

STARTERS

FOR THE TABLE

Green Nocellara olives	£4.50
Garlic bread, rosemary	£5.00
Francesco's mini calzone	£7.00
Prosciutto, mozzarella, mushroom	
Bruschetta	£6.50
grilled bread, garlic, tomatoes, basil	
Ciambella Salata (Stuffed pizza ring)	£6.50
Nduja and Caprino goat's cheese	£6.50
Gorgonzola and Mozzarella cheese	

AFFETTATI MISTI	£14.50
Prosciutto di Parma, speck, bresaola, finocchiona, Grana Padano	

ANTIPASTO DI MARE	£14.50
smoked tuna, smoked swordfish, cured salmon, mini fishcakes, marinated anchovies	

FORMAGGI	£15.50
five Italian cheeses, chutneys, sourdough, honey	

STARTERS

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

ZUPPA DI LENTICCHIE	£6.50
lentil soup, rosemary croutons, garlic oil	

INSALATA DI CONIGLIO	£9.50
warm confit rabbit, marinated cabbage, potato, celery, olives, capers	

INSALATA PERE NOCI E GORGONZOLA	Starter £8.00 / Main £13.00
frisée lettuce, white and red chicory, baby spinach, pickled pear, walnuts, gorgonzola cheese	

INSALATA CAPRESE	£9.50
fresh buffalo mozzarella, tomato, basil	

MOZZARELLA DI BUFALA CON VERDURE	£12.00
marinated heart of artichoke, sunblush tomatoes, courgette, aubergine, rocket	

TRICOLORE	£7.50
garlic bread, baby plum tomatoes, buffalo mozzarella, basil	

ARANCINI SICILIANI	£8.00
saffron rice balls, smoked cheese, Parmesan cream	

POLPETTE DI SALMONE	£9.50
fresh salmon fishballs, fennel and orange salad, balsamic mousse	

POLPETTE NAPOLETANE	£9.50
pork meatballs, tomato sauce, Parmesan	

GAMBERI IN PANCETTA	£10.50
grilled pancetta wrapped prawns, rosemary, chargrilled lemon	

CARPACCIO DI MANZO	£10.50
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 February 2020.

We welcome your feedback – food@royalalberthall.com.

MAINS

STONE BAKED PIZZA

MARGHERITA	£12.00
basil, tomato, mozzarella	

PROSCIUTTO DI PARMA	£15.00
dry cured ham, rocket, Parmigiano Reggiano, tomato, mozzarella	

PICCANTE	£15.00
spicy spianata salami, oven roasted cherry tomatoes, chilli, tomato, mozzarella	

ROMANA	£12.50
anchovies, capers, olives, oregano, tomato, mozzarella	

QUATTRO STAGIONI	£15.00
artichokes, olives, mushrooms, ham, tomato, mozzarella	

POLLO	£15.00
grilled chicken, smoked scamorza cheese, caramelised onion, tomato, mozzarella	

'NDUJA	£15.00
fiery Calabrese salami, pecorino, red onion, tomato, mozzarella	

BIANCA TARTUFATA	£15.00
mixed mushrooms, truffle oil, mascarpone, mozzarella	

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

CALZONE ALLA VERDI	£15.00
ham, mushroom, mascarpone, basil, tomato, mozzarella	

ORTOLANA (VEGAN)	£12.00
red pepper cream, grilled aubergine and courgette, red onions, cherry tomatoes, rocket, breadcrumbs	

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)

PASTA

TAGLIATELLE ALLA BOLOGNESE	£13.50
minced veal and pork	

PAPPARDELLE AL RAGÙ DI CERVO	£15.50
braised venison ragù, red wine	

LINGUINE AI GAMBERI	£15.50
king prawns, white wine, tomatoes, parsley	

TAGLIATELLE AL RAGÙ D'ANATRA	£15.50
slow cooked duck, wild mushrooms	

GNOCCHI POMODORINI E 'NDUJA	£15.50
fiery cherry tomato and 'nduja sauce, fresh basil and buffalo cream	

SPAGHETTI ALLA CARBONARA	£14.50
Parmesan, eggs, pancetta	

FUSILLI ALLA NORMA	£12.00
aubergines, tomato, 'ricotta salata' shavings, fresh basil	

PENNE ARRABBIATA	£12.00
spicy tomato sauce, red chilli, garlic, olive oil	

CANNELLONI DI AGNELLO	£15.50
lamb ragù, aubergine, pecorino sauce	

SIDES £4.00

POMODORI	tomatoes, shallots, basil
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RUCOLA	rocket, Parmesan, aged balsamic dressing
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PATATE NOVELLE	new potatoes, rosemary
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VERDURE DI STAGIONE	seasonal vegetables
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MAINS

BRASATO AL BAROLO	£22.00	RISOTTO DI FUNGHI	£15.50
slow braised beef, mashed potato, kale		mixed mushrooms, truffle oil, Parmesan	

ORATA	£18.00	POLLO AL LIMONE E SALVIA	£16.00
sea bream, lemon and rosemary seasonal vegetables, anchovies and caper sauce		lemon and sage chicken breast, sautéed spinach, caciocavallo and pancetta croquette, carrot and nutmeg cream	

SALMONE	£17.50		
seared herbed salmon, cherry tomato confit, baby onions, pea purée			

DESSERT

TORTA AL CIOCCOLATO	£6.50	TIRAMISÙ	£6.50
chocolate cake, blood orange sorbet		mascarpone, coffee soaked sponge, cocoa, coffee liqueur	

PANNA COTTA ALLE NOCCIOLE	£6.50	STRUDEL DI MELE	£7.00
hazelnut panna cotta		apple and raisin strudel	

CANNOLI ALLA RICOTTA	£7.00	GELATO (choose two)	£6.75
Sicilian classic filled with natural chocolate and pistachio ricotta		pistachio, dark chocolate sorbet, natural mint and chocolate chip, vanilla, raspberry, lemon, blood orange	

CHAMPAGNE

COCKTAILS

	125ML	BOTTLE
BERRY BROS. & RUDD MERCHANT'S PROSECCO	£7.00	£40.00
LAURENT-PERRIER LA CUVÉE	£14.50	£70.00
LAURENT-PERRIER CUVÉE ROSÉ	£16.50	£89.50
LAURENT-PERRIER VINTAGE 2007		£100.00
GRAND SIÈCLE BY LAURENT-PERRIER		£220.00

IL VERDI Gin, scioppo 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, Jim Beam, Bailey's	£9.50
AMALFI COAST Limoncello, gin, elderflower, prosecco	£10.50

WINE

WHITE

	175ML	250ML	500ML	BOTTLE
GRECANICO, 2017, SICILY, ITALY Simple, light and fruity, the Grecanico grape, an Italian native, offers a whiff of tropical fruit and aperitif freshness	£7.00	£9.00	£16.00	£26.00
PICPOUL DE PINET, DOMAINE FÉLINES JOURDAN LANGUEDOC, FRANCE, 2017 A nose of bright citrus amplified by the crisp zing of sea air	£9.00	£11.50	£20.00	£32.00
BERRY BROS. & RUDD PINOT GRIGIO, DELLE VENEZIE, NEC OTIUM, 2016, FRIULI, ITALY A wine of broad appeal, with a lightly aromatic dry well-balanced flavour combination				£36.00
SOAVE CLASSICO, MONTE DEL FRÀ, 2016, VENETO, ITALY A gloriously peachy wine with a delicately unctuous texture				£39.00
PALE CLOUDS SAUVIGNON BLANC, 2017, MARLBOROUGH, NEW ZEALAND Gooseberry fuelled, asparagus tinged, lime fruited and zippy wine	£12.00	£15.00	£28.00	£40.00
GAVI DI GAVI, BRIC SASSI, ROBERTO SAROTTO, 2017, PIEDMONT, ITALY Wonderfully multi-layered, with top notes of lemon and verbena and a heart of almond nuttiness	£12.50	£15.50	£28.50	£42.00
CHABLIS, DOMAINE SÉBASTIEN DAMPT, 2016, BURGUNDY, FRANCE One of Chablis most exciting winemakers his wines are steely fresh, yet complex				£44.00

ROSÉ

	175ML	250ML	500ML	BOTTLE
BARDOLINO CHIARETTO, MONTE DEL FRÀ, 2016, VENETO, ITALY Elegant, fresh and full of the ripe red fruit of summer	£8.00	£10.00	£18.00	£28.00

RED

	175ML	250ML	500ML	BOTTLE
EL FUTURO, TEMPRANILLO/SYRAH, BODEGAS PANIZA, 2017, CARIÑENA, SPAIN Combining the floral charms of Tempranillo with the peppery spice of Syrah	£7.00	£9.00	£16.00	£26.00
MONTEPULCIANO D'ABRUZZO, IL ROCCOLO NATALE VERGA, 2017, ABRUZZO, ITALY Fairly robust in style this has notes of earth to accompany its dark cherry and plum fruit	£8.00	£10.00	£18.00	£28.00
NERO D'AVOLA, ALICIA, MUSITA, 2017, SICILY, ITALY Rich and robust red from Sicily, plum and cherry fruit flavours with a touch of spice	£9.00	£11.50	£20.00	£34.00
BERRY BROS. & RUDD GOOD ORDINARY CLARET, 2015 BORDEAUX, FRANCE A classic and long-standing favourite, black cherries, bramble fruit and wood smoke				£34.00
PULENTA LA FLOR, MALBEC, 2017, MENDOZA, ARGENTINA full of dark, brambly fruit, underscored with a touch of sweet spice	£12.00	£15.00	£28.00	£40.00
VALPOLICELLA RIPASSO CLASSICO, LENA DI MEZZO, MONTE DEL FRÀ, 2015, VENETO, ITALY Ripasso: use of some air dried grapes for weight and complexity, 'fruit-cakey' notes with fresh black fruits	£12.50	£15.50	£28.50	£42.00

FROM THE WINE CELLAR

	BOTTLE
ST VÉRAN, LE GRAND BUSSIÈRE, OLIVIER MERLIN, 2016, BURGUNDY, FRANCE Luscious and generous on the nose with faintly tropical fruit and elegantly integrated oak	£50.00
BAROLO DOCG, AZ. AGR. MARCARINI, 2014, PIEDMONT, ITALY The King of Italian wines from the statuesque Nebbiolo grape, serious structure with velvety mulberry fruit	£60.00
CLOUDY BAY, PINOT NOIR, 2015, MARLBOROUGH, NEW ZEALAND Strawberries, earthy fresh mushrooms, smoky spice	£65.00

BEER & CIDER

SPIRITS

SOFT DRINKS

STELLA ARTOIS	£5.00
OLD SPECKLED HEN	£6.00
ASPALL CYDER	£5.00
ASPALL ISABEL'S BERRY	£5.00
ICE BREAKER PALE ALE	£5.00
ESTRELLA GALICIA 0.0% Alc	£4.00
EAST COAST IPA	£6.00

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

ORANGE / APPLE JUICE	£3.20
APPLETISER	£3.20
COCA COLA / DIET COKE / SPRITE ZERO	£3.20
HARROGATE SPRING WATER (SMALL)	£2.50
HARROGATE SPRING WATER (LARGE)	£4.70

Wine list created in partnership with Berry Brothers & Rudd. 125ml measures of wine are also available. Please note wine vintages may change due to availability. All prices include VAT and are current as of February 2020.

www.verdiitalian.com

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FOOD & DRINKS BY

rhubarb