



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|670  
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.**  
Hard-aged pecorino cheese dotted with black truffle

180

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

180

**Taleggio 50g.**  
Semi-soft cow cheese

180

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



# Antipasti

## Burrata Caprese

270

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

250

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 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



Carpaccio Di Manzo



Bruschette Miste





Burrata Caprese



Carpaccio Di Manzo



Calamari Fritti



Insalata Di Mare All' Aceto Di Lamponi



Bruschette Miste



Insalata Mista



Insalata Di Cesare



Prosciutto E Melone



Insalata Di Granchi fritti



Panzanella Toscana





Crema Di Zucca  
E Prosciutto Croccante



Zuppa Di Pesce Alla Napoletana



Minestrone di verdure



Crema Di Funghi Al Tartufo

# Minestra E Zuppe

Crema 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

Minestrone di verdure 220

Mixed vegetable soup with tomato sauce and basil pesto

Crema Di Funghi Al Tartufo 320

Mushroom cream soup with black truffle crouton and breadstick

Vegetarian

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





# Pasta Risotto Gnocchi





**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 Alberto's** 300

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

**Crespelle al prosciutto e formaggio** 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

**Lasagna Classica** 320

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

**Risotto Ai Frutti Di Mare** 385

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

**Linguini All'aragosta** 950

Linguini pasta, with lobster sauce and grilled Phuket lobster

 **Risotto Primavera** 250

Risotto with diced vegetable and light tomato sauce

 Vegetarian

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





Fettuccine Alla Norcina  
The Umbria medieval town of Norcia



Ravioli Di Spinaci Al Cacio E Pepe



Risotto Ai Porcini E Tartufo



Crespelle al prosciutto e formaggio




Linguini All'aragosta



Risotto Ai Frutti Di Mare



 Risotto Primavera



Lasagna Classica



Gnocchi Alberto's



Tagliolini Verdi Con Gamberi E Pomodoro





# 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

**Aglia 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

Vongole





Carbonara



Bolognese



Aglio Olio E Peperoncino



Amatriciana



Arrabbiata



Al Pomodoro



Pesto Di Basilico



Vongole





# 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

Parma ham, gorgonzola cheese, walnuts and mozzarella cheese





Calzone Pizza  
380



Pizza Carbonara  
250|300



4 Stagioni  
250|360



Prosciutto E Rucola  
250|390





Diavola  
220 | 350



Margherita  
200 | 260



Funghi E Salsiccia  
220 | 350



Di Mare  
450



Vegetariana  
220 | 290





Alberto's  
320|490



Asparagi E Salmone  
300|450



4 formaggi e mela verde  
260|340



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



Stinco Di Agnello  
Con Polenta E Formaggio



Pollo Al Limone



Brasato Di Manzo



Cotechino con lenticchie





# House Char Grilled

**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

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





Florentine Steak



Australian Beef tomahawk steak



Black Angus Beef ribeye



Kurobuta Pork Chop



Australian Lamb rack frenched



Australian Grain-fed Beef Tenderloin





# Contorni

**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

# 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** 850

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 Organico 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



Grigliata Mista Di Pesce Con Salsa  
Al Pomodoro Piccante



Cozze Saltate Al Pomodoro



Salmone Grigliato



Gamberoni 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



# Gelato

1 scoop | 2 scoops

90 | 130



Lemon



Strawberry



Vanilla



Raspberry



Stracciatella



Pina Colada



Zabaione



Milk Chocolate

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