



You can find our bar situated on the left side upon arrival at Alfi. Explore our carefully chosen collection of 10 European wines available on tap and over 40 options by the bottle. Our bar staff deliver an excellent cocktail list, as well as draft lager and IPA sourced from local brewer Five Points. Additionally, we offer a diverse range of bottled beers and exceptional coffee from Square Mile.

Our bar menu includes a variety of filled focaccias, pizzettes, and an array of small plates such as buratta with grilled marinated courgette and aubergine, mixed charcuterie and polenta with cheese fondue.

Situated on the right side upon arrival at Alfi, our restaurant promises a unique modern Italian dining experience. We specialise in sharing plates and offer an array of international wines. Chef Brigandi's menu seamlessly blends traditional techniques with contemporary European flavors.

One of our signature dishes, the grilled king prawns with homemade lovage mayo cooked over lava stones, is a beloved favorite, especially when paired with a refreshing fennel salad. For meat enthusiasts, we suggest indulging in our steak tagliata with bordelaise.





## BAR GROUP PACKAGES

Minimum 10 people

## **Aperitivo**

Grilled Focaccia
Boquerones
Giardiniera Pickles
Charcuterie
Marinated Olives
Pecorino

£20 per person

# Griglia

King Prawns, Lovage Mayo
Polenta, Cheese Fondue
Chilli & Fennel Sausages
Courgette with Goat's Cheese
Barbecued Potatoes
Tomato Salad
Steak Tagliata with Salsa Verde
(£8pp supplement)

£30 per person

# Wine Tasting

Select 3 wines from the available options

Red White Skin Contact
Primitivo Falanghina Renegado
Pinot Noir Cataratto Curtido

£28 per person

## Free Pouring Wine

Explore each of our 10 organic wine taps at your own pace by selecting your preferred time below

60mins 90mins 120mins

£35pp £55pp £75pp

## Extras

See our menu for bottled beers on arrival Welcome Glass of Frizzante, £6 pp Welcome Signature Cocktail, £12pp

# ALFI RESTAURANT

## SAMPLE MENU

Please speak to us to arrange pre-orders for groups of 8+

### **Small Plates**

Baked scamorza, sourdough, sauce vierge 12
Jerusalem artichoke, morel mushrooms, edamame purée (Ve) 14
Cauliflower, bagna cauda, toasted hazelnuts 12
Polpo alla ligure, potatoes, olives, tomato 14
King Prawns, chilli & garlic oil, lovage mayo 16
BBQ smoked bone marrow, salsa verde, crostini 10
100% Iberico pata negra acorn fed pluma 22

### Larger Plates

Grilled aubergine, gremolata, almond ricotta (Ve) 16 Handmade pappardelle, 12hr tomato sauce (Ve) 14 Whole plaice, tomato, capers, olives 30 Spatchcock polletto, herb salad, saffron mayo 28 Beef tagliata aged 28 days, bordelaise 28

#### Sides

Toasted Focaccia (Ve) 6
Heritage tomato salad (Ve) 6
Fennel salad, olives, citronette (Ve) 6
Roasted carrots (Ve) 6
Potato terrine 6

### Per person

Chocolate cake & madagascar vanilla ice cream 7