

AL MOLO

RISTORANTE ITALIANO

ANTIPASTI / STARTERS

- HOMEMADE BREAD & FOCACCIA WITH HOMEMADE DIPS, BUTTER & BALSAMIC 7.5 (VG)
HERITAGE CHERRY TOMATOES & STRAWBERRY SALAD, FRESH HERBS & FLAVOURED BALSAMIC 8.5 (GF, V)
FOCACCIA BRUSCHETTA WITH TOMATO & BASIL & LEMON MAYO 8.75 (V)
POTATO, MUSHROOM & TRUFFLE CROQUETTE, SUMMER PEAR, GINGER & BLACK GARLIC 9 (VG)
PAN-FRIED SCALLOPS WITH MARTINI BURNT AUBERGINE PURÉE, SUMMER CRUNCHY SALAD 13.5 (GF)
WARM SLICED PORK BELLY (PORCHETTA) WITH ROCKET, FENNEL & LEMON 8.25 (GF)
ITALIAN FINE CURED MEAT ANTIPASTO WITH PRESERVED & PICKLED VEGETABLES 13 (GF)
OCTOPUS TENTACLE SALAD, HOMEMADE PICKLED VEGETABLES, BASIL MAYO & HERBS SALAD 10.25 (GF)
BATTERED BRAISED OX CHEEKS, BLACK OLIVES, RED PEPPERS & SALAD GARNISH 10
FRIED CALAMARI IN SEMOLINA FLOUR, RAINBOW POTATO CRISPS, LEMON & SAFFRON MAYO 11
WARM BRINED KING PRAWNS, CHICKPEA HUMMUS, COMPRESSED CUCUMBER & MINT 13 (GF)
MINI LAMB KOFTA ITALIAN STYLE MINT YOGURT BUCKWHEAT & MIXED SALAD 9

MAIN COURSES, PASTA & RISOTTO

- PENNE ARRABBIATA, CHILLI, PARSLEY, GARLIC & TOMATO SAUCE 9 (VG)
RAVIOLI FILLED WITH WHITE FISH, CREAMY BISQUE, BASIL, TOMATO CONCASSE & LEMON 17
HOMEMADE TAGLIATELLE IN A RICH BEEF BOLOGNESE SAUCE 14
RISOTTO WITH SAFFRON, PEA & CUTTLEFISH - VEG OPT 11.50 - FISH OPT 14.50 (GF)
TORTELLONI FILLED WITH BRAISED LAMB, GORGONZOLA, WALNUT & PANCETTA SAUCE 15.50 (N)
PACCHERI DI GRAGNANO WITH TOMATO & BASIL SAUCE, GRATED DRY RICOTTA 13 (VG, VO)
LINGUINE WITH SEAFOOD IN A LIGHT TOMATO, GARLIC & WHITE WINE SAUCE 21
HOMEMADE PURPLE POTATO GNOCCHI, PECORINO CHEESE FONDUE, BLACK TRUFFLE HONEY 11.5
SOUS VIDE ROAST CHICKEN SUPREME, RAINBOW CARROTS, ROASTED CRUSHED CHICKPEAS 18 (GF)
PAN-FRIED LAMB FILLET WITH A MUSHROOM SAUCE SERVED WITH GARLIC MINTED MASHED POTATOES 23 (GF)
SOUS VIDE MONKFISH POACHED AT 62°, PURPLE ROAST POTATOES & PEAS 23
PAN-FRIED SALMON FILLETS, SWEET MASHED POTATOES, CRISPY SUMMER VEGETABLES, SOUR CREAM & CHIVES DRESSING 19 (GF)
COD STEAK SERVED WITH CRISPY POLENTA & PANCETTA RED PEPPER SAUCE 18
8OZ BEEF FILLET SERVED WITH GARLIC FRIES, ROCKET & PARMESAN SALAD 28 (GFO)

SIDES

- MIXED SALAD 6 | ROCKET WITH PARMESAN SALAD 7 | ROAST POTATOES 4
MASHED POTATOES 4 | FRIES 4 | TRUFFLE FRIES 7 (M) | SAUTÉED GARLIC SPINACH 6
GREEN BEANS 6 | TOMATO ONION BASIL & BALSAMIC SALAD 7

CHILDREN'S MENU

- CHICKEN NUGGETS FRIES & SALAD 7.50 | SCAMPI FRIES & SALAD 8
PENNE TOMATO & BASIL 8 (VG) | PENNE BOLOGNESE 8

GF = GLUTEN FREE GFO = GLUTEN FREE OPTION - VG = VEGETARIAN
VO = VEGAN OPTION - N = CONTAINS NUTS - M = CONTAINS MUSHROOMS

AT AL MOLO WE PAY GREAT CARE & ATTENTION TO ALLERGIES & INTOLERANCES. KINDLY INFORM OUR STAFF IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS. FOR PARTIES OF 5 OR MORE, A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.