

VEGAN MENU

FOR THE TABLE

GREEN NOCELLARA OLIVES	£4.00
GARLIC BREAD, ROSEMARY	£5.00
BRUSCHETTA	£6.50

STARTERS

ZUPPA DI LENTICCHIE lentil soup, rosemary croutons, garlic oil	£6.50
INSALATA DI ANTONIO lettuce, chicory, baby spinach, pickled pear and walnuts	£7.50/£11.50

STONE BAKED PIZZA

MARINARA Tomato, garlic, oregano, olives, capers	£10.00
ORTOLANA red pepper cream, grilled aubergine and courgette, red onions, cherry tomatoes, rocket, breadcrumbs	£12.00

PASTA

FUSILLI ALLA NORMA Aubergines, tomato, fresh basil	£10.95
PENNE ARRABBIATA Spicy tomato sauce, red chilli, garlic, olive oil	£10.95

DESSERT

GELATO (Choose two) Dark chocolate, Lime, Raspberry, Blood Orange	£6.00
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A discretionary 12.5% service charge will be added and given directly to staff.

All prices include 20% VAT and are correct as of October 2019. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

We welcome your feedback – food@royalalberthall.com

CHAMPAGNE

	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

COCKTAILS

IL VERDI Gin, sciroppo 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 Simple, light and fruity, the Grecanico grape, an Italian native, offers a whiff of tropical fruit and aperitif freshness.	2017	Sicily	£7.00	£9.00	£16.00	£26.00
FALERIO DEI COLLI ASCOLANI, SALADINI (ORGANIC) Fresh notes of citrus fruit, nutty tones, herbaceous aromas resonant of the rustic hills of Marche.	2016	Marche	£9.00	£11.50	£20.00	£34.00
PALE CLOUDS SAUVIGNON BLANC, MARLBOROUGH Gooseberry fuelled, asparagus tinged, lime fruited and zippy wine.	2017	Marlborough	£12.00	£15.00	£28.00	£40.00
GAVI DI GAVI, BRIC SASSI, ROBERTO SAROTTO Wonderfully multi-layered, with top notes of lemon and verbena and a heart of almond nuttiness	2017	Piedmont	£12.50	£15.50	£28.50	£42.00
BERRY BROS. & RUDD PINOT GRIGIO, DELLE VENEZIE, NEC OTIUM This is a wine of broad appeal, with a lightly aromatic dry well-balanced flavour combination	2016	Friuli				£36.00
CUSTOZA, MONTE DEL FRÀ This is a wine of broad appeal, with a lightly aromatic dry well-balanced flavour combination	2018	Veneto				£38.00
SOAVE CLASSICO, MONTE DEL FRÀ A gloriously peachy wine with a delicately unctuous texture.	2016	Veneto				£39.00
CHABLIS, DOMAINE SÉBASTIEN DAMPT One of Chablis most exciting winemakers his wines are steely fresh, yet complex.	2016	Burgundy				£44.00

ROSÉ

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

RED

			175ML	250ML	500ML	BOTTLE
EL FUTURO, TEMPRANILLO/SYRAH, BODEGAS PANIZA Combining the floral charms of Tempranillo with the peppery spice of Syrah.	2017	Cariñena	£7.00	£9.00	£16.00	£26.00
MONTEPULCIANO D'ABRUZZO, IL ROCCOLO NATALE VERGA Fairly robust in style this has notes of earth to accompany its dark cherry and plum fruit.	2017	Abruzzo	£8.00	£10.00	£18.00	£28.00
NERO D'AVOLA, ALICIA, MUSITA Rich and robust red from Sicily, plum and cherry fruit flavours with a touch of spice.	2017	Sicily	£9.00	£11.50	£20.00	£34.00
PULENTA LA FLOR, MALBEC Full of dark, brambly fruit, underscored with a touch of sweet spice	2017	Mendoza	£12.00	£15.00	£28.00	£40.00
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	£12.50	£15.50	£28.50	£42.00
BARDOLINO DOC, MONTE DEL FRÀ Lively wine with crunchy, sour cherry character, light body.	2017	Veneto				£33.00

FROM THE WINE CELLAR

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

BEER & CIDER

STELLA	ARTOIS	£5.00
OLD SPECKLED HEN		£6.00
ASPALL CYDER		£5.00
ASPALL ISABEL'S BERRY		£5.00

	50ML
APEROL	£7.50
CAMPARI	£7.50
AMARO MONTENEGRO	£7.50
ANTICA FORMULA	£7.50

SOFT DRINKS

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 October 2019.

www.verdiitalian.com

@royalalberthall /royalalberthall

FOOD & DRINKS BY

rhubarb