

Drinks & Cocktails



BEER

Moretti Draught	½ Pint 4.25	Pint 6.85
Peroni Nastro Azzuro	330ml	4.95

LIQUEURS & SPIRITS

	50ml
Limoncello	5.50
Sambuca	5.50
Vecchia Romagna	5.50
Grappa	5.95
Disaronno	6.50
Tequila	6.95
Gin & Tonic	8.50
Rum & Mixer	8.50
Vodka & Mixer	8.95

COCKTAILS & SPRITZ

Mojito Classico	12.00
Mojito Strawberry	12.95
Mojito Passionfruit	12.95
Espresso Martini	11.50
Aperol Spritz	10.95
Sex on The Beach	10.50
Negroni	11.50
Fresa Colada	11.25
Pornstar Martini	12.95
Blue Lagoon	9.95
Bellini Passionfruit	11.00
Bellini Strawberry	11.00
Pink Gin Spritz	9.50

WATER

Still Water	500ml	3.00
Sparkling Water	500ml	3.00
Tonic Water	200ml	2.75

SOFT DRINKS

Coca-Cola	330ml	3.50
Coca-Cola Zero	330ml	3.00
Sprite	330ml	3.00
Fanta Orange	330ml	3.00

JUICES

Orange	2.75
Apple	2.75
Cranberry	2.75
Pineapple	2.75

HOT BEVERAGES

English Tea	2.50
Herbal Tea	2.75
<i>(Ask staff for selection)</i>	
Hot Chocolate	3.20
Espresso Single	2.50
Espresso Double	3.50
Macchiato	2.95
Latte	3.50
Cappuccino	4.00
Americano	2.60
Mocha	4.50
Irish Coffee	8.50

WE APPRECIATE YOUR FEEDBACK
RATE OUR FOOD & DRINK ON



Welcome to Alma's



APPETIZERS

Olives (VE)	4.50	Fresh Mini Calzone Mix	5.50
Italian-Style Croquet (V)	5.00	Deep fried mini calzone filled with mixed vegetables and mozzarella.	
Deep fried breaded potato dumplings served with tomato sauce.		Focaccia Bread (VE)	5.00

COLD STARTERS

Bruschetta (VE)	10.00
Toasted sourdough bread served with a selection of 3 toppings:	
- Cherry tomatoes, fresh basil, olive oil and oregano	
- Olive pate, fresh basil, olive oil	
- Roasted courgettes, peppers and aubergines with olive oil	

Burrata (V)	12.00
Fresh burrata from Tuscany, served on a bed of rocket and wild oregano with olive oil.	

Tagliere di Salami Misti	for one 10.00	for two 21.00
Salami Finocchiona, Parma ham, Mortadella with pistachio, Coppa dolce, Olive Nocellara, marinated artichokes, Bocconcini mozzarella served with sourdough bread.		

Insalata Caprese (V)	9.50
Fresh Buffalo mozzarella, sweet cherry tomatoes, fresh basil with olive oil and oregano.	

HOT STARTERS

Soup of the Day	from 7.00
Calamari Fritti	12.50
Deep fried fresh calamari served with a lemon wedge and homemade tartar sauce.	

Tomino	13.00
Tomino cheese wrapped in speck. Pan fried and then served on a bed of rocket with caramelised apple and topped with honey drizzle.	

Gamberoni Salsa Piccante	13.50
Tiger king prawns cooked in a white wine, garlic and chilli sauce.	

ON-THE-SIDE

Garlic Bread (VE)	6.00
Garlic Mozzarella Bread (V)	7.00
Green Salad (VE)	4.50
Rocket Salad (V)	6.50
Mix Salad (VE)	5.00
Green Beans (VE)	5.00
Chips (VE)	5.00
Sauté Potatoes (VE)	5.50

SALAD MAINS

Insalata Tri-Colore (V)	14.00	Insalata Nizzarda	16.50	Insalata Cesare	17.00
Fresh tomato, Buffalo mozzarella, avocado with fresh basil, sourdough toast with olive oil & balsamic vinegar dip.		Lettuce, olives, onions, French beans, cucumber, capers, cherry tomatoes, tuna, organic boiled egg with lemon & parsley.		Grilled corn-fed chicken breast with cos lettuce, sourdough bread, classic Caesar dressing and Grana Padano flakes.	

Main Menu



FRESH PASTA & RISOTTO

Gnocchi Sorrentina (V) 12.50 Homemade gnocchi cooked with tomato sauce, mozzarella and fresh basil.	Ravioli Al Tartufo E Porcini (V) 19.50 Homemade ravioli filled with Porcini mushrooms and black truffle cooked in a butter sauce.
Tagliatelle Alla Norma (V) 14.00 Homemade tagliatelle with aubergines, fresh basil cooked in tomato sauce topped with ricotta.	Risotto Primavera (VE) 17.00 Arborio rice cooked with mixed vegetables and a touch of tomato sauce.
Tagliatelle Al Ragu 16.00 Homemade tagliatelle with a slow cooked, spicy sausage ragu.	Risotto Gorgonzola E Spinaci (V) 17.50 Arborio rice cooked with gorgonzola and fresh baby spinach with butter and parmesan.
Spaghetti Alla Carbonara 17.50 Homemade spaghetti cooked with egg yolk, speck and Grana Padano cheese.	Risotto Gamberoni E Asparagi 20.00 Arborio rice cooked with asparagus, king prawns and shallots in a white wine sauce. Garnished with pomegranate.
Spaghettoni Estate Al Mare 19.00 Homemade spaghettoni with king prawns, baby calamari, cherry tomatoes, rocket and fresh chilli.	

PIZZA

Marinara (VE) 9.00 Sica verde tomato sauce, garlic, extra virgin olive oil and wild oregano.	Calzone Vegetariana (V) 16.00 Fior di Latte mozzarella, ricotta, fresh baby spinach, aubergines, fresh basil served with tomato sauce.
Margherita (V) 12.00 Sica verde tomato sauce, Fior di Latte mozzarella and fresh basil.	Quattro Formaggi (V) 18.50 Fior di Latte mozzarella, gorgonzola, ricotta and Grana Padano.
Prosciutto E Rucola 18.00 Sica verde tomato sauce, Fior di Latte mozzarella, buffalo mozzarella, 20-month aged Parma ham, rocket and parmesan.	Calzone Emiliano 19.50 Homemade ragu sauce, Fior di Latte mozzarella, mushrooms, fresh chilli and wild oregano.
Piccantina 17.50 Sica verde tomato sauce, Buffalo mozzarella, Ventricina salami, sun-dried tomatoes, red onions, fresh chilli and basil.	Alma è Speciale (V) 20.00 Fior di Latte mozzarella, gorgonzola, cherry tomatoes, mushrooms, sun-dried tomatoes, aubergine, courgettes topped with truffle oil.

MEAT & FISH

Bistecca Alla Griglia 28.50 Grilled Sirloin 8oz served with sauté potatoes and peppercorn sauce. Topped with herbs and butter.	Salmone Al Forno 21.50 Baked fresh salmon fillet on a bed of grilled polenta, sauté potatoes and asparagus purée.
Pollo Alla Milanese 17.50 Corn fed chicken breast coated in bread crumbs served with spaghetti pomodoro.	Pesce Spada Livornese 23.00 Pan fried sword fish cooked with cherry tomato, garlic, capers, olive oil and white wine. Served with steamed French beans and potatoes.

Wine & Bubbles



SPARKLING

	125ml	BTL
Prosecco DOC Brut, Borgo Sanleo Veneto Glera	7.50	35.50
Very well-balanced and appealing, with the extremely delicate almond notes.		
Champagne Le Marquis de Marillac de Venoge Epernay Pinot Noir, Chardonnay, Pinot Meunier		85.00
Round and vinous attack, aroma of stone fruits with good acidity and a pleasant finish.		

WHITE

	125ml	175ml	BTL
Bianco, Borgo Sanleo Veneto Italian Blend	5.25	6.75	23.50
Pleasantly dry, balanced by a clean, crisp acidity and a dry finish.			

Apulo Fiano, Masseria Altemura Puglia Fiano	6.25	7.50	29.90
Lively, fresh and intensely aromatic.			

Pinot Grigio DOC, Ventiterre Veneto Pinot Grigio	6.50	7.75	30.50
Lightly dry and extremely fresh. The structure makes this an unusually refined and aristocratic wine.			

'Calasole' DOC, Rocca di Montemassi Tuscany Vermentino ORGANIC			35.50
Mineral and fresh, with citrus hints and almond notes.			

Sauvignon DOC, Ca'bolani Friuli Sauvignon Blanc			37.50
Good freshness and fragrance. The finish is intense and persistent.			

Pecorino 'Falerio' DOC, Casal Farneto Marche Pecorino			39.50
In this DOC white wine, personality and tradition perfectly combine respecting the vine's typical features.			

Gavi di Gavi DOCG, Cossetti Piemonte Cortese			48.50
Fresh, persistent aroma with hints of floral and fresh fruit. Pleasantly dry, crisp and harmonious.			

ROSÉ

	125ml	175ml	BTL
Pinot Grigio Blush DOC, Zonin Veneto Pinot Grigio	5.75	7.50	28.50
Delicately dry, the flavour displays structure and good freshness with persistent drive in red fruit.			

RED

Rosso, Borgo Sanleo Veneto Italian Blend	5.25	6.95	23.50
Appealingly dry flavour but fresh and with well-balanced harmonious fruit.			

Montepulciano d'Abruzzo DOC Zonin Abruzzo Montepulciano	5.75	7.50	27.50
Dry on the palate, with delicate and soft veining, a fine and harmonious balance.			

Apulo Primitivo, Masseria Altemura Puglia Primitivo	6.75	7.95	32.50
Soft, intense and persistent, invigorated by satisfying acidity.			

Valpolicella Classico DOC, Zonin Veneto Corvina			31.50
Dry light and delicate with a great strength and sturdy body.			

Nero d'Avola Surya DOC, Principi di Butera Sicily Nero d'Avola			34.50
Well-structured, it is pleasantly fresh with a soft and lingering finish that recalls the fruit.			

'Le Bombarde' DOC, Santa Maria La Palma Sardinia Cannonau			38.50
Intense, lively and shiny ruby and elegant. Dry, full and warm, velvety but firm, very harmonic and tannic.			

Chianti Classico DOCG, Castello di Albola Tuscany Sangiovese ORGANIC			42.50
Well-balanced and dry, with good structure and a velvety texture.			

FINEWINE

Amarone della Valpolicella DOCG, Zonin Veneto Corvina, Molinara & Rondinella	95.00
Majestic and velvety, with richly fruity dried grape tones.	