

# MENU

# CASA ALBA

AUTHENTIC ITALIAN

## STARTER

<b>Olive</b>	£3.95	<b>Polpette Carne</b>	£8.95
<b>Garlic Bread</b>	£5.50	Meatballs with fresh herbs & parmesan topped with mozzarella, tomato sauce & baked	
<b>Garlic Bread with a Tomato Base</b>	£5.95	<b>Prawn Cocktail</b>	£8.95
<b>Garlic Bread with Cheese</b>	£6.25	Tender Norwegian prawns, crispy lettuce with Marie Rose sauce,	
<b>Bruschetta Classico</b>	£6.95	<b>Calamari Fitol</b>	£9.50
<b>Bruschetta with Parma Ham</b>	£7.25	Calamari rings served with homemade tartare sauce	
<b>Antipasto Italian Classico</b>	£12.95	<b>Insalata Caprese</b>	£7.50
<b>Focaccia</b>	£5.95	Buffalo mozzarella, fresh sliced tomato and fresh basil	
Sea Salt, Olive oil and Rosemary flatbread		<b>Fritto Misto Di Mare</b>	£13.25
<b>Funghi Aglio e Olio</b>	£6.25	Prawns, calamari, whitebait and zucchini served with homemade tartare sauce	
Garlic mushrooms cooked in white wine & cream		<b>Gamberoni Picante</b>	£10.59
<b>Mozzarella in Carrozza</b>	£6.95	Pan fried king prawns, garlic, fresh chilli, and cherry tomato sauce served on a toasted bread	
Fried mozzarella in bread with garlic and tomato sauce		<b>Melanzana Parmigiano</b>	St £7.95 / Mc £12.95
<b>Minestrone</b>	£7.95	<b>Goat cheese</b>	£8.95
Classic Italian vegetable soup		Served warm with mixed roasted peppers and rocket salad balsamic dressing	
<b>Pate</b>	£6.75		
Chicken liver pate with Italian brandy served with toast & Chutney			

## MAIN COURSE

### Carne

<b>Fillet Pepper</b>	£27.50	<b>Pollo Cream</b>	£15.95
Served with pepper sauce		Served with rich creamy and mushroom sauce	
<b>Fillet Diane</b>	£27.50	<b>Pollo Picante</b>	£15.95
Served with rich creamy mushroom brandy sauce		Served with fresh chilli garlic, roasted peppers and tomato sauce	
<b>Fillet Gorgonzola</b>	£29.25	<b>Pollo Milanese</b>	£14.95
Fillet wrapped in parma ham served with gorgonzola sauce		Flatened breaded chicken breast pan fried and served with linguini pomodoro	
<b>Fillet Alba</b>	£29.50	<b>Lamb Cutlets</b>	£21.95
Fillet served with a giant prawn garlic and butter sauce		Grilled lamb chop served with roasted potatoes & mint sauce	
<b>Sirloin</b>	£23.95	<b>Pancetta Di Maiale Al forno</b>	£19.95
Chargrilled with a grilled tomatoes and sauteed mushrooms		Roasted pork belly, served with roasted carrots and parsnips, drizzled with red wine sauce	

### Fish

<b>Fillet of Seabass</b>	£18.95	<b>Mixed Fish</b>	£29.95
Served on a bed of rocket with vine tomato and lemon sauce		Mixed grill of salmon, sea bass, squid & butterflied king prawns served with a garlic lemon	
<b>Salmon</b>	£17.95		
Plain fillet of salmon served with vine tomato			

### Pizza

<b>Margarita</b>	£9.95	<b>Pizza Alba</b>	£12.95
Tomato base and mozzarella and fresh basil		Buffalo mozzarella, mortadella rocket and pine nuts	
<b>Americana</b>	£12.95	<b>Quattro Stagioni</b>	£13.95
Tomato sauce, mozzarella, pepperoni, red onions and fresh chilli		Tomato, Mozzarella, Pepperoni, Ham, Mushrooms and Roast Peppers	
<b>Prosciutto Funghi</b>	£12.95	<b>Verdure</b>	£12.95
Tomato sauce, sarrano ham, mushrooms and mozzarella		Tomato, mozzarella and mixed vegetables	
<b>Diavola</b>	£13.95	<b>Calzone Clasico</b>	£13.95
Tomato base, mozzarella, nduja, pepperoni, jalapeno and roasted peppers		Mozzarella, pepperoni ham, mushroom served with a touch of tomato sauce	
<b>Pollo</b>	£13.95	<b>Calzone Pollo</b>	£12.95
Tomato, mozzarella, chicken, rosemary and garlic		Mozzarella, chicken, spinach and garlic served with a touch of tomato sauce	
<b>Caprino</b>	£12.95		
Tomato, mozzarella, goats cheese, caramelised onions and fresh cherry tomatoes			

### Pasta

<b>Lasagne</b>	£12.95	<b>Tagliotele Pollo Funghi</b>	£12.95
Layers of eggs pasta with homemade bolognese sauce béchamel mozzarella and parmesan		Chicken mushrooms with creamy garlic sauce.	
<b>Linguini Bolognese</b>	£11.95	<b>Tagliotele Salmon</b>	£14.95
Vinguini pasta with homemade bolognese sauce		Smoked salmon, prawns with creamy tomato sauce	
<b>Linguini Carbonara</b>	£11.95	<b>Linguini Di Mare</b>	£16.95
Crispy pancetta egg and parmesan cheese		Mixed seafood, garlic and white wine tomato sauce	
<b>Penne Al Arrabbiata</b>	£11.95	<b>Linguini Gamberoni Bianco</b>	£14.95
Penne pasta garlic and tomato sauce with fresh chilli		King prawns, zucchini garlic and fresh chilli in white wine sauce	
<b>Penne Alba</b>	£12.95	<b>Ravioli Lobster</b>	£15.95
Salami ham, fresh chilli, sun dried tomato in tomato sauce		Garlic and cherry tomato sauce with a touch of cream	
		<b>Tagliatelle Stroganoff</b>	£16.95
		Beef Fillet strips with shallots, mushrooms, a touch of mustard, brandy, demi-glace and cream	

### Risotto

<b>Risotto Mare</b>	£16.95	<b>Risotto Funghi</b>	£13.95
Mixed seafood in white wine and tomato sauce		Wild mushroom and truffle oil	

### Side Orders

<b>Mixed Veg</b>	£4.50	<b>Saute Potato</b>	£4.50
<b>French Fries</b>	£4.20	<b>Mixed Salad</b>	£4.75
<b>Zucchini</b>	£4.50	<b>Rocket Salad</b>	£4.75
<b>Spinach</b>	£5.50	<b>Tomato and onion</b>	£4.50



## White Wine

	175ml	250ml	Bottle
<b>Pinquillo, Sauvignon Blanc</b> <i>Chile</i> Aromas of white flowers and herbs, with fresh, tropical fruit flavours, balanced acidity and mineral notes.	5.50	7.75	20.00
<b>Casalforte, Garganega IGT</b> <i>Italy</i> A full-bodied, dry white with intense floral and almond qualities on the nose, ripe fruit and minerality follow creating complexity and a fresh finish.	6.50	9.25	24.00
<b>Pe Mo, Pecorino Terre Di Chieti IGP</b> <i>Italy</i> Fresh, zinging with lively citrus acidity and tropical fruits.	7.00	10.00	25.50
<b>Castel del Lupo, Pinot Grigio DOC</b> <i>Italy</i> Honeyed and floral, with citrus and white peach notes. Stone fruit flavours, lemony characters and a crisp finish.	7.75	11.00	28.50
<b>Ca`di Ponti Grillo DOC</b> <i>Italy</i> Honeyed and spicy, with ginger and stone fruit, ripe citrus characters and a creamy texture.			20.00
<b>Monte Schiavo, Ruviano Verdicchio DOC</b> <i>Italy</i> Orchard fruit aromas, minerality and texture, stone fruit and grapefruit characters, refreshing acidity and a crisp finish.			26.00
<b>L`Olivella, Frascati Superiore DOCG</b> <i>Italy</i> Aromas of white flowers, citrus peel and almond. Juicy, with flavours of white peach, nuts and zesty acidity.			28.00
<b>Campo Fiorito, Chardonnay</b> <i>Italy</i> Ripe stone fruit, lightly honeyed with creamy oak, well-balanced ripe peach characters and a fresh finish.			28.00
<b>MOKOblack, Sauvignon Blanc</b> <i>New Zealand</i> Zesty citrus with abundant gooseberry aromas, a full on citrus zing, all balanced by fantastic texture.			30.50
<b>Ciu Ciu, Falerio DOP Oris Bianco</b> <i>Italy</i> Aromas of white flowers, with flavours of apple and white pear that are fresh and moreish.			33.50
<b>Viticoltori De Conciliis, Falanghina</b> <i>Italy</i> Intensely mineral wine with ripe pear and peach flavours, a little tropical on the palate. Smoky and intense. A long finish with a hint of fennel, sage, and almond.			34.00
<b>Gavi del Comune di Gavi `Nuovo Quadro`</b> <i>Italy</i> Aromas of peach and pear, complex, fresh and zesty, with stone fruit characters, crisp acidity and minerality.			34.50
<b>Tenuta, Aquilaia Vermentino DOC</b> <i>Italy</i> Zesty, aromatic nose with fresh, bright citrus fruit, a mineral, saline character and crisp acidity.			35.00
<b>Villa Raiano, Greco di Tufo DOCG</b> <i>Italy</i> Delicate savoury aromas, with pear and grapefruit characters and a touch of white spice.			43.50
<b>Pieropan, Soave Classico DOC 2022</b> <i>Italy</i> Aromas of almond blossoms and marzipan, with a touch of citrus, flavours of ripe fruit, perfectly balanced by a fresh, clean acidity and long length.			46.00
<b>Domaine de la Motte Chablis Premier Cru</b> <i>France</i> Lightly toasted, buttery oak aromas, with complexity and minerality and plenty of fresh Chablis acidity.			66.00

## Rose Wines

<b>Maia, White Zinfandel IGT</b> <i>Italy</i> Luscious strawberry ice cream aromas, supported by bright berry fruit flavours and an off-dry finish.	18.00
<b>Amore Vino, Pinot Grigio Rose DOC</b> <i>Italy</i> Fresh and floral aromas, with a zesty citrus finish and lively acidity.	20.00
<b>Gorgo, Bardolino Chiaretto Rosato</b> <i>Italy</i> Delicious aromas of summer fruits, with notes of red cherries, strawberries, raspberries and crisp acidity.	31.50
<b>Miraval, Côtes de Provence Rosé</b> <i>France</i> Aromas of fresh redcurrants, rose and zesty lemon, with a refreshing acidity, minerality and long finish.	57.00

## Red Wine

	175ml	250ml	Bottle
<b>Bellefontaine, Cabernet Sauvignon</b> <i>France</i> Ripe blackcurrant and berry fruits, hints of grassy herbs and black fruits, balanced by a slight grip.	5.25	7.50	22.50
<b>Casalforte, Corvina IGT</b> <i>Italy</i> A full-bodied wine with a deep ruby red colour. Black cherries and ripe blackberry with hints of vanilla and sweet spices.	5.50	8.00	24.00
<b>Paolo Leo, Passitivo Primitivo IGP</b> <i>Italy</i> Complex bouquet of cherries, raspberries and redcurrants. It is full-bodied with a long finish.	7.75	11.25	33.00
<b>Septima, Obra Malbec</b> <i>Argentina</i> An abundance of plum and cherry aromas, with a sweet and fruity palate.	7.50	10.75	32.00
<b>Amore Vino, Merlot IGT</b> <i>Italy</i> Packed with plum and blackberry fruit, with a medium body and slight tannins.			20.00
<b>Uggiano, Sangiovese Syrah `Il Sanzio`</b> <i>Italy</i> Redcurrant, morello cherries and spice, with plum and bramble characters, red cherry, supple tannins and balancing acidity.			25.00
<b>Volpetto, Chianti DOCG</b> <i>Italy</i> A well-structured Chianti, full bodied, lively and intense.			26.50
<b>Ederra, Rioja Crianza</b> <i>Spain</i> Red fruit, violet and liquorice aromas, with spicy notes, hints of roasted coffee, vanilla and coconut, and polished tannins.			27.00
<b>Feudo Maccari, Neré Nero d'Avola DOC</b> <i>Italy</i> Aromas of warm, dark fruits, fruit-forward with wild cherry and damson, chewy tannins and fresh acidity.			33.50
<b>Montresor Ripasso `Capitel della Crosara</b> <i>Italy</i> Warm and richly fruity, with notes of Morello cherry, plum and concentrated black cherry, spice and vanilla.			43.50
<b>Saraja, Cannonau di Sardegna `Inkibi`</b> <i>Italy</i> Redcurrant and cranberry aromas, brown spice and warm, earthy notes, with juicy red berry and forest fruits, gentle tannins, fresh acidity and a bitter cherry twist.			43.00
<b>Riondo, Amarone della Valpolicella</b> <i>Italy</i> Dark fruit aromas and spice, with plum and bramble, a hint of vanilla, pepper and supple tannins.			67.00
<b>Uggiano, Brunello di Montalcino DOCG</b> <i>Italy</i> Black fruits and savoury, meaty characters, with concentrated plummy fruit, toasty oak, firm structure, balanced by rich and intense fruit.			90.00
<b>Antinori, Tignanello IGT 2019</b> <i>Italy</i> Aromas of strawberry and stone fruit, with vanilla, chocolate, coffee and Mediterranean herbs. Smooth and mouth-filling, with silky, lively tannins.			185.00

## Sparkling Wine & Champagne

<b>Il Caggio, Prosecco Spumante DOC</b> <i>Italy</i> Lively bubbles and a smooth mousse, with apple and pear fruit flavours and a refreshing finish.	22.50
<b>Le Dolci Colline, Prosecco Rosé DOC</b> <i>Italy</i> Fresh and delicately fruity, with strawberry and raspberry notes and a clean, refreshing finish.	27.50
<b>Taittinger, Brut Réserve NV</b> <i>France</i> Light and delicate, hints of fruits and brioche, with depth, elegance and a long fresh finish.	90.00
<b>Veuve Cliquot, Yellow Label Champagne</b> <i>France</i> Think strength and silkiness, a perfect balance with aromatic intensity and a lot of freshness.	130.00
<b>Laurent-Perrier, Cuvée Rosé Champagne</b> <i>France</i> Great freshness, with red fruits of raspberry, redcurrant, strawberry and black cherry.	181.50