

ALFREDOS



À LA CARTE MENU

CONWY

Anti Pasti

why not try one of our signature cocktails ?

Olives (gf) 6 | Focaccia 5 | Mixed Nuts 5 |

Garlic Bread Small (v) 5 | Large 9

Garlic Bread with Cheese / Tomato (v)
Small 6 | Large 11

Goat's Cheese Arancini 8.5

Goats cheese and red onion marmalade arancini with cranberry puree, topped with toasted pecans

Tomato Bruschetta 8

Toasted ciabatta topped with pesto & tomato salsa

Butternut squash Bruschetta 11

Butternut squash puree with whipped mascarpone , toasted pumpkin seeds on top of toasted focaccia

Caprese Salad (gf) 10

buffalo mozzarella, tomatoes, basil
add parma ham 2.5

Italian Meatballs (gf) 10

Meatballs served on pomodoro sauce

Soup of the Day (gfo) 7.5

Served with focaccia

Garlic Prawns (gfo) 12 🌶️

Garlic prawns with chilli and garlic served on toasted focaccia

Truffle Ravioli 10

Black truffle and burrata ravioli with a parmesan and green pesto sauce.

Antipasti Sharing Platter 30

A selection of our favourite starters - tomato bruschetta, garlic prawns, arancini, selection of meats and cheeses, olives and focaccia

Pizzas

Margherita (v) 11

Tomato base, mozzarella & basil

Pepperoni 14

Tomato base, mozzarella & pepperoni

Alfredo 14

Tomato base, mozzarella, parma ham, mushroom & parmesan

Funghi 14

Tomato base, wild mushrooms ,chestnut mushrooms, thyme , and goat's cheese.

Verde 14

Tomato base, anchovies , chillies, green olives topped with salsa verde.

Quattro Formaggi (v) 14

Mozzarella, parmesan, gorgonzola and goat's cheese, tomato base

Picante 16

pepperoni , salami, niduja , olives and chillies on a tomato base

Salcissia 14

Tomato base, buffalo mozzarella , fennel sausage and 🍄 fresh basil

Casa Calzone 18

pepperoni, chicken, parma ham, tomato & mozzarella - served with salad

Extra toppings available 1.5

ask a member of our team for allergen information

Pasta

*our pastas & risottos are cooked al dente - please let
our team know your preference*

Lasagne 16

Welsh beef shin, rich tomato sauce,
layered with pasta, béchamel and
parmesan

Rigatoni Arrabbiata (vg) 12.5

Tomato, chilli sauce

Spaghetti Bolognese 14.5

Beef mince ragú

Spaghetti Carbonara 14.5

Egg yolk, parmesan and pancetta

Bucatini Alfredo 15.5

Long pasta with chicken and wild
mushrooms in a mushroom and brandy
sauce.

Zitoni Toscanini

Long pasta with Italian fennel sausage,
fresh pomodoro sauce , olive oil and
parmesan cheese.

Putanesca Linguini 14 (vg)

Linguini with olives , capers , anchovies ,
chillies , lemon juice and a rich pomodoro
sauce.

Seafood Linguini 16

Mussels , king prawns , crayfish , in a light
white wine , chilli and tomato sauce.

Cannelloni ricotta e spinaci 16

Spinach and ricotta filled pasta baked
with tomato sauce & mozzarella
sauce

**add chicken 3 | add prawns 5
to any pasta**

Risottos

Nduja Risotto (gf) 15

Nduja and tuscan bean risotto

Mushroom & Parma Ham Risotto (gf) 16

Mushroom and parma ham risotto in a
brandy and mushroom puree served with
truffle oil.

Seafood Risotto 18

local seafood risotto with a crab salad

Courgette & asparagus risotto 15

Light white wine and courgette puree served
with sauteed asparagus.



Pay Day Pasta

get any pasta or pizza for £10 on the last
Thursday of the month

*pastas are available as starter portions on request
Gluten- free option available*

Mains

Porchetta 24

Pork belly rolled in italian stuffing served with potato rostie , cider sauce , and asparagus puree.

Beef short rib 28

Beef short rib served with a shredded beef and potato golbaki , and a rich red wine sauce

Sea bream 22

Sea bream with fennel and parsley cream , potato rostie and a pickled fennel and dill slaw.

Pollo Principessa 22

Chicken breast in a whitewine and mushroom sauce on top of a lemon and asparagus risotto

Steaks

Filetto a Gambiri (gf) 35

fillet steak served with garlic chilli prawns confit tomatoes, mushrooms & a choice of sauce

Fillet steak 8oz (gf) 32

locally sourced fillet steak, confit tomatoes, mushrooms & a choice of sauce

Sirloin steak 8oz (gf) 28

locally sourced sirloin steak, confit tomatoes, mushrooms & a choice of sauce

Rump steak 8oz (gf) 15

locally sourced rump steak, confit tomatoes, mushrooms & a choice of sauce

Sauces

peppercorn | beef fat & red wine | sun-dried tomato pesto | mushroom

50% OFF Steak Night

first Wednesday of every month get 50% Off
any steak cut

Sides

Chunky Chips 4.5

thick cut chips

Roasted Baby Potatoes 5

in garlic butter & rosemary

Truffle Fries 7

french fries with truffle and parmesan

Seasonal Vegetables 5

seasonal vegetables in butter

Roasted Garlic Mash 5

mashed potatoes infused with fresh garlic

Rocket Salad 9

rocket, pine nut, cherry tomatoes & parmesan

Mixed Salad 8

lettuce, red onion, tomato & peppers

Garlic Bread

Small **5** | Large **9**

Garlic Bread with Cheese

Small **6** | Large **11**

ask a member of our team for allergen information

Puddings

Tiramisu 8

Classic Italian 'pick me up'

White Chocolate Delice 8

White chocolate delice served with white chocolate mousse and raspberry puree

Sicilian Lemon Torte 8

Lemon torte served with vanilla ice cream

Cherry & Dark Chocolate Panna cotta (gf) 8

Cherry and dark chocolate panna cotta served with a pink peppercorn crumb.

Chocolate brownie 8

Chocolate brownie served with flapjack crumb and vanilla ice cream

Affogato (gfo) 6

vanilla ice cream served with a shot of espresso
add liqueur of choice 4.95

Selection of Local Ice Cream (gf) 6

ask our team for today's flavours

Liqueur coffees

Irish Coffee 12

coffee, whisky, cream

Golden Irish Coffee 12

coffee, whisky, caramel, cream

Grand French Coffee 12

coffee, grand marnier, cream

Seville Coffee 12

coffee & cointreu

Friar's Coffee 12

coffee & frangelico

Caffe Corretto 12

coffee, grappa / brandy

Calypso Coffee 12

coffee, tia maria & cream

Digestifs

all 4.95

limoncello

tia maria

frangelico

grappa

vino santo

sambuca

Hot Drinks

Coffee

americano **3.5**

cappuccino /latte **3.5**

espresso **3**

flat white **4.25**

macchiato **3.5**

cortado **3.5**

Tea 3

english breakfast

speciality teas

ask a member of our team for allergen information

DINE FOR £25

two courses £25 | three courses £29.95
available everyday until 7pm

Starters

Soup of the Day (vg/gf available)

homemade soup of the day with focaccia

Tomato Bruschetta (v)

traditional toast topped with seasoned tomatoes

Garlic Prawns

garlic king prawns with chilli on toasted bread

Mains

Rump steak 8oz (gf)

Locally sourced rump steak, confit tomatoes, mushrooms & a choice of sauce

Sea bream

Sea bream with fennel and parsley cream, potato rostie and a pickled fennel and dill slaw.

Pollo Principessa

Chicken breast in a white wine and mushroom sauce on top of a lemon and asparagus risotto

Cannelloni ricotta e spinaci

Spinach and ricotta filled pasta baked with tomato sauce & mozzarella

Pasta of the Day

choose any pasta from our selection

Pudding

Tiramisu

classic Italian 'pick me up'

Panna Cotta (gf available)

made daily - ask our staff for today's flavour

Ice Cream (vg/gf available)