

**Bottomless drinks with food included,
either 1 pizza or 2 tasty plates/salads.**

**Drinks can be alternated throughout
the session.**

**Drinks must be drunk responsibly, and our
team has the right to refuse service at any
point during the session if guests appear
intoxicated.**

**Your 90-minute slot starts when your
booking is meant to commence
any delay or push back is at staff discretion**

**Please make your server aware if you have an allergy,
intolerance or dietary preference**

**While our chefs always take the utmost care while
preparing your dishes we cannot guarantee
against cross contamination**



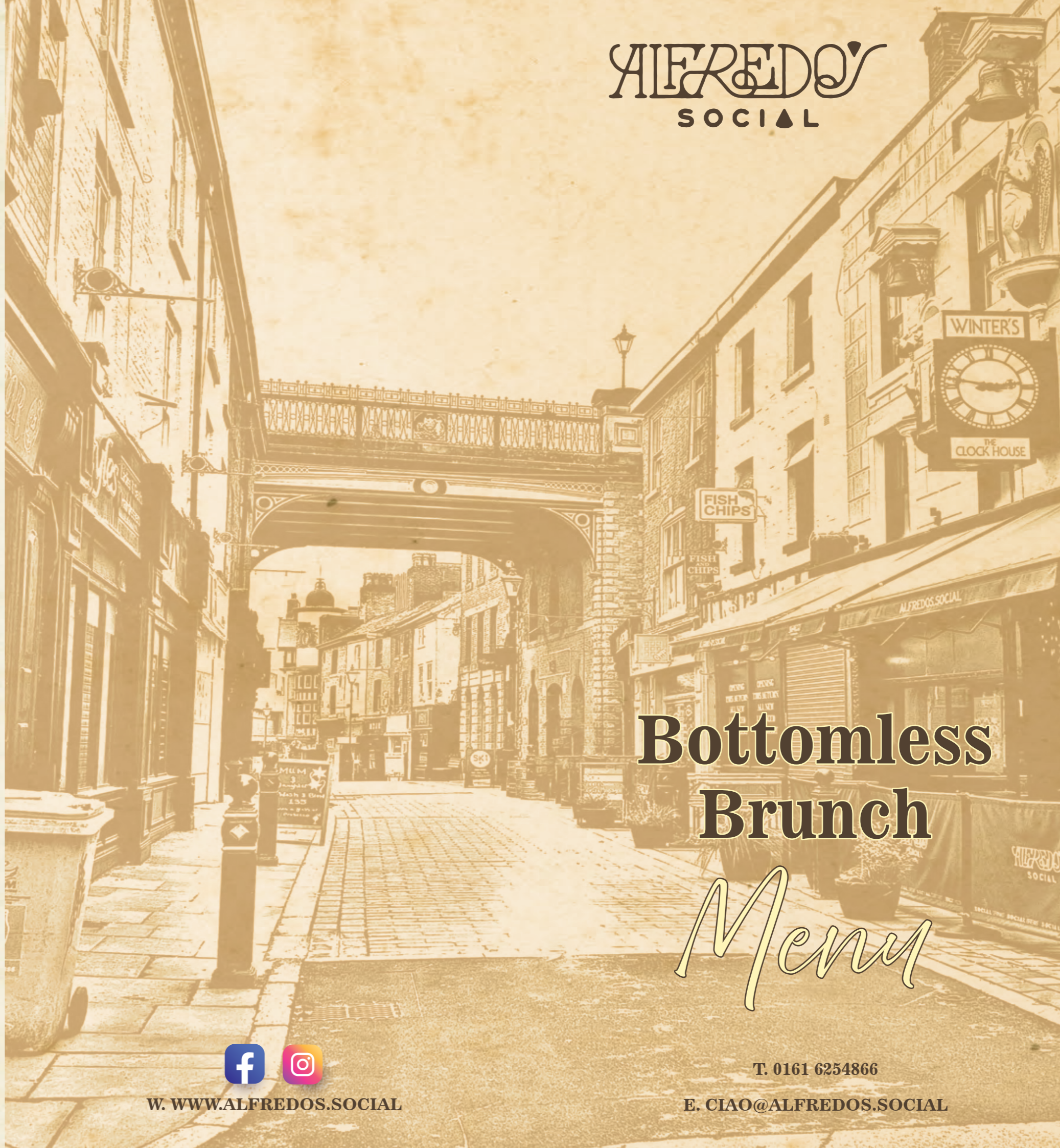
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Bottomless Brunch

Menu

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Drinks



Alcoholic

Pornstar Martini

Vodka, Vanilla Syrup, Pineapple Juice, Passionfruit & Prosecco Top

Espresso Martini

Vodka, Kahlua, Espresso & Vanilla Syrup

Rose Sangria

Rose Wine, Fraise Liqueur, Strawberry & Orange Slices

Paloma

Tequila, Grapefruit & Soda

Prosecco

Mimosa

Orange juice & Prosecco

Aperol Spritz

Limoncello, Prosecco & Soda

Elderflower Spritz

Limoncello, Prosecco & Soda

Limoncello Spritz

Limoncello, Prosecco & Soda

Corona Bottle

Peroni Bottle

Non-Alcoholic

Prosecco 0%

Mimosa 0%

Orange juice & 0% Prosecco

Rhubarb & Ginger Spritz 0%



Tasty Plates

Bruschetta

Toasted bread with topping of your choice

Tomato **Vg**

Classic tomato bruschetta

Mushroom **V**

Mushrooms in a creamy parsley sauce

Avocado **Vg**

Smashed avocado, rocket, basil

Nduja

Nduja Bruschetta



Meatballs

Alf's beef meatballs in sugo sauce topped with parmesan

Nduja Arancini

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

Veggie Arancini **V**

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

Hot Honey Cauliflower

Fried cauliflower tossed in hot honey topped with chillis, spring onion, sesame seeds & parmesan

Mozzarella Doughballs **V, Vg**

Fior di latte mozzarella stuffed doughballs, finished with a drizzle of garlic oil & Maldon Salt

Sorrentina Baked Gnocchi **V, (Vg available)**

Sugo, mozzarella, parmesan, basil

Pesto Baked Gnocchi **V**

Pesto, cherry tomatoes, mozzarella, parmesan basil

Pizzas



Margherita **V**

San Marzano tomato, fior di latte mozzarella & basil

Marinara **V, Vg**

San Marzano tomato, basil, garlic, oregano & olive oil

Pepperoni

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

Ham & Mushroom

San Marzano tomato, fior di latte mozzarella, basil, prosciutto di cotto, portobello mushrooms

Salami Salami

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



Mediterranean Veg **V**

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

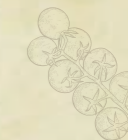
Truffle Mushroom **V**

Fior di latte mozzarella, basil, mushroom & truffle oil

Veggie Pesto **V**

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

Salads



Chicken Caesar Salad

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

Greek Salad **V, GF**

Red onion, olives, cucumber, cherry tomatoes, feta, oregano, Vinaigrette & balsamic glaze

Caprese **V, GF**

Buffalo mozzarella, beef tomato, basil oil

Avocado Salad **V, GF**

Avocado, Cucumbers, cherry tomatoes, rocket, basil & lemon vinaigrette

Burrata Salad **V, GF**

Burrata, endive, sundried tomato, Vinaigrette & balsamic glaze



Gides & Dips

(Additional Charge)

Focaccia **V** 4

Homemade, served with dipping oil & balsamic

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

Garlic & Herb **V** - Pesto Mayo **V** - Nduja mayo - Hot Honey **V**