



The story of Alberto's 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.

In Alberto's, this tradition embedded into our culture, we use farm fresh ingredients and we proudly introduce "Chef Nicolino Lalla" or "Chef Nic". He was born in Liscia, Abruzzo in Italy where it's a mountainous center-Italian region by the Adriatic Sea. Cooking has always been his passion. Whereas a child, He fell in love with cooking, a passion directly inherited from his mother, offering flavorsome meals that everyone can enjoy, with his 25 years' experience of cooking among 5 star hotels and fine dining restaurants.



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 made with cow milk
Mortadella Di Bologna 50g. Large pork sausage with pistachio	120	Salame 50g. Salami	150	Taleggio 50g.
Prosciutto Cotto 50g . Ham fiorucci cooked	150	Mixed cold cut and cheese platter (M/L) 500[2 Parma ham, mortadella bologna, dry beef Bresaola,	700	Semi-soft cow cheese Provolone Cheese 50g. Semi-hard cow cheese
Dry beef Bresaola 50g. Cured beef	230	Coppa ham, Salami, Provolone or a mix of your favorite cold cut and cheese served with marinated olives and focaccia bread		Semi-hard cow cheese

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

nd creamy cheese

180

180

180



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300	Insalata Di Cesare
	Cos romaine lettuce and radicchio, bacon bits, bread crouton and anchovies with parmesan dressing
290	Prosciutto E Melone
mic	Parma ham with sweet cantaloupe melon and rocket salad
280	Polipo alla griglia con spuma di patate al Limone
	Grilled octopus on lemon mash potates and black olive sauce
400	Insalata Di Spinaci Con Formaggio Caprino
pin ng	Organic baby spinach salad with goat cheo orange and walnut lemon dressing
	Carpaccio di tonno con gamberetti
11 380 	Tuna fish carpaccio with shrimps and
clam 9	lemon dressing
	Fritto misto di pesce
	290 mic 280 400 pin ng ni 380 clam



280

ritto misto di pesce	380
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Deep fried squid, shrimps and sardines



























Minestra E Zuppe

Creama Di Zucca E Prosciutto Croccante	220	Ø Minestrone di verdure	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	

Vegetarian

Pasta Risotto Gnochi





Tagliolini al Nero di seppia con Aragosta



Fettuccine Alla Norcir	ıa
The Umbria medieval	town of Norcia 480

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

Gnocchi Alberto's	380
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Pan fried homemade potatoes dumpling with cream, mushroom , truffle sauce and parmesan cheese

Ravioli di ricotta e spinaci al burro e salvia

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

🕲 Vegetarian

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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

Homemade Pappardelle with Duck ragout and goose liver

Paccheri con calamari alla Puttanesca 430

600

380

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

PASTA Homemade Pasta | Risotto | Gnocchi

450

Risotto Ai Porcini E Tartufo	450	Lasagna Classica
talian risotto with porcini mushroom nd truffle cream sauce		Homemade lasagna bechamel sauce anc
Risotto Ai Frutti Di Mare	485	Risotto con Nduja e scamorza affumi
hrimps, squid, clam, mussel and crab ris vith light tomatoes sauce, olive oil and le		 Risotto with spicy sal

	1
Homemade lasagna with beef ragout, bechamel sauce and parmesan cheese	
Risotto con Nduja e scamorza affumicata	450
Risotto with spicy salami paste and smoked cheese	

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



















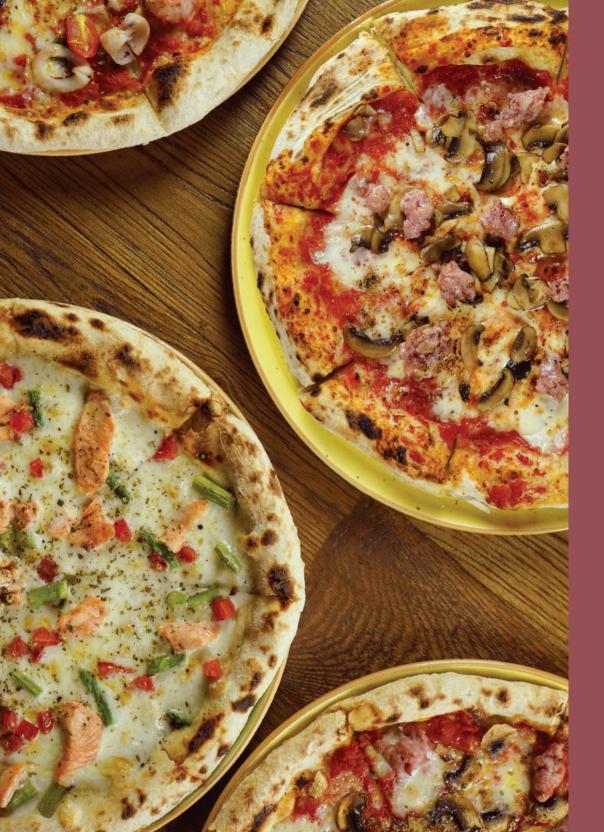
Dry Pasta

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
ixtra virgin olive oil, garlic, chili, parsley and parmesan cheese	
Amatriciana	290
omatoes sauce, golden bacon and parmesan cheese	
Arrabbiata	290
Garlic, chili, tomatoes sauce and parmesan cheese	
Al Pomodoro	300
omatoes sauce, fresh basil and parmesan cheese	
Pesto Di Basilico	320
resh Basil, pine nuts, olive oil, parmesan cheese and garlic	
/ongole	550

Sauteed fresh clams in garlic, chili and white wine sauce





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

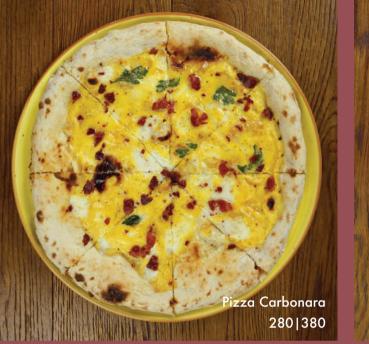
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Di Mare	490
Squids, black mussels shrimps and lemon zest	
Vegetariana	280 380
Tomato, mozzarella, sweet peppers, mushroom, eggplant, zucchini, cherry tomatoes and oregano	
Alberto's	330 500
Stuffed cornice with ricotta sauce, sauteed porcini mushroom, 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
Alici e Burrata	

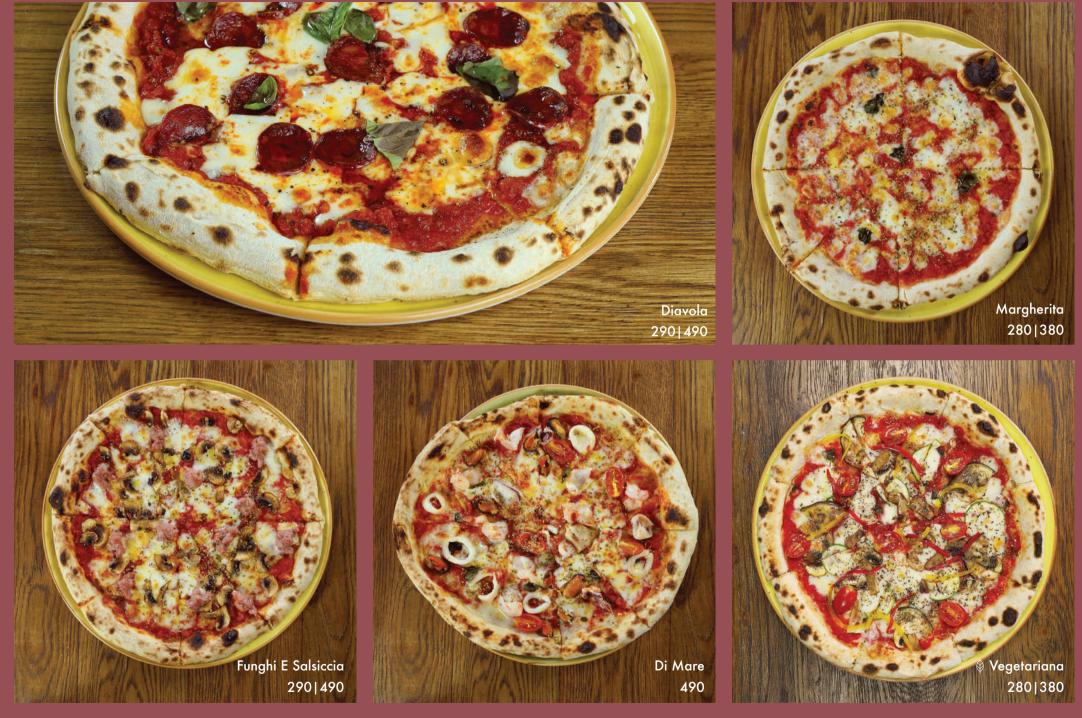
Tomato sauce, burrata cheese white anchovies, green chily and oregano

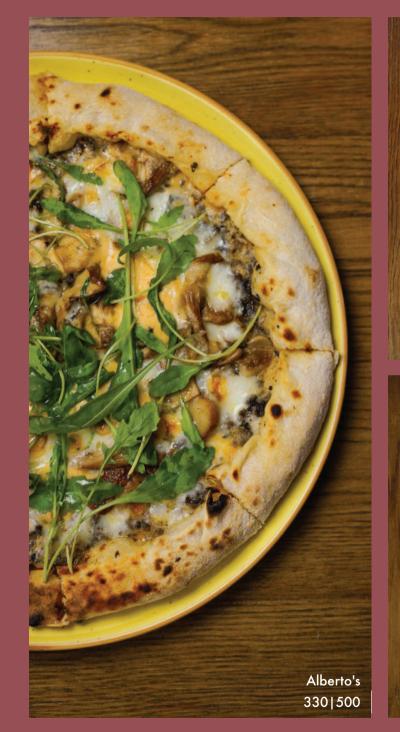




















🕸 Vegetarian

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
Preaded year lain with react notations and arrigula salad	

Breaded veal loin with roast potatoes and arugula salad



Brasato Di Manzo





House Char Gíilled

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

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



 Australian Beef tomahawk steak











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

Riduzione All'	' Aceto Balsamico	1:

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	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
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Seabass Fillet with artichokes, roast potatoes and lemon orange dressing

















Dolci

Tiramisu Classico	200
Coffee, mascarpone cheese sauce, ladyfinger biscuits cak with vanilla sauce and strawberry	e
Pannacotta Alla Vaniglia	200
/anilla 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	
Mela farcita con uvetta e nocciole, salsa vaniglia	230
Baked stuffed apple with raisin and hazelnut and vanilla s	auce
Sinfonia di Dolci Alberto's (STM) 25	01400

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

Gelato

