



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

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

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

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

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

280

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

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 potatoes 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



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



Polipo alla griglia con spuma di patate al Limone



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 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

🌿 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 600

Homemade Pappardelle with Duck ragout and goose liver

Paccheri con calamari alla Puttanesca 430

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

Lasagna Classica 380

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

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Paccheri con calamari alla Puttanesca



Risotto con Nduja e scamorza affumicata



Risotto Ai Porcini E Tartufo



Risotto Ai Frutti Di Mare



Gnocchi Alberto's



Fettuccine Alla Norcina
The Umbria medieval town of Norcia



Ravioli di ricotta e spinaci al burro e salvia



Lasagna Classica

🌿 Vegetarian

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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 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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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

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 Norwegian 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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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



Alici e Burrata
300 | 500

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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



Stinco Di Agnello
Con Polenta E Formaggio



Pollo Al Limone E Capperi



Brasato Di Manzo



Costoletta di vitello alla Milanese

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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

Salmonè 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



Grigliata Mista Di Pesce Con Salsa Al Pomodoro Piccante



Cozze Saltate Al Pomodoro



Filetto di Branzino alla griglia



Salmonè alla griglia in salsa di granchio



Gamberoni alla griglia



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Cannolo Siciliano



Tiramisu Classico



Pannacotta Alla Vaniglia



Pizza Nutella,
Fragole E Banana



Mela farcita con uvetta
e nocciole, salsa vaniglia



Sinfonia di Dolci Alberto's

Dolci

Tiramisu Classico 200

Coffee, mascarpone cheese sauce, ladyfinger biscuits cake with vanilla sauce and strawberry

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

Mela farcita con uvetta e nocciole, salsa vaniglia 230

Baked stuffed apple with raisin and hazelnut and vanilla sauce

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

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

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Gelato

1 scoop | 2 scoops

90 | 130



Lemon



Strawberry



Vanilla



Raspberry



Stracciatella



Blood orange sherbet



Zabaione



Milk Chocolate

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