

ALFI

FOR THE TABLE

Homemade focaccia, EVOO / balsamic (ve) 6
House olives (ve, gf) 6
Giardiniera house pickles (ve, gf) 6
Antipasti, fennel salami, prosciutto, pickles (gf) 16

SHARERS

Asparagus, stracciatella, purple potato, wild garlic (gf) 15
Burrata, candy beetroot, kale and blood orange (gf) 16
Carne cruda, dry aged fillet steak tartare, cured st. ewe yolk, focaccia crisps 16
Pear & hot candied walnuts, bitter leaves, stracciatella, citrus (gf) 20 ve* -4
Scallops, jerusalem artichokes, n'duja (gf) 22

GRILL

Carote agrodolce, carrots, pumpkin, pangrattato, honey (ve) 16 add pecorino +2
Grilled baby chicken, salsa verde, jus (gf) 25
Rib Eye, confit shallot, watercress, jus 300g/500g (gf) 38/55

PASTA

Carbonara bucatini 17
Ox cheek ragu, papparadelle, bone marrow panko 18
Truffle gnocchi, with wild mushrooms (ve, gf) 20
*GF pasta available

PIZZA

CLASSIC

Margherita tomato, mozzarella, basil 13
Diavola spicy calabrese salami, 'nduja, tomato, mozzarella 16
Napoletana anchovies, tomato, garlic, capers, oregano 15
Capricciosa ham, salami, mushrooms, olives, artichoke, tomato, mozzarella 17

ALFI SIGNATURE

Zollo bocconcini, fior di latte, prosciutto cotto, tomato, sun-dried tomato, basil 16
Dom fior di latte, friarelli, salsiccia, pancetta, pecorino 16
Alba wild mushrooms, tarragon cream, vegan mozzarella, truffle honey, chilli (ve) 20
Scamorza smoked & fresh mozzarella, aubergine, courgette, tomato, pepper 19
*GF base available / vegan cheese available +1

DIPS: jus, 'nduja mayo, lemon garlic alioli, salsa verde, hot honey, truffle honey
2 each

SIDES

Winter tomatoes, shallots (ve, gf) 7
Verde Salad with herbs & pecorino (gf) 7
Roasted potatoes with salsa verde (gf) 7

CHILDREN

Tomato & parmigiano pasta 6
Pizza margherita 7

Please alert your waiter to any allergies.
An optional 13.5% service charge will be added to your bill,
100% of which is distributed to our service staff

ALFI

COCKTAILS

Apple pie martini 14

havana club 3yr, apple pie syrup, lime, apple, angostura bitter

Barrel aged negroni 14

antica formula, campari, sapling gin

Guavarita 13

olmea silver, cointreau, guava juice, lime, agave

Lychee sour 13

buffalo trace, lychee syrup, lemon juice, better bitters

Night in the Alps 14

havana club 3yr, crème de banane, chamomile, white chocolate, angostura

Raffaello 13

sapling vodka, white chocolate syrup, coconut cream

Peach Bellissimo 13

gin, vodka, rum, tequila, cointreau, peach, lemon, sugar, foamer

Cherry Kiss 14

sapling vodka, cointreau, cranberry, lemon, orgeat, cherry

Caffe Charlie 15

sapling vodka, kahlua, mozart chocolate, cream, cherry

Mezcal Old Fashioned 14

mezcal artesanal encantado, brown sugar, bitters

Italian Grey Hound 14

sapling gin, aperol, grapefruit, sugar, rosemary

Pineapple Daiquiri 14

two drifters pineapple rum blend, pineapple, lime

Classy Caesar 13

franciacorta, sapling gin, apple, lime, mint

Spicy Mezcalita 15

mezcal artesanal encantado, cointreau, citrus, agave, chili

Sarti Spritz 13

sarti, sicilian blood orange, mango, passion fruit, prosecco

NO & LOW COCKTAILS

Picante 10

apple, lime, agave, chilli

Bella Fresca 9

pineapple, cranberry, vanilla

Applewood Highball 11

apple, lemon, ginger ale

Crodino 9

crocin botanical spritz

WINES BY THE GLASS

WHITE

125ml/500ml/750ml

Fiano, Puglia, Italy

6.5/25/33

always there when you need her. hard day? got you. celebration? got you. brunch with the girls? got you

Terre Grec, Meteora, Greece

7.8/24/36

don't be boring, if you like pinot grigio, try this instead

Falanghina, Campania, Italy

8.5/30/40

a volcanic gem, dry, crisp & never, ever boring

Ciu Ciu, Marche, Italy

9.3/30/41

instant holiday mode, think tropical beaches & sunshine

Cattiva Bianca, Rome, Italy

9.8/31/42

that fun, wacky uncle who shows up to every birthday.

different, vibrant & always reliable

Chenin Blanc, Swartland, S. Africa

12/34.5/50

smooooooth operator. creamy, balanced, elegant gal

Gavi la Fornace, Piemonte, Italy

13.5/38.5/57

creamy, zesty & beautifully balanced. classic done right.

Chardonnay, France

12/34.5/50

french mystique in a glass. elevated, structured, oh-so-chic

ORANGE

125ml/500ml/750ml

Orangino, Rome, Italy

9.8/31/42

oran-gino gino gino woop woop! playful, zesty crowd-pleaser.

Pinot Gris, Craven, Stellenbosch, SA

10.5/33/47

a total rule-breaker. looks like a chilled red, tastes like nothing you've ever had

Calcarius, Falanghina, Puglia, Italy

11/34/50

sunshine in a bottle, bright, fresh, unforgettable.

ROSE

125ml/500ml/750ml

Vacceos, Tempranillo, Rueda, Spain

7.8/24/36

fresh, bright and cheeky. tastes blush without actually being blush.

Elegance, Grenache blend, France

9.5/27.5/54

she says she's "just one glass" and somehow it's midnight.

silky, flirty and dangerously easy to fall for.

RED

125ml/500ml/750ml

Negroamaro, Puglia, Italy

6.5/25/33

another smooooooth operator. structured, bold, plummy, with the perfect touch of tannin

Terra Vallona, Merlot Cabernet

7.8/24/36

the smooth talker. dark berries, soft spice and just enough edge to keep things interesting.

Frentano, Montepulciano, Abruzzo, IT

9/27/45

tastes like you have a favourite leather jacket & a past you won't fully explain

Bordeaux Chateau, Saint-Romans

9.3/27/43

the classic you bring home to meet the parents. refined, balanced and quietly powerful.

Cattiva Rosso, Rome, Italy

9.8/31/46

bold, loud and a little unhinged. like you still quote 'the hangover' unironically

Fer Servadou, Marcillac, France

11/34/48

super savour with green-pepper notes. perfect with our steak

Syrah, Simpli, Provence, France

12/34.5/50

the drinking equivalent of slipping into chanel's perfect little black dress

Dolcetto D'Alba, Piemonte, Italy

12.5/35.5/52

smoker? this one's for you. a rustic charmer with bold coffee & tobacco notes

Malbec, Patagonia, Argentina

13.5/38.5/58

if a wine could dance, this one would tango. smooth, seductive & hard to walk away from