

altalia
EST 2001

CHEFS SPECIAL 3 COURSE MENU

CREAMY GARLIC MUSHROOMS

WITH DRESSED LEAF GARNISH + WARM BREAD

RED PESTO & SPINACH TIGER PRAWNS

WITH CIABATTA & DRESSED BABY LEAF

MOZZARELLA + BALSAMIC ROAST VEGETABLES

ROASTED PEPPERS, COURGETTE & LEEKS IN GARLIC OIL WITH DRESSED LEAF GARNISH + WARM BREAD

SMOKED SALMON & ROCKET CROSTINI

IN OUR GARLIC FRESH LEMON OIL ON TOASTED ITALIAN BREAD

CREAM OF TOMATO + FRESH BASIL SOUP

MATURE WELSH CHEDDAR & WARM CIABATTA BREAD

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TARRAGON CHICKEN BREAST WITH TOMATO NAPOL SAUCE

SALMON FILLET IN A PINOT GRIGIO + CREAM SAUCE

ROAST PORK BELLY WITH SMOKED PANCETTA + JUNIPER GRAVY

BROCCOLI + PINE NUT CREAMY PESTO WITH PARMESAN CRISPS

THICK CUT BRAISED BEEF BRISKET IN RICH RED WINE GRAVY

ALL SERVED WITH ROSEMARY ROAST POTATOES

CHANTENAY CARROTS + BUTTERED KALE

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HAND CRAFTED LIMON MASCARPONE CHEESECAKE

FRESH HOMEMADE TIRAMISU MEANING "PICK ME UP" WITH WHIPPED CREAM

WARM CHOCOLATE FUDGE CAKE + VANILLA ICE CREAM

WELSH + ITALIAN CHEESEBOARD WITH HOMEMADE CHUTNEY

ANY 2 FLAVOURS OF SIDOLIS ICE CREAM

ALL THREE COURSES ONLY 21.90 AVAILABLE 3PM - 9PM WEDNESDAY - SATURDAY

STARTERS 4.95 EACH

PRAWN SALAD COCKTAIL PRAWNS ON SALAD ALTAIA + OUR BASIL MAYONNAISE

ALTAIA CURED MEATS ANTIPASTI SALAMI MILANO, PEPPERONI & PARMA HAM WITH CHERRY TOMATOES, OLIVES, RED ONIONS & FRESH MOZZARELLA

SPICY TOMATO TIGER PRAWN SAUTÉED IN OUR SPICY NAPOL SAUCE WITH FRESH PEPPERS. DRESSED LEAF SALAD & WARM BREAD

GARLIC TIGER PRAWNS LIGHTLY COOKED WITH ITALIAN WHITE WINE, GARLIC & CREAM, DRESSED LEAF SALAD & WARM BREAD

CREAMY GARLIC MUSHROOMS V MUSHROOMS TOSSED IN OUR GARLIC & HERB OIL, FINISHED WITH FRESH CREAM, DRESSED LEAF SALAD & WARM CIABATTA BREAD

ALTAIA INSALATA V SALAD TOPPED WITH AVOCADO, SHAVED PARMESAN & HOUSE DRESSING

TAPAS PLATTER FOR 2

CHOOSE ANY 3 OF THE ABOVE STARTERS

FOR ONLY 12.95

HOMEMADE SOUP OF THE DAY V

WITH WARM CIABATTA BREAD + MATURE CHEDDAR

BRUSCHETTA

BRUSCHETTA ALTAIA V

SUN-DRIED TOMATO, RED ONION & OUR NAPOL SAUCE ON CIABATTA TOAST, SALAD ALTAIA & BALSAMIC SYRUP 5.45

AS ABOVE WITH: GOATS CHEESE V 5.95

OR: GORGONZOLA CHEESE V 5.95

CURED HAM & CHERRY TOMATOES BAKED WITH BALSAMIC & GARLIC OIL 5.95

SIDES

SIDE SALAD V A FINE SELECTION OF FRESH CHOPPED SALAD WITH OUR HOUSE DRESSING 2.95

TOMATO & MOZZARELLA SALAD V DRIZZLED WITH OUR GARLIC HERB OIL 2.95

FRESH CUT CHIPS V WITH BASIL MAYONNAISE 2.75

OVEN ROASTED VEGETABLES V A SELECTION OF COURGETTES, PEPPERS, BROCCOLI & LEEKS 2.95

SPICY POTATO WEDGES V & SPICY MAYO DIP 2.75

ROSEMARY ROAST POTATOES V 2.75

BREADS

DOUGHBALLS WITH MIXED OLIVES V 2.95

WARM CIABATTA BREAD V WITH GARLIC OIL & BALSAMIC SYRUP 2.95

GARLIC BREAD V WITH MELTED MOZZARELLA 2.95

GARLIC PIZZA BREAD V WITH MELTED MOZZARELLA 3.95

NAPOL SAUCE V HOMEMADE TOMATO, BASIL AND GARLIC SAUCE - PERFECT FOR YOUR PIZZA CRUSTS .75

MAYONNAISE V GARLIC, BASIL OR CHILLI .50

ALL OUR HOMEMADE PIZZAS ARE THIN CRUST + APPROX. 10"

MARGHERITA ALTAIA V CLASSIC ITALIAN - MOZZARELLA & CHERRY TOMATOES 8.45

NAPOLETANA ANCHOVIES, TUNA, OLIVES, GARLIC & CHERRY TOMATOES 10.95

LORENZIA V RED ONION, GOATS CHEESE & OLIVES TOPPED WITH FRESH ROCKET 10.95

CALZONE TRADITIONAL FOLDED PIZZA WITH CARVED HAM, FRESH MUSHROOMS & CHERRY TOMATOES & DRESSED SALAD ALTAIA 10.95

GOURMET CURED HAM & SUN DRIED TOMATOES 10.95

GARLIC MUSHROOM V FRESH MUSHROOMS WITH OUR GARLIC & PARSLEY BUTTER 9.95

QUATRO FORMAGGI V FOUR CHEESES INCLUDING BLUE GORGONZOLA, PARMESAN, CHEDDAR & MOZZARELLA 10.95

SPICY GROUND BEEF AND PEPPER FIERY HOT!!! 10.95

AMERICANO MEATFEAST PEPPERONI, SALAMI, FRESH PEPPERS, AND CARVED HAM, CHICKEN BREAST AND MOZZARELLA 10.95

ALTAIA VEGGIE V FRESH MIXED PEPPERS, RED ONION, TOMATOES, SPINACH & MUSHROOMS WITH HERBS 10.45

SPICY MEATBALL & SPINACH OUR HOMEMADE DELICACY WITH A KICK! 10.95

DESIGN YOUR OWN PIZZA V 8.45

TOPPINGS

SPICY GROUND BEEF, PEPPERONI, SALAMI, CHICKEN BREAST, HAM, COCKTAIL PRAWNS, MIXED SEAFOOD 2.90

BACON, TUNA, ANCHOVIES, PORK SAUSAGE, OLIVES 1.90

RED ONIONS MUSHROOMS PINEAPPLE SWEETCORN FREE RANGE EGGS

JALAPENO PEPPERS EXTRA MOZZARELLA 1.00

ANY 3 TOPPING FOR ONLY 3.90

PASTA

LASAGNE ALTAIA LAYERS OF PASTA SANDWICHING OUR BOLOGNAISE & CREAMY MOZZARELLA SAUCE, WITH DRESSED SALAD 10.95

LASAGNE VEGGIE V LAYERS OF PASTA WITH A RICH VEGETABLE TOMATO & HERB BLEND, CREAMY MOZZARELLA SAUCE, WITH DRESSED SALAD 10.45

SPAGHETTI NAPOL ALTAIA V OVEN ROASTED PEPPERS, LEEKS, COURGETTES & OLIVES IN OUR SPICY NAPOL TOMATO SAUCE 10.45

SEAFOOD FARFALLE PASTA BOWS WITH PRAWNS, COCKLES & MUSSELS IN OUR WHITE WINE & CREAM SAUCE 10.95

PRAWN LINGUINE PRAWNS IN A CREAMY ROSE SAUCE WITH SPINACH 10.95

BROCCOLI GORGONZOLA TAGLIATELLE V RICH CREAMY BLUE CHEESE SAUCE WITH FRESH BROCCOLI, HERBS & CREAM 10.45

TAGLIATELLE CARBONARA FRESH MUSHROOMS, GARLIC & CARVED HAM IN THIS CREAMY SAUCE WITH PASTA RIBBONS 10.95

SPAGHETTI BOLOGNAISE THE CLASSIC BEEF & TOMATO DISH WITH BACON AND RED WINE 10.45

SPAGHETTI MEATBALLS ALTAIA COOKED PERFECTLY WITH A LITTLE BOLOGNAISE & SERVED WITH A CREAMY CHEESE SAUCE 10.95

SPICY CHICKEN PENNE PRIME CHICKEN BREAST SAUTÉED WITH ONIONS, GARLIC & PEPPERS IN OUR CHILLI NAPOL SAUCE 10.95

CREAMY PEPPER CHICKEN PENNE LIGHTLY ROASTED CHICKEN BREAST, SAUTÉED WITH PEPPERS, ONIONS & GARLIC IN A FRESH CREAM AND HERB SAUCE 10.95

OUR SIGNATURE DISHES 14.95 EACH

TARRAGON CHICKEN ALTAIA PRIME CHICKEN BREAST BAKED IN OUR MARINADE, SERVED WITH MOUTH WATERING TARRAGON, TOMATO & CREAM SAUCE, POTATO WEDGES & OVEN ROASTED VEGETABLES

GORGONZOLA CHICKEN BREAST WRAPPED IN CURED HAM, SERVED WITH VEGETABLES, SAUTÉED POTATOES & CREAMY GORGONZOLA SAUCE

BAKED SALMON FILLET DRESSED WITH OUR PINOT GRIGIO CREAM SAUCE, SAUTÉED POTATOES & OVEN ROASTED VEGETABLES

SEA BASS FILLET PAN BAKED IN SAGE BUTTER, SERVED ON SPICY PESTO SPAGHETTI, WITH HAND CUT CHIPS AND OVEN ROASTED VEGETABLES

FROM THE GRILL

SUCCULENT 80Z SIRLOIN CHAR-GRILLED TO YOUR LIKING, HAND CUT CHIPS, FRESH CUT SALAD, CARAMELISED ONIONS & MUSHROOMS 15.90

PRIME 160Z T BONE STEAK FILLET & SIRLOIN TOGETHER ON THE BONE, CHAR-GRILLED AS YOU LIKE, CARAMELISED ONIONS, MUSHROOMS, FRESH CUT CHIPS AND A SALAD GARNISH 22.90

TUNA LOIN STEAK CHAR-GRILLED, SERVED WITH SAGE BUTTER, HAND CUT CHIPS AND A SALAD GARNISH 14.95

HOMEMADE SAUCES 2.50 EACH

PEPPER CORN BRANDY CREAM

SPICY TOMATO & FRESH PEPPER NAPOL

CREAMY MUSHROOM & MUSTARD DIANE

GORGONZOLA BLUE CHEESE

SALADS

APPETISER SIZE 6.95 MAIN SIZE 9.95

CHICKEN CAESAR SALAD PRIME CHICKEN BREAST, PARMESAN CROUTONS, OLIVES & CREAMY CAESAR DRESSING ON SALAD ALTAIA

SEAFOOD SELECTION COCKLES, MUSSELS & PRAWNS ON A CHOPPED MIXED SALAD WITH OUR BASIL MAYONNAISE

AVOCADO, BACON & MOZZARELLA THIS UNFORGETTABLE COMBINATION ON OUR HOUSE SALAD WITH OUR 3 MUSTARD DRESSING

SMOKED SALMON & AVOCADO ENJOY THIS DUO ON OUR HOUSE SALAD WITH HOUSE 3 MUSTARD DRESSING

WARM SMOKED MACKEREL ON OUR HOUSE SALAD, WITH CRACKED PEPPER CORNS & OUR SPICY CHILLI LIME DRESSING

MEATBALL SALAD OUR HOMEMADE BEEF MEATBALLS, ON A BED OF HOUSE SALAD WITH OUR GARLIC PARSLEY MAYO

SPICY OVEN ROASTED VEGETABLES V SALAD ALTAIA TOPPED WITH WARM SEASONAL VEGETABLES, A LITTLE ADDED SPICE + OUR 3 MUSTARD DRESSING

DON'T FORGET,
THE MOST IMPORTANT MEAL OF
THE DAY - DESSERT!