

ALMOLO

THREE COURSE SET DINNER SUNDAY TILL THURSDAY
£ 35 PER PERSON

STARTERS

SAUTÉED MUSSELS PARSLEY, GARLIC IN WHITE WINE SAUCE (GF)

CRAB AND TRUFFLE CROQUETTES, BASIL MAYO AND MICRO HERBS (M)

MARINATED SALMON WITH BEETROOT AND VODKA PEA SHOOTS AND SOY DRESSING (GF)

MINISTRONE SOUP WITH BASIL PESTO 8 GF VG VGO

GRILLED VEGETABLE ANTIPASTO WITH MOZZARELLA AND BASIL PESTO GF VG VGO

SLOW-COOKED PORK BELLY, THINLY SLICED, FRESH FENNEL ROCKET, PARMESAN LEMON DRESSING (GF)

MUSHROOM BLACK TRUFFLE AND POTATO CROQUETTES ONION CHUTNEY AND ROCKET

MAIN COURSE

CRAB AU GRATIN WITH BUTTER PARMESAN SERVED WITH GARLIC FRIES AND SALAD GF

HALIBUT FILLET CANNELLINI BEANS MUSSELS AND A CREAMY WHITE WINE SAUCE

GRILLED TURBOT SERVED WITH EXOTIC SAUTED GARLIC MUSHROOM AND BASIL OIL GF

PORK FILLET WRAPPED IN PANCETTA RED WINE JUS GARNISHED WITH MASHED POTATOES GF

GRILLED 8OZ BEEF FILLET SERVED WITH ROCKET & PARMESAN GARLIC FRIES
*£ 6 SUPPLEMENTS GF

VEAL ESCALOPE WITH HAM AND SAGE IN BUTTER AND WHITE WINE SAUCE WITH SAUTED SPINACH

RICOTTA AND SPINACH RAVIOLI IN BUTTER AND SAGE SAUCE ROCKET PARMESAN

GRAGNANO PACCHERI WITH SAUTEED VEGETABLE IN A LIGHT TOMATO AND BASIL SAUCE V

DESSERT

TRADITIONAL ITALIAN TIRAMISU

VANILLA CHEESECAKE PISTACCHIO GLAZE AMARENA CHERRIES

CHOCOLATE TART STRAWBERRY COULIS ITALIAN MERANGUE

SALTED CARAMEL PANNA COTTA

GF = GLUTEN FREE GFO = GLUTEN FREE OPTION - VG = VEGETARIAN
VO = VEGAN OPTION - N = CONTAINS NUTS - M = CONTAINS MUSHROOMS

AT AL MOLO WE PAY GREAT CARE & ATTENTION TO ALLERGIES & INTOLERANCES. KINDLY INFORM OUR STAFF IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS. , ON TABLE FROM 5 PEOPLE A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.