



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

**Dry beef Bresaola 50g.**  
Cured beef

230

**Coppa ham 50g.**  
Cured pork neck

150

**Salame 50g.**  
Salami

150

**Mixed cold cut and cheese platter (M/L)** 500|700  
Parma ham, mortadella bologna, dry beef Bresaola, Coppa ham, Salami, Provolone or a mix of your favorite cold cut and cheese served with marinated olives and focaccia bread

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

180

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

180

**Provolone Cheese 50g.**  
Semi-hard cow cheese

180

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# Antipasti

## Burrata Caprese

300

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

## Insalata Mista

290

Mixed garden salad with cherry tomatoes (Choice of lemon, white wine vinegar, balsamic or raspberry dressing)

## Bruschette Miste

250

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

## Carpaccio Di Manzo

400

Thin sliced of 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

280

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

## Insalata Di Spinaci Con Formaggio Caprino

270

Organic baby spinach salad with goat cheese, orange and walnut lemon dressing

## Carpaccio di tonno con gamberetti

460

Tuna fish carpaccio with shrimps and lemon dressing

## Fritto misto di pesce

380

Deep fried squid, shrimps and sardines with garlic mayonnaise



Carpaccio Di Manzo



Bruschette Miste

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Insalata Di Mare All' Aceto Di Lamponi



Bruschette Miste



Burrata Caprese



Carpaccio Di Manzo



Fritto misto di pesce



Insalata Mista



Insalata Di Cesare



Prosciutto E Melone



Insalata Di Granchi fritti



Carpaccio di tonno con gamberetti



Insalata Di Spinaci  
Con Foricaggio Caprino

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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

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# Pasta Risotto Gnocchi







Tagliolini Verdi Con Gamberi E Pomodoro



Tagliolini al Nero di seppia con Aragosta



Pappardelle con ragout d'anatra e fegato grasso

**Fettuccine Alla Norcina**  
The Umbria medieval town of Norcia 480

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

**Gnocchi Alberto's** 380

Pan fried homemade potatoes dumpling with cream, mushroom, truffle sauce and parmesan cheese

**Ravioli di ricotta e spinaci al burro e salvia** 450

Ricotta and spinach ravioli with butter, sage and parmesan cheese

**Tagliolini Verdi Con Gamberi E Pomodoro** 380

Spinach homemade green tagliolini with shrimps, sundried tomato and rucola

**Pappardelle con ragout d'anatra e fegato grasso** 600

Homemade Pappardelle with Duck ragout and goose liver

**Tagliolini al Nero di seppia con Aragosta** 1,300

Squid ink tagliolini with imported lobster

# PASTA Homemade

## Pasta | Risotto | Gnocchi

**Risotto Ai Porcini E Tartufo** 450

Italian risotto with porcini mushroom and truffle cream sauce

**Risotto Ai Frutti Di Mare** 485

Shrimps, squid, clam, mussel and crab risotto with light tomatoes sauce, olive oil and lemon zest

**Lasagna Classica** 380

Homemade lasagna with beef ragout, bechamel sauce and parmesan cheese

**Risotto allo zafferano con salsa d'ossobuco** 450

Risotto saffron with Veal ossobuco sauce

🌿 Vegetarian

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Fettuccine Alla Norcina  
The Umbria medieval town of Norcia



Ravioli di ricotta e spinaci al burro e salvia



Risotto Ai Porcini E Tartufo



Pappardelle con ragout d'anatra e fegato grasso



Squid ink lobster tagliolini



Risotto Ai Frutti Di Mare



Risotto allo zafferano con salsa d'ossobuco



Lasagna Classica



Gnocchi Alberto's



Tagliolini Verdi Con Gamberi E Pomodoro

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# Dry Pasta

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

**Carbonara** 320

Golden bacon, parmesan, eggs yolk and cream sauce

**Bolognese** 320

Beef ragout and parmesan cheese

**Aglia Olio E Peperoncino** 290

Extra virgin olive oil, garlic, chili, parsley and parmesan cheese

**Amatriciana** 290

Tomatoes sauce, golden bacon and parmesan cheese

**Arrabbiata** 290

Garlic, chili, tomatoes sauce and parmesan cheese

**Al Pomodoro** 290

Tomatoes sauce, fresh basil and parmesan cheese

**Pesto Di Basilico** 320

Fresh Basil, pine nuts, olive oil, parmesan cheese and garlic

**Vongole** 550

Sauteed fresh clams in garlic, chili and white wine sauce

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Carbonara



Bolognese



Aglio Olio E Peperoncino



Amatriciana



Arrabbiata



Al Pomodoro



Pesto Di Basilico



Vongole

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# Pizza

Tomato sauce  
and Bianche white pizza







**Calzone Pizza** 480

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

**Pizza Carbonara** 280 | 380

Whole Egg, parmesan, mozzarella cheese, golden bacon and black pepper

**4 Stagioni** 280 | 420

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

**Prosciutto E Rucola** 290 | 490

Parma ham, rocket, mozzarella and parmesan cheese

**Diavola** 290 | 490

Spicy salami, mozzarella cheese and oregano

**Margherita** 280 | 380

Basil and mozzarella cheese

**Funghi E Salsiccia** 290 | 490

Mushroom, Italian sausages and mozzarella cheese

**Di Mare** 490

Squids, black mussels shrimps and lemon zest

 **Vegetariana** 280 | 380

Eggplant, zucchini, mushroom, cherry tomatoes and mozzarella cheese

**Alberto's** 330 | 500

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

**Asparagi E Salmone** 300 | 500

Grilled Norwigan salmon fillet, sauteed asparagus, fresh tomatoes salad and mozzarella cheese

**4 formaggi e mela verde** 300 | 500

Mozzarella, gorgonzola, smoked and parmesan cheese with green apple and balsamic reduction and hazelnut

**Prosciutto di Parma & Gorgonzola** 300 | 500

Parma ham, gorgonzola cheese, walnuts and mozzarella cheese

**Mortadella e burrata** 300 | 500

Mortadella and Burrata cheese

 Vegetarian

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Calzone Pizza  
480



Pizza Carbonara  
280 | 380



4 Stagioni  
280 | 420



Prosciutto E Rucola  
290 | 490

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Diavola  
290 | 490



Margherita  
280 | 380



Funghi E Salsiccia  
290 | 490



Di Mare  
490



Vegetariana  
280 | 380

 Vegetarian

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Alberto's  
330 | 500



Asparagi E Salmone  
300 | 500



4 formaggi e mela verde  
300 | 500



Prosciutto di Parma & Gorgonzola  
300 | 500



Mortadella e burrata  
300 | 500

🌿 Vegetarian

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# Carne

## Stinco Di Agnello Con Polenta E Formaggio 750

Braised Australian lamb shank  
with creamed taleggio cheese polenta

## Pollo Al Limone E Capperi 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

## Petto d` anatra con salsa al vino rosso e frutti di bosco 520

Pan-fried Duck breast with pumpkin mash, red wine  
and wild berries sauce



Stinco Di Agnello  
Con Polenta E Formaggio



Pollo Al Limone E Capperi



Brasato Di Manzo



Petto d` anatra con salsa al vino rosso  
e frutti di bosco

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please inform the staff before ordering.

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# House Char Grilled

**Australian Grain-fed Beef Tenderloin 250g.** 1,020

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)** 3,000

**Florentine Steak (0.6kg. Pcs. for 2 persons sharing)** 1,700

**Australian Beef tomahawk steak (1.6kg per Pcs.)** 3,800

**Black Angus Beef ribeye 250g.** 1,050

**Kurobuta Pork Chop 300g.** 700

**Australian Lamb rack frenched (Half rack 4 ribs | Full rack 8 ribs)** 950 | 1,800

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Florentine Steak



Australian Beef tomahawk steak



Black Angus Beef ribeye



Kurobuta Pork Chop



Australian Lamb rack frenched



Australian Grain-fed Beef Tenderloin

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# Contorni

**Broccoli Ripassati** 120

Broccoli sauteed with wine

**Patate Arrosto** 120

Roasted rosemary potatoes

**Verdure Grigliate** 120

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



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# 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** 500

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

**Salmone Organico Grigliato** 600

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

**Gamberoni alla griglia** 880

Grilled Tiger Prawn with vegetables and tomato with mixed olives salsa

**Filetto di Branzino alla griglia** 580

Seabass Fillet with artichokes, roast potatoes and lemon orange dressing



Grigliata Mista Di Pesce Con Salsa Al Pomodoro Piccante



Cozze Saltate Al Pomodoro



Filetto di Branzino alla griglia



Salmone Grigliato



Gamberoni alla griglia



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Cannolo Siciliano



Tiramisu Classico



Pannacotta Alla Vaniglia



Pizza Nutella,  
Fragole E Banana



Baba` al rum con panna montata



Semifreddo al limoncello con salsa di fragole

# Dolci

**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

**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

**Baba` al rum con panna montata** 210

Rum baba` with whipped cream

**Semifreddo al limoncello con salsa di fragole** 230

Limoncello semifreddo with strawberry sauce

**Sinfonia di Dolci Alberto's (S|M)** 250|400

Mixed all of dessert Alberto's (Baba, Tiramisu and panna cotta)



Sinfonia di Dolci Alberto's

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# Gelato

1 scoop | 2 scoops

90 | 130



Lemon



Strawberry



Vanilla



Raspberry



Stracciatella



Pina Colada



Zabaione



Milk Chocolate

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