

ANTIPASTI / STARTERS

HOMEMADE BREAD & FOCACCIA WITH OIL, VINEGAR & BUTTER 7 (VG)
CRAB TRUFFLE CAKE WITH GREEN APPLE COULIS 8.75 (M)
POACHED PEAR IN RED WINE, GOAT'S CHEESE, PINEAPPLE, TOASTED ALMONDS
HAZELNUT & RASPBERRY 8.75 (VG VO N)
WARM SLICED PORK BELLY (PORCHETTA) WITH ROCKET, FENNEL & PARMESAN 8.25 (GF)
ITALIAN FINE CURED MEAT ANTIPASTO 13 (GF)
BURRATA CHEESE WITH HERITAGE TOMATOES & BASIL PESTO 8.75 (VG VO GF)
BUTTERNUT SQUASH PANNA COTTA, LAMBS LETTUCE, RASPBERRY COULIS & PARMESAN
CHIPS 8.50 (VG)
FINE CURED SMOKED DUCK BREAST, WILD ROCKET & ORANGE 8.50 (GF)
FRIED CALAMARI WITH ZUCCHINI & HOMEMADE TARTARE SAUCE 10.50
MARINATED SALMON WITH ORANGE & CAMPARI, APPLE & AVOCADO MOUSSE 11 (GF)

MAIN COURSES, PASTA & RISOTTO

PENNE ARRABBIATA, CHILLI, PARSLEY, GARLIC & TOMATO SAUCE 9 (VG)
RISOTTO WITH MUSHROOMS, BUTTER, PARMESAN & TRUFFLES 12.50 (M)
RAVIOLI FILLED WITH KING PRAWN & RICOTTA, ZUCCHINI, TOMATO CONCASSÉ & BASIL 16.50
TAGLIATELLE WITH RICH BEEF BOLOGNESE SAUCE 13
TORTELLINI FILLED WITH BRAISED LAMB, CORGONZOLA, WALNUT & PANCETTA SAUCE 14.50 (N)
PACCHERI WITH MIXED VEGETABLES & FRESH TOMATO SAUCE, BASIL 12 (VG VO)
LINGUINE WITH SEAFOOD IN A LIGHT TOMATO, GARLIC & WHITE WINE SAUCE 19
GRILLED SEA BASS FLAVOURED WITH HERBS SERVED WITH SAUTÉED SPINACH 18.50 (GF)
MONKFISH WRAPPED IN PARMA HAM SERVED WITH PAK CHOI, CONFIT TOMATO 22 (GF)
OVEN BAKED TURBOT FILLETS, MINT PEA CREAM & WILD MIXED MUSHROOMS 21 (M)
CHICKEN BREAST FILLED WITH RICOTTA & SPINACH SERVED WITH RICH
MASHED POTATOES 18 (GF)
LAMB FILLET SERVED WITH ROAST VEGETABLES, MINT YOGURT, PICKLED RADISH IN
RASPBERRY VINEGAR & ROAST POTATOES 22 (GF)
8OZ BEEF FILLET SERVED WITH GARLIC FRIES, ROCKET & PARMESAN SALAD 28 (GFO)

SIDES

MIXED SALAD 6 | ROCKET WITH PARMESAN SALAD 7 | ROAST POTATOES 4
MASHED POTATOES 4 | FRIES 4 | TRUFFLE FRIES 7 (M) | SAUTÉED GARLIC SPINACH 6
GREEN BEANS 6 | TOMATO ONION BASIL & BALSAMIC SALAD 7

CHILDREN'S MENU

CHICKEN NUGGETS FRIES & SALAD 7.50 | SCAMPI FRIES & SALAD 8
PENNE TOMATO & BASIL 8 (VG) | PENNE BOLOGNESE 8

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. FOR PARTIES OF 5 OR MORE, A DISCRETIONARY 10% SERVICE CHARGE WILL BE
ADDED TO YOUR BILL.