



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	Salame Piccante 50g. Spicy salami	150	Pecorino Romano 50g. Hard-aged pecorino cheese dotted with black truffle	180
Mortadella Di Bologna 50g. Large pork sausage with pistachio	120	Mixed cold cut and cheese platter (M/L) 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	450 670	Gorgonzola Dolce 50g. Fermented soft and creamy cheese made with cow milk	180
Prosciutto Cotto 50g. Ham fiorucci cooked	150			Taleggio 50g. Semi-soft cow cheese	180
Spianata romana Fiorucci 50g. Rural traditional aged pork sausage	150				

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

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

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

Carpaccio Di Manzo

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 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

Panzanella Toscana

290

Tomato, Cucumber, sweet peppers, red onion, celery, bread croutons and Parmesan shaved with white vinegar dressing

Calamari Fritti

300

Deep-fried squid with garlic mayonnaise and lemon

Insalata Di Spinaci Con Formaggio Caprino

270

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



Carpaccio Di Manzo



Bruschette Miste

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



Insalata Di Mare All' Aceto Di Lamponi



Bruschette Miste



Burrata Caprese



Carpaccio Di Manzo



Calamari Fritti



Insalata Mista



Insalata Di Cesare



Prosciutto E Melone



Insalata Di Granchi fritti



Panzanella Toscana



Insalata Di Spinaci
Con Foricaggio Caprino



Creama Di Zucca
E Prosciutto Croccante



Zuppa Di Pesce Alla Napoletana



Minestrone di verdure



Crema Di Funghi Al Tartufo

Minestra E Zuppe

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 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



Fettuccine Alla Norcina
The Umbria medieval town of Norcia



Fettuccine Alla Norcina 420
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

Risotto Ai Frutti Di Mare 385

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

 **Risotto Primavera** 250

Risotto with diced vegetable and light tomato sauce

Lasagna Classica 320

Homemade lasagna with beef ragout, bechamel sauce and parmesan cheese

Linguini All'aragosta 950

Linguini pasta with lobster sauce and grilled Phuket lobster



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 and Bucatini

Carbonara	320
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Golden bacon, parmesan, eggs yolk and cream sauce

Bolognese	290
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Beef ragout and parmesan cheese

Aglia Olio E Peperoncino	250
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Extra virgin olive oil, garlic, chili, parsley and parmesan cheese

Amatriciana	280
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Tomatoes sauce, golden bacon and parmesan cheese

Arrabbiata	250
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Garlic, chili, tomatoes sauce and parmesan cheese

Al Pomodoro	250
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Tomatoes sauce, fresh basil and parmesan cheese

Pesto Di Basilico	300
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Fresh Basil, pine nuts, olive oil, parmesan cheese and garlic

Vongole	450
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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



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 and 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 and mozzarella cheese

Funghi E Salsiccia 220 | 350

Mushroom, Italian sausages and mozzarella cheese

Di Mare 450

Squids, black mussels shrimps and lemon zest

Vegetariana 220 | 290

Eggplant, zucchini, mushroom, cherry tomatoes and 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 Norwigan 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 and 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



Carne

Stinco Di Agnello Con Polenta E Formaggio 680

Braised Australian lamb shank
with creamed taleggio cheese polenta



Stinco Di Agnello
Con Polenta E Formaggio

Pollo Alla Cacciatora E Verdure 450

Pan-fried chicken served with mixed truffles mashed potato
and vegetables in lemon caper sauce



Pollo Al Limone

Brasato Di Manzo 890

Braised beef in Barolo wine sauce
served with mashed potato and mascarpone cheese



Brasato Di Manzo

Cotechino con lenticchie 600

Poached giant pork sausage, lentil stew and mash potatoes



Cotechino con lenticchie



House Char Grilled

Australian Grain-fed Beef Tenderloin 250g.	1,020
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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
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Florentine Steak (0.6kg. Pcs. for 2 persons sharing)	1,700
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Australian Beef tomahawk steak (1.6kg per Pcs.)	3,800
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Black Angus Beef ribeye 250g.	1,050
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Kurobuta Pork Chop 300g.	700
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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



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	



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



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

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