</i>	£6.45
Chocolate Fudge Cake <i>A chocoholics delight with a warm chocolate layered sponge cake served with vanilla ice cream.</i>	£6.45
Tartufo al Pistacchio <i>Exquisite milk chocolate praline tartufo filled with an amazing pistachio ice cream which has a delightful chocolate sauce centre.</i>	£6.45
Torta della Casa <i>Please ask for our daily specials.</i>	£6.45
Sorbeto Italiano <i>Delicious choice of sorbets which include orange, mango and raspberry.</i>	£6.45
Gelato Italiano <i>Premium choice of ice cream which comprises of chocolate, strawberry, vanilla and coconut.</i>	£6.45
Tagliere di Formaggio <i>Cheese buffs look no further an exceptional selection of Italian cheeses served with crackers and sauces.</i>	£8.45

Bevande Calde (Hot Drinks)

Espresso	£2.65
Espresso Macchiato	£2.85
Doppio Espresso	£2.95
Ciocolata Calda	£2.95
Tea	£2.95
Herbal Tea	£2.95
Doppio Espresso Macchiato	£3.25
Cappuccino	£3.35
Caffe Latte	£3.35

Caffe Al Liquore (Liqueur Coffees)

Caffe Irlandese <i>Classic Irish coffee with whisky, Italian coffee and topped with fresh cream.</i>	£6.75
Caffe Amaretto <i>Italian amaretto liqueur with Italian coffee and topped with fresh cream.</i>	£6.75
Caffe Calipso <i>Tia Maria liqueur with Italian coffee and topped with fresh cream</i>	£6.75
Caffe Francese <i>Cognac with Italian coffee and topped with fresh cream.</i>	£6.75
Caffe Giamaicano <i>Dark Rum with Italian coffee and topped with fresh cream.</i>	£6.75
Caffe Americano <i>Bourbon whiskey with Italian coffee and topped with fresh cream.</i>	£6.75

Liquori Italiani (Italian Liqueurs)

Limoncello <i>Exquisite lemon liqueur from Naples!</i>	£4.95
Amaretto di Saronno <i>Classic warm rich almond and apricot liqueur.</i>	£4.95
Sambuca <i>Aniseed liqueur served with coffee bean.</i>	£4.95
Grappa Julia Riserva <i>Distilled from grapes for an unusual warming liqueur.</i>	£4.95
Frangelico <i>Superb liqueur made from wild hazelnuts.</i>	£4.95
Strega <i>As legend has it, an ancient witches' love potion.</i>	£4.95
Galliano <i>A golden, medium sweet vanilla liqueur.</i>	£4.95
Fernet Branca <i>The world's leading digestif made with 27 herbs from five continents according to a family recipe</i>	£4.95

After Dinner Drinks

Baileys	£4.75
Tia Maria	£4.75
Cointreau	£4.75
Grand Marnier	£4.75
Ruby Port	£5.25
Taylor's Port	£5.75
Sherry	£5.25
Martini	£5.25
Captain Morgan	£5.25
Bacardi	£5.65
Whisky (Various)	£4.95
Famous Grouse	£5.65
Glenfiddich	£6.25
Chivas Regal	£6.25
Jack Daniels	£5.95
J.Walker Black Label	£6.95
House Brandy	£4.95
Vecchia Romagna	£5.25
Calvados	£5.75
Courvoisier VS	£5.65
Armagnac	£5.65
Remy Martin VSOP	£6.25
Hennessey	£6.25
Hennessey XO	£13.95

Additionally, we have a great selection of Gin, Vodka, Tequila and liqueurs which you can have with all kinds of mixers if you prefer. Please ask your server.

Gravie!