



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

**Spianata romana Fiorucci 50g.** Rural traditional aged pork sausage 150

<b>Prosciutto Di Parma 50g.</b> Air-Dried ham 18m.	200	Salame Piccante 50g. Spicy salami	150	<b>Pecorino Romano 50g.</b> Hard-aged pecorino cheese dotted with black truffle	180
Mortadella Di Bologna 50g. Large pork sausage with pistachio	120	Mixed cold cut and cheese platter (M/L) Parma ham, mortadella bologna, spicy salami, contadino, taleggio, pecorino romano or a mix of	450 670	Gorgonzola Dolce 50g. Fermented soft and creamy cheese made with cow milk	180
Prosciutto Cotto 50g. Ham Fiorucci Cooked	150	your favorite cold cut and cheese served with marinated olives and focaccia bread		Taleggio 50g. Semi-soft cow cheese	180



# **Burrata Caprese** balsamic vinegar Insalata Mista

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

## 250

tomatoes tossed with balsamic dressing, pecorino romano cheese, and roasted walnuts with grilled Italian sausages

#### 250 Bruschette Miste

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

# Carpaccio Di Manzo

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

270

300

Cos romaine lettuce and radicchio,

bacon bits, bread crouton, and anchovies with parmesan dressing

#### Prosciutto E Melone

300

250

Parma ham with sweet cantaloupe melon and rocket salad

### Insalata Di Granchi fritti

300

Deep-fried soft-shell crab with spicy tartar sauce

### 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













# Minestra E Zuppe

Creama Di Zucca E Prosciutto Croccante	220		220
Pumpkin cream soup with crispy Parma ham		Mixed vegetable soup with tomato sauce and basil pesto	
Zuppa Di Pesce Alla Napoletana	350	Crema Di Funghi Al Tartufo	320
Neapolitan style light and spicy tomatoes soup with squids, black mussel, river prawn, and clams served with garlic bread crouton		Mushroom cream soup with black truffle crouton and breadstick	

Pasta Risotto Gnocchi





# Fettuccine Alla Norcina The Umbria medieval town of Norcia

390

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 Alberto's

300

Pan fried Homemade potatoes dumpling with cream, mushroom, truffle sauce and Parmesan cheese

## Crespelle al prosciutto e formagio

320

Baked pancakes filled with mixed cheese and cooked ham

## Tagliolini Verdi Con Gamberi E Pomodoro 300

Spinach Homemade Green Tagliolini with Shrimps, Sundried Tomato and Rucola

# 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 Primavera

250

Risotto with diced vegetable and light tomato sauce

## Lasagna Classica

320

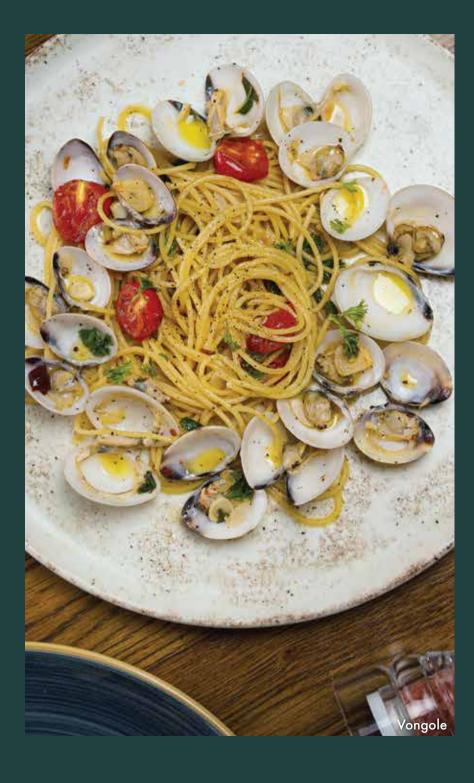
Homemade lasagna with beef ragout, bechamel sauce, and parmesan cheese

### Linguini All'aragosta

950

Linguini pasta, with lobster sauce and grilled Phuket lobster



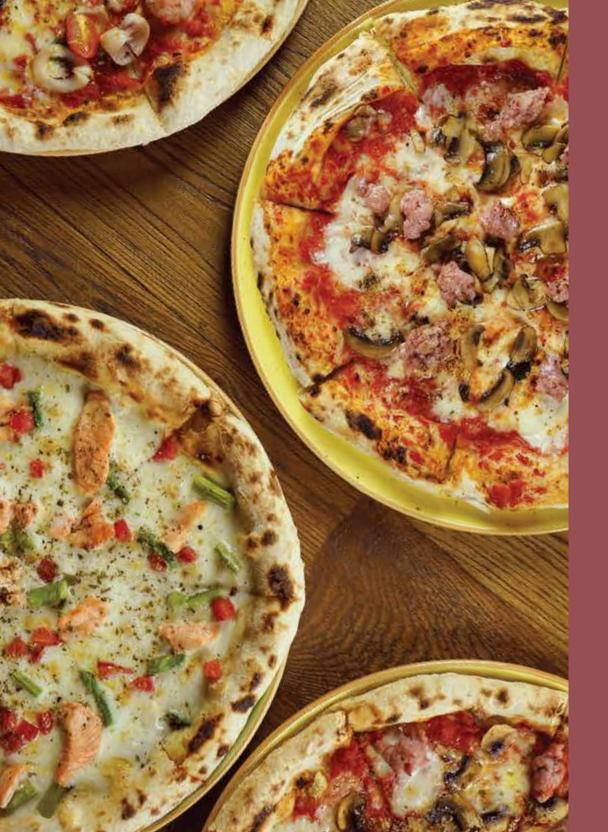


# Dry Pasta

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

Carbonara	290
Golden bacon, parmesan, eggs yolk, and cream sauce	
Bolognese	290
Beef ragout and parmesan cheese	
Aglio Olio E Peperoncino	250
Extra virgin olive oil, garlic, chili, parsley, and parmesan cheese	
Amatriciana	280
Tomatoes sauce, golden bacon, and parmesan cheese	
Arrabbiata	250
Garlic, chili, tomatoes sauce, and parmesan cheese	
Al Pomodoro	250
Tomatoes sauce, fresh basil, and parmesan cheese	
Pesto Di Basilico	300
Fresh Basil, pine nuts, olive oil, parmesan cheese, garlic	
Vongole	360
Sauteed fresh clams in garlic, chili, and white wine sauce	





Pizza
Tomato sauce
and Bianche white pizza

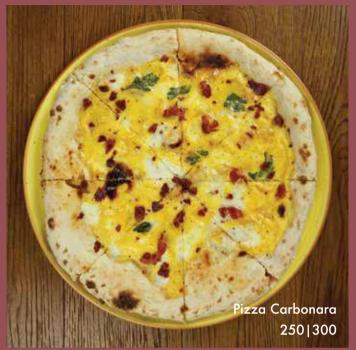




Calzone Pizza	380
Folded pizza calzone with cooked ham, mushroom, artichokes, and smoke Scamorza cheese	
Pizza Carbonara	250 300
Whole Egg, parmesan, mozzarella cheese, golden bacon, black pepper	
4 Stagioni	250 360
Pickled artichoke, mushroom sauteed, kalamata olives, cooked ham, and fior di latte mozzarella	
Prosciutto E Rucola	250 390
Parma ham, rocket, mozzarella and parmesan cheese	
Diavola	220 350
Spicy salami, mozzarella cheese and oregano	
Margherita	200 260
Basil, mozzarella cheese	
Funghi E Salsiccia	220 350
Mushroom, Italian sausages, mozzarella cheese	

Di Mare	450
Squids, black mussels and shrimps, lemon zest	
Vegetariana	220 290
Eggplant, zucchini, mushroom, cherry tomatoes, mozzarella cheese	
Alberto's	320 490
Stuffed cornice with ricotta sauce, sauteed porcini mushroom, fresh black truffle, and buffalo mozzarella cheese	
Asparagi E Salmone	300 450
Grilled Norway salmon fillet, sauteed asparagus, fresh tomatoes salad, and mozzarella cheese	
4 formaggi e mela verde	260 340
Mozzarella, gorgonzola, smoked and parmesan cheese with green apple and balsamic reduction, hazelnut	
Prosciutto di Parma & Gorgonzola	270 400

























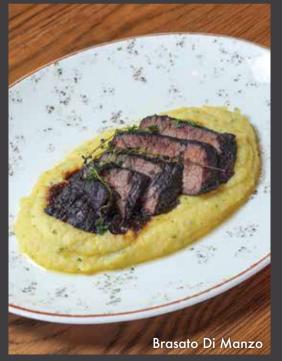


# Carne

Stinco Di Agnello Con Polenta E Formaggio	680
Braised Australian lamb shank with creamed taleggio cheese polenta	
Pollo Alla Cacciatora E Verdure	450
Pan-fried chicken served with mixed truffles mashed potato, and vegetables in lemon caper sauce	
Brasato Di Manzo	890
Braised beef in Barolo wine sauce served with mashed potato and mascarpone cheese	
Cotechino con lenticchie	600
Poached giant pork sausage, lentil stew and mash potatoes	











# House Char Gfilled

Australian Grain-fed Beef Tenderloin 250g.	950
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
Florentine Steak (0.6kg. Pcs. for 2 persons sharing)	1,600
Australian Beef tomahawk steak (1.6kg per Pcs.)	3,700
Black Angus Beef ribeye 250g.	950
Kurobuta Pork Chop 300g.	600
Australian Lamb rack frenched (Half rack 4 ribs   Full rack 8 ribs)	900   1,700





# Contorni

Sauteed champignon and porcini mushroom

with butter and wine sauce

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

# Salsa

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

# Grigliata Mista Di Pesce Con Salsa Limone E Capperi

Mix grilled, tiger prawns, black mussels, whole squids, salmon, and scallop with lemon and capers salsa

## Cozze Saltate Al Pomodoro 450

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

# Salmone Orgonico Grigliato 550

Organic grilled salmon steak served with sauteed asparagus, vegetables and clam sauce

# Gamberoni alla griglia 880

Grilled Tiger Prawn with vegetables and tomato, mixed olives salsa





850



















# 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	

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

# Gelato

