

ALLORO FISH NIGHT - EVERY TUESDAY

3-COURSE £24 / 2-COURSE £20 / 1-COURSE £16



RISTORANTE ITALIANO

STARTERS

FRITTURA DEL MEDITERRANEO - Battered fried squid, peeled king prawns, courgettes served with fresh lemon and tartar sauce

COZZE AL SIDRO DI MELE - Fresh mussels and crispy pancetta cooked in apple cider, garlic, shallots with touch of chilli; served with warm ciabatta bread

ZUPPA DI PESCE - Traditional soup of mix seafood, shellfish and selection of fresh fish fillet; served with rustic bread

CAPESANTE FUMO E CHAMPAGNE - Fresh scallops and baby prawns made with black garlic, shallots, porcini mushrooms, prosecco and cream sauce

STARTER DELLO CHEF - *Ask member of staff for details*

MAINS

PACCHERI DEL PESCATORE - Big shape Italian pasta with baby plum tomato, king prawns, squid, mussels, clams, fresh mix fish of the day and white wine sauce served on a bed of fresh rocket

SALMONE AL FINOCCHIETTO - Fresh salmon fillet, roasted and served with fresh fennel, dill, fresh coldwater prawns and cream sauce served with mixed salad

MERLUZZO MARE E MONTI - Fresh cod fillet wrapped in Parma ham topped with mix pickled vegetables served with little salad and samphire in butter and garlic

SELEZIONE DI PESCE - Selection of grilled marinated fresh fish served with mixed salad and samphire in butter and garlic

PIATTO DELLO CHEF - *Special fresh of the day - ask member of staff for details*

DESSERT

DELIZIA AL PROSECCO - Lemon sorbet, prosecco served with fresh strawberries and fresh mint

TIRAMISU - Traditional homemade coffee, mascarpone and Baileys dessert

CHEESECAKE - Lemon and lime cheesecake

DOLCE AL CIOCCOLATO - Warm chocolate fondant, dark chocolate centre served with vanilla ice cream

ITALIAN PROFITEROLE - Filled with vanilla cream topped with chocolate sauce served with fresh strawberries and whipped cream

