

FRESHLY BAKED CIABATTA

THE ITALIAN BAGUETTE

SERVED WITH HAND CUT

CHIPS, DRESSED SALAD

ALTALIA & A CHOICE OF

FILLINGS 6.90

CHICKEN CAESAR

CHICKEN BREAST, LETTUCE, OLIVES, RED
ONION & OUR DELICIOUS CAESAR DRESSING
AVOCADO, SPINACH & CRISPY BACON
SERVED WITH OUR THREE MUSTARD HOUSE
DRESSING

SPICY HOMEMADE MEATBALLS

SERVED ON LETTUCE WITH TOMATOES & OUR
SPICY MAYONNAISE

TUNA SWEETCORN MAYONNAISE

SERVED WITH CRISPY LETTUCE

PRAWN MAYONNAISE

SERVED WITH FRESH ICEBERG LETTUCE

PORK SAUSAGE & TOMATO

PERFECT SAUSAGE & TOMATO COMBINATION

OVEN ROASTED VEGETABLES V

FRESH MEDITERRANEAN VEGETABLES WITH
MELTED MOZZARELLA

BACON LETTUCE & TOMATO

THE PERFECT BLT WITH OUR BASIL
MAYONNAISE

CHICKEN BREAST & AVOCADO

COMPLIMENTED WITH FRESH ROCKET & SUN
DRIED TOMATO

MOZZARELLA & TOMATO V

SERVED WITH FRESH BASIL OIL

FRESH PASTA SALADS

6.90 EACH

CHICKEN BREAST & MAYONNAISE

PRIME CHICKEN BREAST IN BASIL MAYO
WITH PASTA & DRESSED SALAD ALTALIA
PEPPERS & PESTO V

FRESH PEPPERS WITH PASTA & GREEN
PESTO WITH DRESSED SALAD ALTALIA

TUNA & MAYONNAISE

WITH FRESH BASIL MAYONNAISE & PASTA
WITH DRESSED SALAD ALTALIA

STEAK SANDWICHES

SERVED WITH HAND CUT CHIPS AND SALAD

SIRLOIN STEAK PANINI SIRLOIN STRIPS, MOZZARELLA AND TOMATO BASE WITH CARAMELISED
ONIONS AND MUSHROOMS 7.45

CHARGRILLED 40Z SIRLOIN STEAK CIABATTA COOKED TO YOUR LIKING, SERVED WITH
CARAMELISED ONIONS & MUSHROOMS 7.95

altalia
EST 2001

CHEFS SPECIAL 3 COURSE MENU

CREAMY GARLIC MUSHROOMS

WITH A LEAF GARNISH & WARM BREAD

STARTERS
AT 4.50 EACH

HOMEMADE SOUP OF THE DAY

& FRESH BAKED BREAD WITH MATURE CHEDDAR

SMOKED SALMON & ROCKET CROSTINI

IN OUR GARLIC & LEMON OIL ON TOASTED ITALIAN BREAD

AVOCADO AND MOZZARELLA SALAD

SPLASHED WITH OUR 3 MUSTARD HOUSE DRESSING

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PIZZA MARGHERITA

OUR FRESH BAKED 10" PIZZA

PERFECTION WITH CHERRY TOMATOES

MAIN COURSES
ONLY 7.90 EACH

SPAGHETTI BOLOGNAISE

OUR GENERATIONS OLD RECIPE, BEEF WITH PANCETTA, VERY TASTY!

FRESH BEEF LASAGNE OR MEDITERRANEAN VEGETABLE LASAGNE

PASTA LAYERED BOLOGNAISE OR VEGETARIAN WITH BRONZED MOZZARELLA

SPICY PEPPER AND MUSHROOM NAPOL ARRABIATA PENNE

FRESH VEGETABLES IN OUR TOMATO, CHILLI, BASIL & GARLIC SAUCE

ALL MAIN COURSES SERVED WITH FREE GARLIC BREAD!

DESSERTS
JUST 4.50

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HOMEMADE TRAMISU

ITALIAN COFFEE SPONGE TRIFLE, WITH

MARSALA, MASCARPONE & WHIPPED CREAM

LIMON MASCARPONE CHEESECAKE

HOMEMADE SPECIALITY SERVED IN YOUR OWN GLASS

WARM CHOCOLATE FUDGE CAKE

WITH SIDOLI'S ICE CREAM

AVAILABLE
MON - SAT
11:30AM - 3:00PM

HOT PANINI MELTS

THE ITALIAN TOASTIE, WITH

NAPOL TOMATO SAUCE BASE

& MELTED MOZZARELLA

WITH HAND CUT CHIPS,

DRESSED SALAD ALTALIA &

A CHOICE OF FILLINGS

6.90

CHICKEN BREAST & PEPPERONI

COMPLIMENTED WITH FRESH PEPPERS

PARMA HAM WITH MUSHROOMS

& SUNDRIED TOMATOES

SPICY OVEN ROAST VEGETABLES V

COURGETTES, PEPPERS, LEEKS & CHILLI

HAND CARVED HAM & PINEAPPLE

THE HAWAIIAN

SPICY MEATBALLS ALTALIA

WITH TOMATOES

GRILLED BACON

STRIPS OF BACON WITH SPINACH

RED ONION & TOMATO V

WITH FRESH BASIL OIL

TUNA MELT

WITH OLIVES

JACKET POTATOES

SERVED WITH DRESSED

SALAD ALTALIA AND A

CHOICE OF FILLINGS 6.90

SPICY PEPPER CHICKEN PRIME

CHICKEN BREAST WITH PEPPERS IN A
SPICY RICH TOMATO SAUCE

BOLOGNAISE OUR HOMEMADE

SPECIALITY, SERVED ON YOUR JACKET

OVEN ROASTED VEGETABLES V

FRESH COURGETTES, PEPPERS & LEEKS
ROASTED & SERVED WITH MELTED CHEESE

CHEESE & ONION V CHEDDAR &
MOZZARELLA WITH RED ONION

TUNA & SWEETCORN MAYONNAISE

COMBINED TOGETHER WITH OUR BASIL
MAYONNAISE

PRAWN MAYONNAISE COCKTAIL

PRAWNS WITH OUR BASIL MAYONNAISE

HOUSE SPECIAL

ALTALIA CLUB SANDWICH

PRIME CHICKEN BREAST, FRESH LETTUCE, BASIL MAYO AND GRILLED BACON ON TOASTED
MULTIGRAIN BREAD, SERVED WITH HAND CUT CHIPS AND DRESSED SALAD ALTALIA 7.90

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 2 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 3.95

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 EGG

JALAPENO PEPPERS EXTRA MOZZARELLA 1.00

ANY 3 TOPPINGS 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

PEPPERCORN 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 PEPPERCORNS & 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!

