DEAREST GUESTS AND DEAREST FRIENDS

WELCOME -

to my restaurant. October 2022 marked my 40th year in business in Australia and the 28th birthday of this restaurant.

I am extremely proud of my achievements which would not have been possible without the help and support of my best friends: my customers.

As you are probably aware I have maintained the reputation for outstanding authentic Italian food, live entertainment and unforgettable functions as well as our famous Opera Night.

I take pride in giving you the freshest products with fast and courteous service at the right prices. I will always welcome any suggestions or improvements to my establishment.

Thank you for taking the time to read about Alfredo's Authentic Italian restaurant.

	GLI ANTIPASTI I AP	PETIZERS ——————	
COLD	OLI MITTI I I I I	HOT	
ANTIPASTO DELLA CASA A selection of cold meats, bocconcini cheese, and pickles.	\$27.90	POLPI ALLA COMACCHIO Grilled baby octopus served with green sauce and balsamic vinegar.	\$27.90
SAN DANIELE PROSCIUTTO CON MOZZARELLA DI BUFALA Platter for 2: cured ham with buffalo mozzarella	\$49.90	CALAMARI \$27.90 Crumbed, deep fried or marinated in virgin olive oil, garlic, chilli and grilled.	\$42.90
MEDAGLIONI DI SALMONE Medallions of fresh salmon served with onions and capers.	\$31.90	CAPESANTE ALLA GRIGLIA \$31.90 Grilled scallops served on a bed of English spinach, virgin olive oil and balsamic vinegar.	\$42.90
ANTIPASTO DI MARE Platter for 2: prawns, crab, smoked salmon, oysters, avocado, eggplant, zucchini, mushroom, olives and mesclun salad.	\$49.90	CICALE DI MARE ALLA GRIGLIA \$38.90 Grilled Balmain bugs with a garlic and butter sauce.	\$49.90
		GRIGLIATA DI FUNGHI AI GAMBERI \$31.90 Grilled Field mushrooms with fresh tiger prawns.	\$42.90

CARPACCI —		— LE OSTRICHE / O'	YSTERS	
CARPACCJO DI TONNO FARCITO CON OLIO DI NOCI	\$27.90	NATURAL	\$24.90	\$34.90
Slices of fresh tuna fillet with prime seasonal herbs, lemon and walnut oil.		KILPATRICK	\$25.90	\$37.90
		Bacon and worcestershire sauce.		
CARPACCIO DI MANZO	\$27.90	MORNAY	\$25.90	\$37.90
Thinly sliced fillet of beef with parmesan cheese, virgin olive oil, lemon salt and pepper.		Bechamel sauce and parmesan cheese.	Ψ20.90	\$57.50
CARPACCIO DUE SAPORI	\$34.90			
Carpaccio two flavours - Combination of the above.				

MINESTRONE ALLA CONTADINA \$18.90
Garden fresh vegetable soup served with tiny pasta.

ALSO ASK FOR THE SOUP OF THE DAY \$19.90

– GLI SPECIAL! DEL GIORNO/—

TONIGHT'S SUGGESTION ASK YOUR WAITER

— LA PASTA FATTA IN CASA/ HOME MADE PASTA SPECIALITIES

V GNOCCHI AL MEDAGLIONE Potato dumplings with fresh basil, gorgonzola and parmesan cheese.	\$27.90	\$31.90
MELANZANE RIPIENE Thinly sliced eggplants and prosciutto stuffed with tagliarini pasta with ricotta and pesto.	\$27.90	\$31.90
PANSOTTI DI FAGIANO ALLA TOSCANA Large ravioli filled with pheasant marinated meat in a butter and sage gratin sauce.	\$32.90	\$35.90
V PAPPARDELLE AL PESTO Flat pasta with fresh basil, pine nuts, garlic, parmesan cheese and virgin olive oil.	\$29.90	\$32.90
SPAGHETTI CON RAGÙ DI CARNE E BURRATINA Spaghetti with Alfredo's meat ragù & creamy burrata	\$32.90	\$35.90
RAVIOLI DEL GIORNO Ravioli of the day - Ask your waiter.	\$29.90	\$32.90
TAGLIARINI ALL' ARAGOSTA Flat tiny noodles with lobster in a cream sauce.		\$49.90

- LA PASTA/ Pasta Dishes

PENNE CON SALSICCIA Penne with Italian sausages.	\$28.90	\$31.90
PENNE GENOVESE CON CAPESANTE Penne with scallops, hazelnut cream, fried spinach and parmesan cheese.	\$31.90	\$35.90
SPAGHETTI ALLE VONGOLE Spaghetti with baby clams in the shell.	\$31.90	\$35.90
FUSILLI CON POLPA DI GRANCHIO Spiral pasta with crab meat, white wine, chive a touch of cream and chilli	\$34.90 es,	\$38.90
SPAGHETTI AI FRUTTI DI MARE Spaghetti with tomato and fresh mixed seafoo	\$34.90 d.	\$39.90
LINGUINE AGLI SCAMPI Linguine with scampi.	\$37.90	\$42.90

I RISOTTI DI ALFREDO/ Alfredo's Rice Dishes

RISOTTINO ALLA PIEMONTESE Rice cooked with boletus mushrooms, wine, onion, stew beef and parmesan cheese.	\$32.90
RISOTTINO MANTECATO DEL GRAN CANALE Rice cooked with seafood and a touch of white wine	\$39.90

PESCE & I CROSTACEI / Fish and Shellfish

FILETTO DI SALMONE CON SALSA VERDE Pan fried salmon fillet with green sauce, lemon and fresh herbs.	\$42.90
FILETTO DI PESCE DEL GIORNO Catch of the day.	\$42.90
GAMBERONI ALLA GRIGLIA	\$49.90
Giant grilled prawns sautéed with martini dry vermouth, cream, shallots and a touch of worcestershire sauce.	
GRIGLIATA MISTA DI PESCE	\$59.90
Mixed grilled seafood.	

—LL	CAKINI	/ Mieats

FILETTO DI POLLO ALLA NETTUNO Chicken breast filled with crab meat and green peppercorns.	\$38.90
PORCHETTA ALLA ROMANA	\$36.90
Fillet of lean pork cooked classic style, served with wild cherry sauce.	
COSTOLETTE D' AGNELLO	\$42.90
Rack of lamb marinated in virgin olive oil, garlic and fresh rosemary served with a Chianti and roasted garlic sauce.	
STRACCETTI DI VITELLO Small veal slices with your choice of lemon or mushrooms or marsala sauce.	\$39.90
LOMBATA DI MANZO AI FERRI	\$41.90
Prime Australian Sirloin Steak, grilled to your specification.	
FILETTO DI MANZO AL DRAGONCELLO	\$42.90
Fillet of grain fed beef with tarragon and lemon sauce.	

- IL PANE / Bread

PANINO FRESCO I Plain Bread & Butter.	\$ 3.00
PANE ALL' AGLIO / Garlic Bread.	\$ 7.90
PANE ALLE ERBE / Herbs Bread.	\$ 7.90
BRUSCHETTA NAPOLETANA <i>I</i> Neapolitan Bruschetta Finely chopped tomatoes, virgin olive oil, garlic and fresh basil.	. \$12.90
ALFREDO'S BRUSCHETTA Black olive pate, sun dried tomatoes, capers, thyme and virgin olive oil.	\$12.90

LE INSALATE / Salads

MIXED SALAD	\$17.90
INSALATA CAPRESE Slices of tomato with bocconcini, fresh basil and extra virgin olive oil.	\$19.90
INSALATA DI RUCOLA Wild rocket salad with pear and parmesan	\$21.90
INSALATA DI CESARE Caesar salad - Anchovies, crisp bacon, croutons and shredded parmesan.	\$21.90