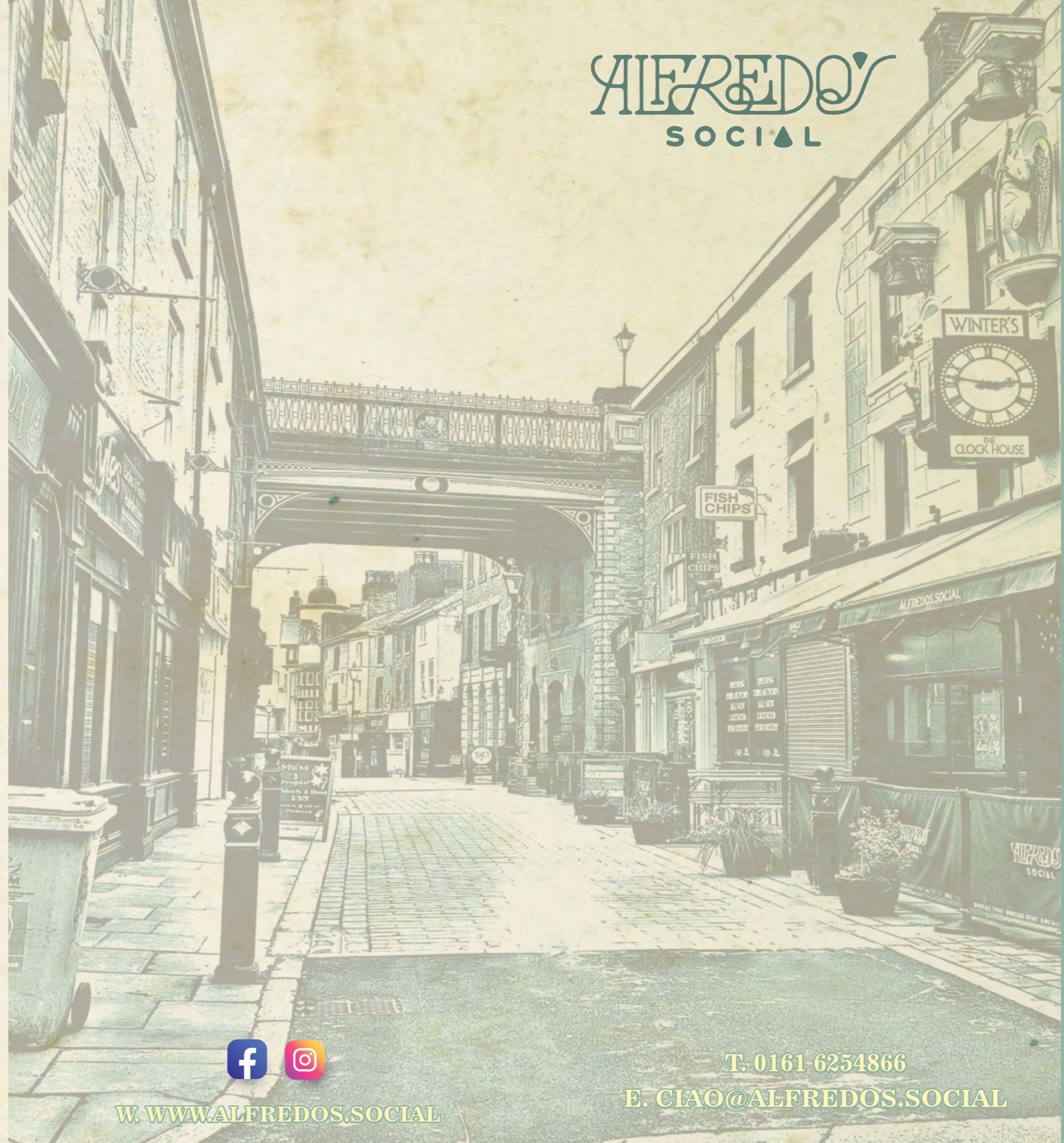


Desserts

Cannoli v <i>Crispy fried sweet pastry shells filled with flavour of your choice, dusted with powdered sugar</i>	4.5
Tiramisu <i>Traditional Italian tiramisu, espresso-soaked ladyfingers layered with creamy mascarpone & cocoa</i>	6
Nutella stuffed doughballs v <i>Nutella stuffed doughballs, finished with a dusting of powdered sugar</i>	6
Cheshire Farm Ice cream v <i>Two scoops of your preferred flavours. Choose from Vanilla, Strawberry, Chocolate or Honeycomb</i>	5
Affogato v <i>Vanilla ice cream served with espresso on the side Add a tipple (individually priced)</i>	5
Tea <i>Breakfast Tea, Earl Grey, Peppermint Tea, Lemon & Ginger, Fruit burst</i>	3
Coffee <i>Espresso</i>	2
<i>Double Espresso</i>	2.5
<i>Americano</i>	3
<i>Mocha</i>	3.5
<i>Flat White</i>	3
<i>Cappuccino</i>	3.5
<i>Hot Chocolate</i>	3
<i>Irish Coffee</i>	8
<i>Shot of Caramel or Vanilla</i>	0.5
<i>Oat milk available on request</i>	
Digestivo <i>Limoncello 25ml</i>	4
<i>Montenegro 25ml</i>	4



ALFREDOS
SOCIAL



W. WWW.ALFREDOS.SOCIAL

T. 0161 6254866

E. CIAO@ALFREDOS.SOCIAL

Tasty Plates

Focaccia v 4
Homemade, served with dipping oil & balsamic

Bruschetta 6.5
Toasted bread with topping of your choice

Tomato Vg
Classic tomato bruschetta
Mushroom v
Portobello in a creamy parsley sauce
Avocado Vg
Smashed avocado, rocket, basil
Nduja



Add Parma Ham to any +2.5

Anchovies GF 6
Anchovies, lemon & dill oil

Meatballs 9
Alf's beef meatballs in sugo sauce topped with parmesan

Nduja Arancini 8
Deep-fried rice balls filled with nduja & smoked cheese in a sugo sauce topped with parmesan

Veggie Arancini v 7.8
Deep-fried rice balls filled with chef's choice of veggie filling, ask your server for today's flavour

Hot Honey Cauliflower v 7.5
Fried cauliflower tossed in hot honey topped with chillis, spring onion, sesame seeds & parmesan

Mozzarella Doughballs v, Vg 6
Fior di latte mozzarella stuffed doughballs, finished with a drizzle of garlic oil & Maldon Salt
Add any of the following for +1.50 each
Nduja, Pesto, Pepperoni, salami, ham, marinara

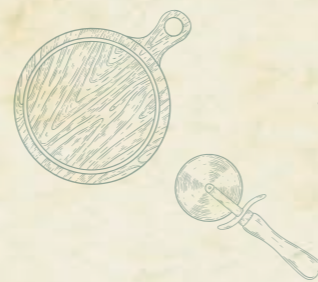


Garlic Bread v, Vg, (GF available) 7
Our signature pizza dough smothered in garlic & rosemary oil
Add cheese +1 Add Nduja +1.5

Pastas

Sorrentina Baked Gnocchi v, (Vg available) 11
Sugo, mozzarella, parmesan, basil

Pesto Baked Gnocchi v 12
Pesto, cherry tomatoes, mozzarella, parmesan basil



Pizzas



Margherita v 10.5
San Marzano tomato, fior di latte mozzarella & basil

Marinara v, Vg 9
San Marzano tomato, basil, garlic, oregano & olive oil

Pepperoni 12.5
San Marzano tomato, fior di latte mozzarella, basil & pepperoni

Ham & Mushroom 12.7
San Marzano tomato, fior di latte mozzarella, basil, prosciutto di cotto, portobello mushrooms

Salami Salami 12.7
San Marzano tomato, fior di latte mozzarella, basil, Napoli salami, fennel salami

Stockport Hot 14.9
San Marzano tomato, fior di latte mozzarella, basil, Spianata salami, nduja, roquito peppers, jalapenos, chilli oil

Ragu 14.5
San Marzano tomato, fior di latte mozzarella, basil, meatballs

Parma Ham 14.9
Fior di latte mozzarella, basil, cherry tomato, rocket, Parma ham & parmesan

Friarielli e Salsiccia 14.5
Scamorza cheese, basil, Italian sausage, friarielli & fresh chilli

Mediterranean Veg v 12.7
San Marzano tomato, fior di latte mozzarella, basil, red onion, peppers, courgette & black olives

Truffle Mushroom v 12.7
Fior di latte mozzarella, basil, mushroom & truffle oil

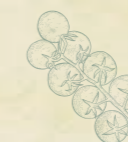
Veggie Pesto v 12.7
Pesto base, fior di latte mozzarella, basil, cherry tomatoes, courgette & rocket

Calzone v 10.5
Turn any of our pizzas into a calzone or alternatively add your own choice of fillings

Pizza add-ons

Nduja	1.5	Ham	1.5	Olives	1.5
Mushrooms	1.5	Red onion	1.5	Chilli	1.5
Salami	1.5	Rocket	1.5	Meatballs	2
Pepperoni	1.5	Parmesan	1.5	Chilli Oil	1.5
Jalapenos	1.5	Courgette	1.5	Burrata	4
Cherry Tomatoes	1.5	Roquito Peppers	1.5		
Extra Mozzarella	1.5	Parma ham	2		

Pizzas can be made GF +2.5
Vegan cheese is available on request



Salads



Chicken Caesar Salad 13.7
Lettuce leaves topped with chicken, creamy Caesar sauce, crispy bacon, croutons & parmesan

Greek Salad v, GF 8
Red onion, olives, cucumber, cherry tomatoes, feta, oregano, Vinaigrette & balsamic glaze

Caprese v, GF 7
Buffalo mozzarella, beef tomato, basil oil

Avocado Salad v, GF 8.5
Avocado, Cucumbers, cherry tomatoes, rocket, basil & lemon vinaigrette

Parma ham salad GF 9
Curled endive, rocket, Parma ham, parmesan cheese, balsamic vinaigrette, olive oil

Burrata Salad v, GF 8
Burrata, endive, sundried tomato, Vinaigrette & balsamic glaze

Rocket & Parmesan Salad v, GF 6
Rocket & parmesan topped with a Vinaigrette & balsamic glaze

Dips

Chips v, Vg (GF available) 3.9

Truffle Oil & Parmesan Chips v, (GF available) 4.5

Roast Potatoes v 4.6
Roasted potatoes smothered in pesto, topped with parmesan

Dips - 2 each or all 4 for 5 2
Garlic & Herb v - Pesto Mayo v - Nduja mayo - Hot Honey v

Please make your server aware if you have an allergy, intolerance or dietary preference
While our chefs always the upmost care while preparing your dishes we cannot guarantee against cross contamination



White

	175ml	250ml	Btl
Solino Bianco - Italy <i>Crisp & Fresh - Citrus - Peach</i>	6.00	8.40	25.00
Writers Block Chenin Blanc - South Africa <i>Pear - Peach - Citrus</i>	7.30	9.90	29.70
I Castelli Pinot Grigio - Italy <i>Delicate - Fruity - Dry</i>	7.00	9.70	28.60
Petrarinusa Organic Grillo - Italy <i>Crisp - Citrus - Fresh</i>	8.00	10.50	30.00
Turtle Bay Sauvignon Blanc - New Zealand <i>Fresh & Vibrant - Passionfruit - Crisp</i>			36.00

Rose

	175ml	250ml	Btl
Solino Rosato - Italy <i>Delicate - Dry - White Peach & Redcurrant</i>	6.00	8.60	25.50
Painted Ladies White Zinfandel - United States <i>Off Dry - Raspberry & Cherry - Medium Bodied</i>	7.50	10.80	32.00

Red

	175ml	250ml	Btl
Solino Rosso - Italy <i>Full Bodied - Red Fruit - Spice</i>	6.00	8.60	25.50
Montepulciano D'Abruzzo Dega - Italy <i>Dry - Cherry & Plum - Floral Notes</i>	7.90	11.40	34.00
Recantos De Lisboa Red - Portugal <i>Fruity - Balanced - Smooth</i>	6.30	9.20	27.50
Cramele Recas Pinot Noir - Romania <i>Black Cherry - Cinnamon - Medium Bodied</i>	6.80	9.80	29.00
Bodegas Ugalde Jolaseta Rioja - Spain <i>Rounded & Soft - Berry Fruit - Sweet Spice</i>			36.00

Orange

	175ml	250ml	Btl
Cramele Recas Orange Wine - Romania <i>Pear & Quince - Vanilla - Spice</i>	8.90	12.70	38.5

Fizz

	Mini Btl	Btl
Prosecco of the Month	7.70	27.40
Non-Alcoholic Prosecco		19.50

Solino house wine available in 125ml measure

Cocktails

The Winters Cosmo 11.00

Vodka, Cointreau, Martell, Cranberry, Lime

Italian Cherry Sour 10.75

Luxardo Maraschino, Disaronno, Lemon, Vegan Foamer, Amarena Cherry

Margarita 9.90

*Jose Cuervo, Cointreau, Lime
Make it spicy by adding Mezcal & chillis +1.5*

Negroni 10.50

Campari, Gin, Vermouth, Orange Slice

Cherry Negroni 10.50

Campari, Gin, Luxardo Maraschino, Vermouth, Amarena Cherry

Spicy Jalapeno Paloma 10.50

Jalapeno infused tequila, Grapefruit, Lime, Agave, Soda

Non-Alcoholic Cocktails

Rhubarb 0% Spritz 7.00

Whitley Neill Rhubarb & Ginger 0.0%, Non-Alc Prosecco, Soda

Sevilla Paloma 7.00

Tanqueray Flor de Sevilla 0.0%, Grapefruit, Lime, Agave, Soda

Spritz

Aperol, Limoncello, Elderflower, Rhubarb Campari 10.00

Campari 10.50

Espresso Martinis

Classic 9.75

Vodka, Kahlua, Espresso, Vanilla Syrup

Tiramisu 10.25

Vodka, Kahlua, Bailey's, Disaronno, Espresso, Vanilla Syrup

Hazelnut 10.25

Vodka, Kahlua, Frangelico, Espresso, Vanilla Syrup

Vodka

Smirnoff 4.50 7.00

Grey Goose 7.00 9.50

Grey Goose Orange 7.00 9.50

Gin

Bombay Sapphire 4.80 7.30

Chase Rhubarb & Apple 5.70 8.20

Gordons Pink/Lemon 4.50 7.00

Hendricks 6.80 9.30

Whitley Neill Rhubarb & Ginger 6.20 8.70

Whitley Neill 6.20 8.70

Rum

Bacardi White 4.50 7.00

Bacardi Spiced 4.50 7.00

Bacardi Negra 6.00 8.50

Kraken Spiced 6.50 9.00

Tequila

Jose Cuervo 5.50 8.00

Mezcal 6.50 9.00

Whiskey

Jamesons 4.50 7.00

Buffalo Trace 6.00 8.50

Laphroaig Select 6.50 9.00

Talisker 10yr 7.00 9.50

JD 4.50 7.00

Brandy

Martell VS 7.50 10.00

Mixers start from +1

Draught Beer

	Hf	Pt
Moretti 4.6%	3.60	6.80
Cruzcampo 4.4%	3.40	6.70
Brixton Reliance Pale Ale 4.2%	3.60	6.80
Guinness 4.2%	3.40	6.70

Bottled Beer & Cider

Corona 4.5% 330ml	6.20
Erdinger 5.3% 500ml	6.80
Peroni 4.7% 330ml	6.00
Peroni GF 5% 330ml	6.20
Jubel Peach GF 4% 440ml	6.20
Inches 4.5% 500ml	6.00
Old Mout 4% 500ml	6.60
Cherries & Berries, Kiwi & Lime, Pineapple & Raspberry	

Alcohol Free

Erdinger 0% 500ml	5.90
Guinness 0% 440ml	5.60
Heineken 0% 330ml	5.40

Water

San Pellegrino Sparkling	3.50	5.50
Aqua Panna Still	3.00	5.00

Goff Drinks

	Hf	Pt
Pepsi	3.20	4.20
Pepsi Max	3.00	4.00
Lemonade	3.20	4.20
Fruit Juice	3.00	4.00
Apple, Cranberry, Grapefruit, Pineapple, Orange		
San Pellegrino	3.50	
Aranciata, Aranciata Rossa, Limonata, Melagrano		
Fever Tree Tonics	2.50	
Regular, Diet, Aromatic, Elderflower, Mediterranean		
Fever Tree Ginger Beer/Ale	2.50	

Bar Snacks

Nocellara Olives	4.00
Carn Nuts	3.00
Smoked Almonds	3.00