

<b>Aperitifs</b>		50ml	
Sherry	£2.50	Martini	£2.50
Pernod	£2.50	Campari	£2.50
Port	£2.50		

<b>Spirits</b>		25ml	
Gin	£2.50	Bacardi	£2.50
Vodka	£2.50	Navy Rum	£2.50
Whisky (Bells)	£2.50	Spirit / Mixer	£3.90

<b>Selected Whiskeys</b>		25ml	
Southern Comfort	£2.60	MacAllan	£3.50
Jack Daniels	£3.40	Bells	£2.50
Jamiesons	£2.90	Grouse	£2.50
Glenmorangie	£3.40		

<b>Liqueurs</b>		25ml	
Baileys	£2.90	Cointreau	£3.00
Sambuca	£2.90	Grand Marnier	£3.00
Amaretto	£2.90	Glayva	£3.00
Strega	£2.90	Drambuie	£3.00
Limoncello	£2.90	Archers	£3.00
Tia Maria	£2.90		

<b>Digestives</b>		25ml	
Averna	£2.90	Grappa	£3.00

<b>Beers</b>			
Lager, Pint	£3.00	Low Alcohol Beer	£2.90
Lager, Half Pint	£1.55	Cider, Bottle	£2.60
Bitter	£2.90	Magners Irish Cider	£3.95
Peroni, Bottle	£3.00		

<b>Desserts</b>		*Hand-made on the premises	
Tiramisu*	£4.00	Chocolate Fudge Cake	£4.00
Layers of coffee and zabaglione cream of a liqueur soaked sponge, dusted with cocoa powder		For chocolate lovers, a rich and moist chocolate sponge with a layer of fudge and topped with chocolate fudge icing, delicious served warm	
Creme Brulee*	£4.00	Mixed Ice Cream	£3.60
A rich, creamy dessert, made with egg yolks, with a crunchy caramelised topping		Choice of Various Flavours	
Banana Crepe*	£4.00		
Half banana wrapped in a light crepe with our delicious warm orange sauce			

<b>Coffees</b>			
Cappuccino	£1.95	Liqueur Coffees	£4.25
Espresso	£1.75	Brandy Coffees	£4.50
Latte	£1.95		

# Don Alberto

## Ristorante Italiano

High quality, fresh, home made food.



### Stuzzichini

To share whilst you relax and choose your food

Focaccia	£3.20	Bruschetta	£3.95
Garlic bread		Fresh chopped tomatoes & basil with garlic and olive oil served on our home made toasted bread	
Focaccia Bianca	£4.30	Bruschetta e Alici	£4.45
Garlic bread with cheese		Fresh chopped tomatoes & basil with garlic olive oil and anchovies on our home made toasted bread	
Focaccia Rossa	£3.70	Bowl of Olives	£2.50
Garlic bread with tomato		A bowl of selected olives, perfect to share	
Focaccia Messicana	£3.90		
Garlic bread with tomato, onions & chilli			

### Antipasti

To tickle your tastebuds

Soup of the Day	£3.95	Pate della Casa	£5.25
Soup of the day served with crusty bread		Home made chicken liver pate served with toast and butter	
Funghi Ripieni	£5.25	Black Pudding	£4.95
Succulent mushrooms stuffed with breadcrumbs, butter, wine and garlic, topped with a cheese sauce		Sliced black pudding in a delicious mustard sauce	
Fegatini		Melone	£4.95
alla Veneziana	£5.95	Fanned melon with fruit	
Chicken livers cooked with onions & chilli and finished in white wine		Prawn Cocktail	£5.85
Gamberetti		Prawns served on a bed of salad and topped with Marie Rose sauce	
con Aglio	£6.40	Calamari Fritti	£6.20
Prawns cooked with garlic & herbs and finished in white wine		Calamari dipped in flour and deep fried served with Tartare sauce	

### Pasta

Our unique combinations of fresh, flavourful ingredients make our pastas special

Lasagna	£7.70	Penne Arrabiata	£7.60
Layers of pasta with cheese & Bolognese sauce	Starter £5.40	Penne pasta cooked with onions, hot salami, tomato sauce and a touch of chilli	Starter £5.40
Pasta ai Quattro		Penne Vegetariane	£7.30
Formaggi	£8.30	Penne cooked with fresh mixed vegetables in a tomato sauce	Starter £5.40
Pasta tubes cooked with Stilton, Dolcelatte, mozzarella & Parmesan cheese	Starter £6.00	Penne Salmone	£8.30
Pasta al Dolcelatte	£8.60	Penne cooked with salmon, vodka & cream and a touch of tomato	Starter £5.90
Pasta tubes in a cream & dolcelatte sauce, with prawns, courgettes & a touch of tomato	Starter £6.60	Cannelloni	£8.95
Tortellini alla Crema	£7.95	Home made pancake stuffed with beef & spinach, cooked in a tomato & cheese sauce (contains eggs)	
Pasta rounds filled with meat cooked with ham, mushrooms, white wine & cream	Starter £5.70	Risotto del Pescatore	£9.95
Fettuccine Paesana	£7.95	Risotto cooked with mixed seafood in a tomato sauce	
Egg pasta cooked with chicken, onion, mushrooms, white wine & cream with a touch of tomato	Starter £5.70	Risotto Vegetariano	£7.60
		Risotto cooked with fresh mixed vegetables, peas & tomato	

**Don Alberto**  
8 Mark Square, Tarleton, PR4 6TU  
Telephone 01772816815

## Crepes

Traditionally made pancakes filled to bursting with the freshest ingredients

**Crepe di Pollo** £8.60  
Pancake filled with tender chicken breast sauteed with onions, ham, mushrooms, cheese sauce and topped with tomato & mozzarella

**Crepe Vegetariana**  £8.10  
Pancake filled with fresh mixed vegetables topped with tomato & cheese

## Spaghetti

Traditionally made spaghetti cooked in the finest fresh ingredients

**Spaghetti Bolognese** £7.00  
Spaghetti cooked in a rich meat & tomato sauce **Starter £5.35**

**Spaghetti ai Frutti di Mare** £10.60  
Spaghetti cooked with garlic, mixed seafood, tomato & a touch of chilli **Starter £7.90**

**Spaghetti Carbonara** £7.60  
Spaghetti cooked with egg, bacon & cream **Starter £5.40**

**Spaghetti Napoli**  £6.95  
Spaghetti cooked with garlic & tomato sauce **Starter £5.35**

## Pizze

Traditionally made Pizza, you won't taste better

**Margherita**  £6.45  
Cheese and tomato

**Contadina**  £7.45  
Cheese, tomato & mixed vegetables

**Capricciosa** £7.45  
Cheese, tomato, ham & mushrooms

**Pescatora** £8.40  
Cheese, tomato, prawns & tuna

**Diavola** £7.90  
Cheese, tomato & spicy sausage

**Quattro Stagioni** £8.40  
Cheese, tomato, mushrooms, olives ham and artichokes

**Pollo e Mais** £8.10  
Cheese, tomato, chicken & sweetcorn

**Calzone** £10.05  
Folded pizza with a bit of everything and a touch of chilli

**Pavarotti** £9.00  
Cheese, tomato, rocket salad, parma ham and shaves of Parmesan cheese

**Pizza Don Alberto** £9.05  
Cheese, tomato, bacon, dolcelatte cheese, courgettes and an egg

**Pizza Calda** £8.10  
Cheese, tomato, spicy hot beef and hot sausage

**Additional Toppings** £0.50 to £2.00  
If you don't see the pizza topping you would like please ask and we will make one to your request.

**Tropicale** £7.50  
Cheese, tomato, ham & pineapple

## Secondi

The best fresh ingredients prepared while you wait make our main courses memorable

All our main meals are served with potatoes and vegetables or a salad

**Pollo Marinato** £11.60  
Chicken fillet cooked with garlic, bacon & rosemary finished with white wine and lemon juice

**Bistecca Diane** £17.05  
Sirloin steak cooked with onions & mushrooms in a brandy cream & french mustard sauce

**Suprema di Pollo alla Crema** £11.60  
Chicken fillet cooked with wild mushrooms, onions & cream sauce, finished with white wine

**Bistecca Grigliata** £15.05  
Grilled sirloin steak

**Pollo Provencale** £11.60  
Chicken fillet cooked with onions, peppers, garlic & tomato, finished with white wine

**Filetto allo Stilton** £21.00  
Prime fillet steak in a Stilton & Port sauce

**Bistecca Pizzaiola** £16.60  
Sirloin steak cooked with garlic, capers & olives in a tomato sauce, finished with red wine

**Piemontese** £21.00  
Prime fillet steak cooked with onions, wild mushrooms, bacon & rosemary in a red wine sauce

**Bistecca al Pepe** £17.05  
Sirloin steak in a pepper, cream & brandy sauce

**Tournedor Rossini** £22.10  
Prime fillet steak in a Madeira sauce with a layer of Pate served on a crouton


**Bistecca e Rucola** £17.05  
Sirloin steak with rocket leaves, fresh tomatoes, Balsamic vinegar & shaves of Parmesan cheese

**Filetto dello Chef** £21.00  
Prime fillet steak cooked with onions, peppers & mushrooms in a spicy sauce

**Filetto alla Griglia** £19.70  
Prime fillet steak grilled

## Contorni

Side dishes to add more variety to your meal

**Mixed salad**  £2.90  
Fresh side salad

**French Fries**  £2.50  
Traditional style french fries

**Tomato Salad**  £2.90  
Fresh salad of tomato, onion and basil

**Rocket Salad**  £3.60  
Fresh salad rocket with shavings of Parmesan cheese & our house dressing

## Red Wine

**Graspello Rosso - Cesari (House Wine)** £11.90  
A mellow wine with a good fruit balance **Per Glass £2.50**

**Valpolicella DOC - Cesari** £15.90  
Famous red showing sweet cherry and plum character

**Montepulciano D'Abruzzo Farina DOC - Cesari** £14.90  
Famous red showing sweet cherry and plum character

**Nero D'Avolla - Adesso** £15.90  
Deep, full bodied with hints of blackberry and cherry

**Primitivo Salento IGT - Sollione** £16.90  
Powerful red with a characteristic perfume

**Barbera D'Alba DOCG - Villadoria** £18.90  
Full flavoured dry red, has an excellent tannin balance

**Chianti Classico Gallo Nero DOCG - Geografico** £19.90  
Full bodied dry red. Cherry like fruit flavour, slightly tannic

**Il Rubjo Conero Rosso DOC - Piersanti** £19.90  
Full bodied, intense perfume, excellent taste, balanced tannins

**Amarone Della Valpolicella DOC - Cesari** £45.90  
Velvety full bodied red, aged in oak barrels. Vinous bouquet

## White Wine

**Graspello Bianco - Cesari (House Wine)** £11.90  
Pleasant, well balanced pale straw yellow coloured wine **Per Glass £2.50**

**Orvieto Classico Amabile DOC - Villa Dei Papi** £15.90  
A well balanced medium wine with a subtle sweetness

**Pinot Grigio / Chardonnay - Cesari** £15.90  
A blend of grape varieties giving a medium, dry, crispy finish

**Inzolia IGT - Adesso** £15.90  
Bright straw yellow, soft, warm and with an intensely fragrant flavour

**Pinot Grigio Delle Venezie Fiorile IGT - Cesari** £16.90  
Dry with spicy floral aromas, apple flavours and a clean finish

**Pecorino Colli Aprutini IGT - Camillo Montori** £18.90  
Pale yellow, fresh yet soft to the taste, fruity floral bouquet

**Mitico Chardonnay Delle Venezie DOC - Cesari** £21.90  
Full bodied, aged in oak, floral bouquet with a clean finish

## Sparkling Wine

**Prosecco Brut Spumante - Mionetto** £19.90  
Bright straw yellow, fruity scents of apple, lively and energetic

## Rose Wine

**Pink 'Domino' IGT - Cesari** £13.95  
Refreshing, fruity wine with slight rose hue, excellent taste **Per Glass £2.95**

## Dessert Wine

**Fragolino Rosso DOC - Bottego** £16.90  
Sweet, fruity and aromatic with concentrated strawberry

Please ask for our Takeaway Menu



Home Catering for that Special Occasion  
See Alberto for details.