



The story of Alberto's Pizzeria & Trattoria reflects the farming culture in the 1940's in Italy, where Alberto was a common name among Italian farming community and brings with it the values of fresh, simple but great tasting cuisine for everyone. The Italian culture embedded with these principle offers simple, fresh home style cooking, using fresh produce from the land around them, this lifestyle gave inspiration for Alberto's Pizzeria & Trattoria.

"Italy". The mere sound of the word inspires daydreams of "La Dolce Vita." There is an irresistible pull from every corner of the country, from the colorful villages cascading down cliffs to the undulating green hills dotted with vineyards and golden-sand beaches. At Alberto's Pizzeria & Trattoria, the authentic flavors of Italian cuisine are prepared by Chef Paolo Collavini, an Italian national with a long history in the culinary industry.



Affettati E Formaggi

Prosciutto Di Parma 50g.
Air-Dried ham 18m.

200

Mortadella Di Bologna 50g.
Large pork sausage with pistachio

120

Prosciutto Cotto 50g.
Ham Fiorucci Cooked

150

Spianata romana Fiorucci 50g.
Rural traditional aged pork sausage

150

Salame Piccante 50g.
Spicy salami

150

Mixed cold cut and cheese platter (M/L) 450|650
Parma ham, mortadella bologna, spicy salami, contadino, taleggio, pecorino romano or a mix of your favorite cold cut and cheese served with marinated olives and focaccia bread

Pecorino Romano 50g. 180
Hard-aged pecorino cheese dotted with black truffle

Gorgonzola Dolce 50g. 180
Fermented soft and creamy cheese made with cow milk

Taleggio 50g. 180
Semi-soft cow cheese

All prices are subject to 10% service charge and 7% government tax.

Antipasti

Insalata Caprese

280

Buffalo mozzarella with tomatoes salad, basil pesto, rocket leaves, and Modena balsamic vinegar

Insalata Mista

250

Fresh lettuce, rocket, romaine, radicchio, olive, tomatoes tossed with balsamic dressing, pecorino romano cheese, and roasted walnuts with grilled Italian sausages

Bruschette Miste

220

Dice tomatoes, buffalo mozzarella, Parma ham, and chicken liver mousse on toasted baguette bread

Carpaccio Di Manzo

300

Thin sliced raw black Angus beef tenderloin with wild rocket, fresh mushroom, shaved parmesan cheese, and lemon dressing

Insalata Di Mare All' Aceto Di Lamponi 320

Poached squids, river prawn, black mussel, clam, and salmon with raspberry vinegar dressing

Insalata Di Cesare

250

Cos romaine lettuce and radicchio, bacon bits, bread crouton, and anchovies with parmesan dressing

Prosciutto E Melone

300

Parma ham with sweet cantaloupe melon and rocket salad

Insalata Di Granchio

490

Crab meat and Alaskan crab salad served with avocado, fresh tomato, and on zucchini carpaccio

Melanzane Alla Parmigiana

300

Layered deep-fried eggplant with tomato sauce, mozzarella, and basil baked served with parmesan cheese shave

Panzanella Toscana

290

Tomato, Cucumber, Sweet peppers, red onion, Celery, Bread croutons, Parmesan shave with white vinegar dressing

Calamari Fritti

280

Deep-fried squid with garlic mayonnaise and lemon



Carpaccio Di Manzo



Bruschette Miste

All prices are subject to 10% service charge and 7% government tax.



Insalata Caprese



Insalata Mista



Bruschette Miste



Carpaccio Di Manzo



Calamari Fritti



Insalata Di Mare All' Aceto Di Lamponi



Insalata Di Cesare



Prosciutto E Melone



Insalata Di Granchio



Melanzane Alla Parmigiana



Panzanella Toscana



Creama Di Zucca
E Prosciutto Croccante



Zuppa Di Pesce Alla Napoletana



Zuppa Frantoiana



Crema Di Funghi Al Tartufo

Minestra E Zuppe

Creama Di Zucca E Prosciutto Croccante

220

Pumpkin cream soup with crispy Parma ham

Zuppa Di Pesce Alla Napoletana

350

Neapolitan style light and spicy tomatoes soup with squids, black mussel, river prawn, and clams served with garlic bread crouton

Zuppa Frantoiana

200

Braised mixed bean and vegetable soup, and crispy focaccia

Crema Di Funghi Al Tartufo

320

Mushroom cream soup with black truffle crouton and breadstick

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Pasta Risotto Gnocchi



Fettuccine Alla Norcina
The Umbria medieval town of Norcia



Ravioli Di Spinaci Al Cacio E Pepe

Fettuccine Alla Norcina 390

The Umbria medieval town of Norcia

Homemade eggs pasta with Umbria sausages, summer black truffle, cream and parmesan cheese

Ravioli Di Spinaci Al Cacio E Pepe 320

Stuffed homemade pasta with spinach and ricotta, sauteed with pecorino romano, butter, and black pepper

Gnocchi Di Patate Alla Sorrentina 290

Homemade potatoes dumpling pasta with basil tomatoes sauce and buffalo mozzarella

Cannelloni Di Funghi 300

Wild mushroom-filled cannelloni pasta baked with cream sauce and parmesan cheese

PASTA Homemade

Pasta | Risotto | Gnocchi

Risotto Ai Porcini E Tartufo 350

Italian risotto with porcini mushroom and truffle cream sauce

Risotto Ai Frutti Di Mare 385

Shrimps, Squid, Clam, Mussel, and Crab risotto with light tomatoes sauce, olive oil, and lemon zest

Risotto Di Zucca, Salsiccia E Salvia 320

Risotto with pumpkin, sausage, and sage

Lasagna Classica 320

Homemade lasagna with beef ragout, bechamel sauce, and parmesan cheese

Tagliolini All'aragosta 950

Homemade linguini pasta, with light tomatoes sauce and grilled Phuket lobster



Lasagna Classica



Fettuccine Alla Norcina
The Umbria medieval town of Norcia



Ravioli Di Spinaci Al Cacio E Pepe



Gnocchi Di Patate Alla Sorrentina



Cannelloni Di Funghi



Tagliolini All'aragosta



Risotto Ai Frutti Di Mare



Risotto Di Zucca, Salsiccia E Salvia



Lasagna Classica



Risotto Ai Porcini E Tartufo



Dry Pasta

Choose your favorite dry pasta between Spaghetti, Penne, Fusilli, Rigatoni, Bucatini

Carbonara	290
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Golden bacon, parmesan, eggs yolk, and cream sauce

Bolognese	290
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Beef ragout and parmesan cheese

Aglia Olio E Peperoncino	220
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Extra virgin olive oil, garlic, chili, parsley, and parmesan cheese

Amatriciana	280
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Tomatoes sauce, golden bacon, and parmesan cheese

Arrabbiata	250
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Garlic, chili, tomatoes sauce, and parmesan cheese

Al Pomodoro	250
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Tomatoes sauce, fresh basil, and parmesan cheese

Pesto Di Basilico	300
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Fresh Basil, pine nuts, olive oil, parmesan cheese, garlic

Vongole	360
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Sauteed fresh clams in garlic, chili, and white wine sauce

All prices are subject to 10% service charge and 7% government tax.



Carbonara



Bolognese



Aglio Olio E Peperoncino



Amatriciana



Arrabbiata



Al Pomodoro



Pesto Di Basilico



Vongole



Alberto's

Pizza

Tomato sauce
and Bianche white pizza





Diavola



Speck & Gorgonzola



Prosciutto E Rucola



Calzone Pizza

Margherita

200/260

Basil and Fior di latte mozzarella

Napoletana

210/280

Capers, marinated anchovies, and fior di latte mozzarella

4 Stagioni

250/360

Pickled artichoke, mushroom sauteed, kalamata olives, cooked ham, and fior di latte mozzarella

Calzone Pizza

380

Folded pizza calzone with cooked ham, mushroom, artichokes, and smoke Scamorza cheese

Funghi E Salsiccia

220/350

Mushroom, Italian sausages, and fior di latte Mozzarella

Diavola

220/350

Nduja Calabrian spicy salami pecorino shaved and fior di latte mozzarella

Prosciutto E Rucola

250/390

Parma ham, rocket, fior di latte mozzarella, and parmesan cheese

Di Mare

450

Squids, black mussels and shrimps, lemon zest

Alberto's

320/490

Stuffed cornice with ricotta sauce, sauteed porcini mushroom, fresh black truffle, and buffalo mozzarella

Asparagi E Salmone

300/450

Grilled Norway salmon fillet, sauteed asparagus, fresh tomatoes salad, and fior di latte mozzarella

Vegetariana

220/290

Eggplant, zucchini, mushroom, cherry tomatoes

Speck & Gorgonzola

270/400

Speck ham, gorgonzola cheese, and walnuts

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Carne

Stinco Di Agnello Con Polenta E Formaggio 680

Braised Australian lamb shank
with creamed taleggio cheese polenta

Pollo Al Limone 450

Pan-fried chicken served
with mixed truffles mashed potato, and vegetables

Brasato Di Manzo 890

Braised beef in Barolo wine sauce
served with mashed potato and mascarpone cheese

Costoletta Di Maiale Alla Milanese 650

Pan-fried breaded pork chop, rocket salad, roasted potatoes



Stinco Di Agnello
Con Polenta E Formaggio



Pollo Al Limone



Brasato Di Manzo



Costoletta Di Maiale Alla Milanese

House Char Grilled



Florentine Steak



Canadian Lobster



Australian Lamb rack frenched

Australian Grain-fed Beef Tenderloin 250g.	950
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Australian Black Angus Beef (365-days)
with cereal and fruit fed dried age 27- days by Italian expertise

Florentine Steak (1.2kg. Pcs. for 4 persons sharing)	2,900
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Florentine Steak (0.6kg. Pcs. for 2 persons sharing)	1,600
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Australian Beef tomahawk steak (1.6kg per Pcs.)	3,700
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Black Angus Beef ribeye 250g.	950
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Kurobuta Pork Chop 300g.	600
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Australian Lamb rack frenched (Half rack 4 ribs Full rack 6 ribs)	900 1,700
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Canadian Lobster Approx. 350g.	1,200
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Florentine Steak



Australian Beef tomahawk steak



Black Angus Beef ribeye



Kurobuta Pork Chop



Australian Lamb rack frenched



Canadian Lobster

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Contorni Salsa

Broccoli Ripassati 120

Broccoli sauteed with wine

Patate Arrosto 120

Roasted rosemary potatoes

Verdure Grigliate 120

Organic mixed-season vegetable

Insalata Di Rucola 120

Wild fresh rocket salad with datterini tomatoes
balsamic vinegar and extra virgin olive oil

Funghi Ripassati 120

Sauteed champignon and porcini mushroom
with butter and wine sauce

Sauce

4 Formaggi 120

4 Cheese cream

Salsa Di Pomodoro 120

Fresh and tomatoes sauce

Riduzione Di Manzo E Vino Rosso 120

Beef stock reduction with red wine

Pepe Verde 120

Green pepper, garlic, and cream

Burro E Limone 120

Butter lemon and pink pepper

Riduzione All' Aceto Balsamico 120

Balsamic vinegar reduction



Secondi Piatti Pesce

Gligliata Mista Di Pesce Con Salsa Al Pomodoro Piccante 690

Mix grilled tiger prawns, black mussels, whole squids, salmon, and scallop with tomato, anchovies, chili sauce

Cozze Saltate Al Pomodoro 450

Sauteed black mussels in light tomatoes, with fresh chili, basil, and bread crouton garlic bread

Salmone Grigliato 550

Grilled salmon steak served with sauteed asparagus, vegetables, anchovies tomato sauce

Tonno Alla Griglia 650

Grilled Tuna steak with raw tomato, black olive and lemon juice salsa



Gligliata Mista Di Pesce Con Salsa Al Pomodoro Piccante



Cozze Saltate Al Pomodoro



Salmone Grigliato



Tonno Alla Griglia





Cannolo Siciliano



Tiramisu Classico



Pannacotta Alla Vaniglia



Profiteroles Con Gelato Alla Vaniglia



Torta Di Ricotta Al Limone



Pizza Nutella, Fragole E Banana

Dolci

Profiteroles Con Gelato Alla Vaniglia 190

Profiteroles filled with vanilla ice cream, pistachio sauce, and nuts

Tiramisu Classico 200

Coffee, mascarpone cheese sauce, ladyfinger biscuits cake with vanilla sauce and strawberry

Pannacotta Alla Vaniglia 190

Vanilla pannacotta with wild berry sauce and mint

Torta Di Ricotta Al Limone 190

Lemon ricotta cheesecake with crushed macaroon

Cannolo Siciliano 190

Mascarpone cheese-filled tube-shaped shells with sweet red wine marinated cantaloupe melon

Pizza Nutella, Fragole E Banana 210

Pizza with Nutella, Strawberry, and Banana

Ice Cream

1 scoop | 2 scoops

Milk Chocolate 90 | 130

Pina Colada 90 | 130

Stracciatella 90 | 130

Vanilla 90 | 130

Zabaione 90 | 130

Lemon 90 | 130

Raspberry 90 | 130

Strawberry 90 | 130

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