

STARTER

FOR THE TABLE

Antipasti of marinated vegetables (V) (GF)	£3.00
Mixed olives (V) (GF)	£4.00
Garlic bread, rosemary (V)	£5.00
Francesco's mini calzone (two of each)	£7.00
- Prosciutto, mozzarella, mushroom	
- Ricotta, spinach, tomato (V)	

AFFETTATI MISTI	£12.00
Prosciutto di Parma, speck, bresaola, finocchiona, Grana Padano (N)	

ANTIPASTI DI MARE	£12.00
Smoked tuna, swordfish, mackerel, anchovies, warm octopus (N)	

FORMAGGI	£12.00
Five Italian cheeses, chutneys, sour dough, walnut bread, honey (N)	

STARTER

INSALATA DI GIUSEPPE	Starter £7.00 / Main £11.00
Pancetta, baby spinach, avocado, marinated peppers, balsamic dressing (N) (GF)	

INSALATA DI CONIGLIO	Starter £7.50 / Main £11.00
Warm confit rabbit, potato, lettuce, celery, olives, capers (GF)	

INSALATA DI ZUCCA	Starter £6.00 / Main £10.00
Butternut squash, Stracchino, baby spinach, mushrooms, pistachio (V, GF, N)	

MOZZARELLA DI BUFALA CON VERDURE	£8.00
Marinated heart of artichoke, sunblush tomatoes, courgette, aubergine, rocket (V, GF)	

INSALATA CAPRESE	£8.00
Fresh buffalo mozzarella, tomato, basil (V, GF)	

BURRATA CON BRESAOLA	£11.00
Air-dried beef from Aosta, rocket (GF)	

BURRATA CON PROSCIUTTO DI PARMA	£11.00
Unsmoked, lightly spiced Parma ham, rocket (GF)	

GAMBERI IN PANCETTA	£9.50
Grilled pancetta wrapped prawns, rosemary, chargrilled lemon (GF)	

ARANCINI SICILIANI	£7.50
Saffron risotto balls, mozzarella, mushrooms, spinach, Parmesan sauce	

BRUSCHETTA	£7.00
Toasted garlic bread, baby plum tomatoes, buffalo mozzarella, basil (V)	

LIVE MUSIC every Friday night,
Saturday and Sunday lunchtime

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. Dishes may contain (N) nuts. (V) vegetarian dish and (GF) gluten free dish.
All prices include VAT and are correct as of November 2015.
We welcome your feedback – food@royalalberthall.com.

MAIN

STONE BAKED PIZZA

Stone baked with a crispy base
made from 100% Italian flour

MARGHERITA	£10.00
Basil, tomato, mozzarella (V)	

PROSCIUTTO DI PARMA	£12.00
Dry cured ham, rocket, Parmigiano Reggiano, tomato, mozzarella	

PICCANTE	£12.00
Spicy sausage, oven roasted cherry tomatoes, chilli, tomato, mozzarella	

FRUTTI DI MARE	£14.00
Prawns, mussels, squid, garlic parsley pesto, tomato, mozzarella	

QUATTRO STAGIONI	£12.00
Artichokes, olives, mushrooms, ham, tomato, mozzarella	

POLLO	£12.00
Grilled chicken, smoked peppers, olives, chilli, tomato, mozzarella	

'NDUJA	£12.00
Fiery Calabrese salami, pecorino, red onion, tomato, mozzarella	

CONTADINA	£12.00
Ham, egg, spinach, sundried tomato, gorgonzola, tomato, mozzarella	

LUGANEGA BIANCA	£12.00
Venetian sausage, potato, scamorza, rosemary, mozzarella	

ORTOLANA BIANCA	£12.00
Courgette, aubergine, rocket, fresh tomato, artichoke cream, chilli oil, mozzarella (V)	

CALZONE ALLA VERDI	£13.00
Ham, mushroom, mascarpone, basil, tomato, mozzarella	

All pizzas available on a gluten free
pizza base (please note that gluten
flour is present in the kitchen)

MAIN

AGNELLO ARROSTO	£19.00
Lamb rump, new potatoes, grilled aubergine, red peppers, broad beans, wild fennel, mint jus (GF) (N)	

POLLO CON LUGANEGA	£13.50
Chicken and pork ballotine, Tuscan kale, king oyster mushrooms, chestnut truffle sauce (GF)	

SALMONE	£13.50
Seared herbed salmon, tomatoes, pea purée, balsamic pearl onions	

MERLUZZO IN CROSTA	£15.00
Cod with sundried tomato-olive crust, samphire, capers, shellfish broth	

POLENTA CON FUNGHI	£12.00
Butternut squash, mushrooms, balsamic shallots, goats curd (V, GF)	

PASTA

SCIALATIELLI AL PESTO	£10.50
Pancetta, rocket, roasted peppers, pesto (N)	

LINGUINE AI GAMBERI	£13.00
King prawns, white wine, tomatoes, parsley	

TAGLIATELLE ALLA BOLOGNESE	£12.50
Minced veal and pork	

FREGOLA SARDA CON LE VONGOLE	£14.00
Fresh clams, seafood bisque	

FUSILLI ALLA NORMA	£10.50
Aubergines, tomato, 'ricotta salata' shavings, fresh basil (V)	

TAGLIATELLE AL RAGÙ D'ANATRA	£13.00
Slow cooked duck, wild mushrooms	

GNOCCHI ALLA 'NDUJA	£12.00
Fiery Calabrese sauce, roasted tomatoes, goats cheese (gnocchi is gluten free, prepared with gluten dishes)	

All pasta is handmade using
the finest Italian ingredients

SIDE

£3.50

POMODORI
Tomatoes, shallots, micro basil

RUCOLA
Rocket, parmesan, aged balsamic dressing

PATATE NOVELLE
New potatoes, butter, rosemary

VERDURE DI STAGIONE
Seasonal vegetables

DESSERT

BIGNÈ ALLA CREMA	£2.50 each
Filled with: -Vanilla -Chocolate -Hazelnut	

Americano or tea with one Bignè	£4.00
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TIRAMISU	£6.00
Mascarpone, coffee soaked sponge, cocoa, coffee liqueur (N)	

TORTA CAPRESE	£6.00
Chocolate almond cake, blood orange sorbet (N) (GF)	

GELATO (choose 3)	£6.00
Pistachio, chocolate hazelnut praline, natural mint and chocolate chip, vanilla, lime, blood-orange (N)	

STRUDEL DI MELE DEL TRENTINO	£6.50
Apple, vanilla ice cream (N)	

FORMAGGI	£12.00 to share
Five Italian cheeses, chutneys, sour dough, walnut bread, honey (N)	

CHAMPAGNE

COCKTAILS

	125ML	BOTTLE
MOËT & CHANDON	£11.50	£60.00
MOËT & CHANDON ROSÉ		£82.00
VEUVE CLICQUOT		£70.00
DOM PÉRIGNON 2004		£220.00

IL VERDI	Gin, sciroppo di fiori, pressed apple juice	£7.50
NEGRONI	Campari, gin, Antica Formula	£8.50
APEROL SPRITZ	Aperol, Moët & Chandon, orange bitters	£8.50
LAKE GARDA	Gin, elderflower, lemon, tonic	£8.50
JULIETTE MARTINI	Gin, Solerno blood orange liqueur	£8.50
ESPRESSO MARTINI	Vodka, espresso, coffee liqueur	£8.50

WINE

WHITE

175ML 250ML 500ML BOTTLE

ANCORA BIANCO, GARGANEGA Peachy, ripe aromatics, hints of spiced apple, bears a resemblance to Soave, finish is clean, balanced	2014	Veneto	£6.00	£8.00	£15.50	£23.00
ALASIA, PIEMONTE CORTESE Fresh and vibrant, in the mould of the region's famous Gavi di Gavi	2014	Piemonte	£6.50	£8.50	£16.80	£25.00
FALERIO DEI COLLI ASCOLANI, SALADINI (ORGANIC) Fresh notes of citrus fruit, nutty tones, herbaceous aromas resonant of the rustic hills of Marche	2013	Marche	£7.50	£9.50	£18.50	£27.00
CUSTOZA DOC, MONTE DEL FRÀ Bright, light, white stone-fruit flavours, limy citrus notes entwined with soft pear and ripe apple	2014	Veneto				£27.50
BERRYS' PINOT GRIGIO, DELLE VENEZIE, NEC OTIUM Real character; soft, juicy and open-hearted with an oily texture	2014	Friuli				£29.00
GAVI DI GAVI, BRIC SASSI, ROBERTO SAROTTO Delicate, fragrant, high-tones of white blossom with nutty and slightly honeyed notes	2014	Piemonte				£35.00
VERDICCHIO CLASSICO SUPERIORE, CASTELLI DI JESI, MANCINELLI Beautifully pure, ripe apple richness, notes of bitter almonds with tremendous minerality on the finish	2014	Marche				£37.00
CLOUDY BAY SAUVIGNON BLANC Zingy lime and grapefruit citrus, ripe tropical characters, delicate floral herbal notes	2014	New Zealand				£44.00
ROSÉ WINE						
BARDOLINO CHIARETTO, MONTE DEL FRÀ From the shores of Lake Garda; plenty of red berry before finishing fresh, dry and minerally	2014	Veneto	£7.00	£9.00	£18.00	£26.00

RED

175ML 250ML 500ML BOTTLE

ARALDICA, PIEMONTE BARBERA Aromas of ripe raspberries, tangy red cherries and plums, soft tannins	2014	Piemonte	£6.00	£8.00	£15.50	£23.00
ANCORA ROSSO, SANGIOVESE Fresh, lively with juicy berry fruit, hints of spiciness, balanced by tangy acidity and soft ripe tannins	2014	Veneto	£7.00	£9.00	£17.50	£25.00
BARDOLINO DOC, MONTE DEL FRÀ Lively wine with crunchy, sour cherry character, light body	2014	Sicily	£8.00	£10.00	£19.50	£28.00
BERRYS' CHIANTI, BADIA A COLTIBUONO Liquorice, dried herbs, dark berry, damson fruit, notable freshness of acidity	2011	Tuscany				£32.00
MONTEPULCIANO D'ABRUZZO, CIRELLI (ORGANIC) Wonderful concentration of fruit yet presented in a fine, balanced fashion	2013	Abruzzo				£34.00
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	2013	Veneto				£38.00
CLOUDY BAY PINOT NOIR Strawberries, earthy fresh mushrooms, smoky spice	2013	New Zealand				£52.00

FROM THE WINE CELLAR

BOTTLE

AMARONE CLASSICO DELLA VALPOLICELLA, NOVAIA, MARANO Full and richly textured with volcanic minerality, elegantly aromatic notes of wild cherries, clove, anise	2009	Veneto	£70.00
BRUNELLO DI MONTALCINO, LA SERENA Open-hearted, brambly fruit flesh, spice and black pepper notes subtly encased in gentle tannins	2008	Tuscany	£85.00
BAROLO DOCG, BRUNATE, AZ. AGR. MARCARINI The King of Italian wines from the statuesque Nebbiolo grape, serious structure with velvety mulberry fruit	2008	Piemonte	£90.00

BEER & CIDER

SPIRITS

SOFT DRINKS

ASAHI	£4.20
MORETTI	£4.40
HEINEKEN	£4.30
SPITFIRE ALE	£4.80
ASPALL CYDER	£4.20
ASPALL BLUSH CYDER	£4.50

	50ML
APEROL	£6.00
CAMPARI	£6.00
AMARO MONTENEGRO	£5.00
ANTICA FORMULA	£5.00
FERNET BRANCA	£5.00

ORANGE / APPLE JUICE	£3.00
APPLETISER	£3.00
COCA COLA / DIET COKE / SPRITE	£2.60
HILDON MINERAL WATER (SMALL)	£2.50
HILDON MINERAL 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 November 2015.