



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	Coppa ham 50g. Cured pork neck	150	Gorgonzola Dolce 50g. Fermented soft and creamy cheese made with cow milk	180
Mortadella Di Bologna 50g. Large pork sausage with pistachio	120	Salame 50g. Salami	150	Taleggio 50g. Semi-soft cow cheese	180
Prosciutto Cotto 50g. Ham fiorucci cooked	150	Mixed cold cut and cheese platter (M/L) 500 Parma ham, mortadella bologna, dry beef Bresaola, Coppa ham, Salami, Provolone or	700	Provolone Cheese 50g. Semi-hard cow cheese	180
Dry beef Bresaola 50g.	230	a mix of your favorite cold cut and cheese		Serrii-flard cow crieese	

served with marinated olives and focaccia bread

If you have any food allergies or prefer not to include any ingredients in your food, please inform the staff before ordering.

Cured beef





Burrata Caprese

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

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

Carpaccio Di Manzo

400

280

300

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 380

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

Polipo alla griglia con spuma di patate al Limone

400

Grilled octopus on lemon mash potates and black olive sauce

Insalata Di Spinaci Con Formaggio Caprino

290

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





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Minestra E Zuppe

and breadstick

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	

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	

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Pasta Risotto Gnocchi Fettuccine Alla Norcina The Umbria medieval town of Norcia







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 al Nero di seppia con Aragosta 1,300

Squid ink tagliolini with imported lobster

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

Paccheri con calamari alla Puttanesca

*4*30

Paccheri pasta with squid, tomato, anchovies, capers and black olive sauce

PASTA Homemade Pasta | Risotto | Gnocchi

Risotto Ai Porcini E Tartufo

450

Homemade lasagna with beef ragout, bechamel sauce and parmesan cheese

Italian risotto with porcini mushroom and truffle cream sauce

Risotto Ai Frutti Di Mare

485 Risotto con Nduja

e scamorza affumicata

Lasagna Classica

450

380

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

Risotto with spicy salami paste and smoked cheese

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



Ravioli di ricotta e spinaci al burro e salvia



Fettuccine Alla Norcina The Umbria medieval town of Norcia

Lasagna Classica



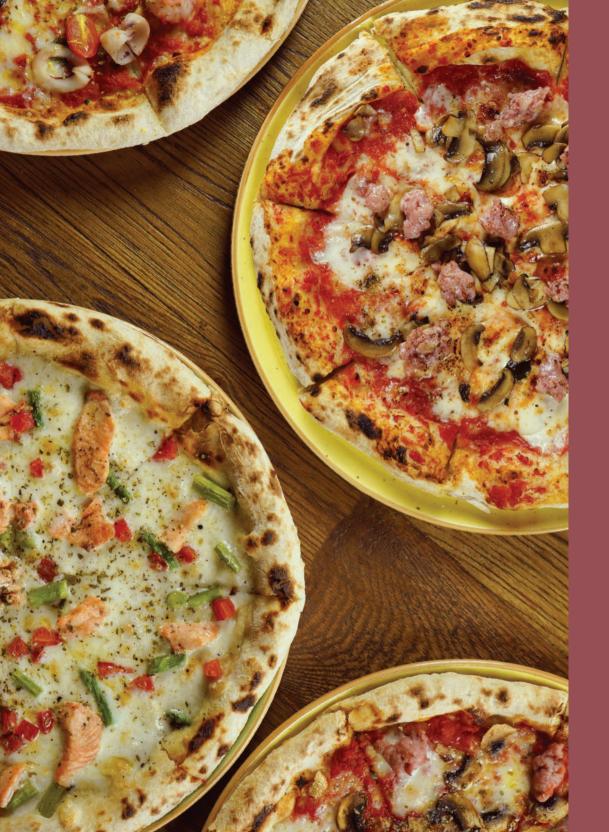
Dry Pasta

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	
Aglio 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	300
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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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	

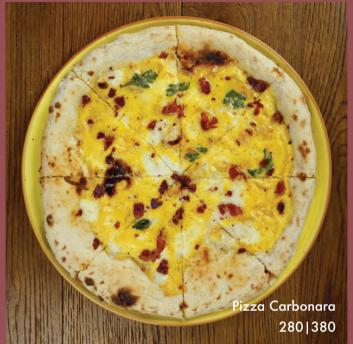
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Di Mare	490
Squids, black mussels shrimps and lemon zest	
Vegetariana	280 380
Tomato, mozzarella, sweet peppers, mushroom, eggplant, zucchini, cherry tomatoes and oregano	
Alberto's	330 500
Stuffed cornice with ricotta sauce, sauteed porcini mushroom, fresh black truffle and buffalo mozzarella cheese	
Asparagi E Salmone	300 500
Grilled Norwigian 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	
Alici e Burrata	300 500

Tomato sauce, burrata cheese white anchovies, green chily and oregano





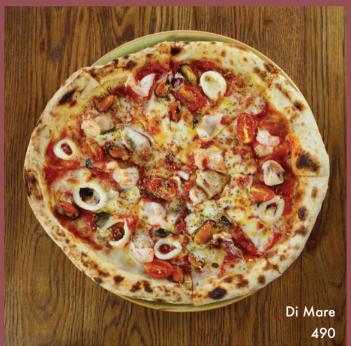






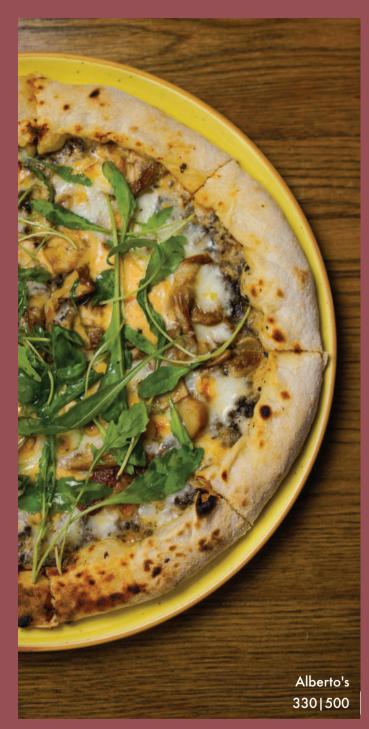








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Carne

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	
Costoletta di vitello alla Milanese	750
Breaded veal loin with roast potatoes and arugula salad	











House Char Gfilled

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)	050 I 1 900



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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
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 500

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

Salmone alla griglia in salsa di granchio 600

Grilled Salmon with crabmeat, cherry tomato sauce and asparagus

Gamberoni alla griglia 880

Grilled Tiger Prawn with vegetables and tomato with mixed olives salsa

Filetto di Branzino alla griglia 600

Seabass Fillet with artichokes, roast potatoes and lemon orange dressing





850







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Dolci

Tiramisu Classico	200
Coffee, mascarpone cheese sauce, ladyfinger biscuits c with vanilla sauce and strawberry	ake
Pannacotta Alla Vaniglia	200
Vanilla pannacotta with wild berry sauce and mint	
Cannolo Siciliano	200
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	
Pizza with nutella, strawberry and banana Mela farcita con uvetta e nocciole, salsa vaniglio	ı 230
Mela farcita con uvetta e nocciole, salsa vaniglio Baked stuffed apple with raisin and hazelnut and vanill	

90 | 130



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Gelato