



Chef Giordano Roscini brings to Alberto's Pizzeria & Sports Bar an extensive international background, 21 years of culinary experience around the world.

An Italian native, he began his culinary career in his home country of Italy in "Amelia" a small town in Umbria before heading abroad and working in a One Michelin star restaurant in London. After a few years Chef Giordano relocated to Thailand, and joined many culinary competitions "Best Burger in Phuket", "Iron Chef 2015" and to name a few. After joining one-of-a-kind Terraria Alberto's Pizzeria and Sports Bar, his skills will bring the Italian food to the next level.

A handwritten signature in blue ink, which appears to be "Giordano".

Giordano Roscini

Chef's Recommendation

Cozze saltate al pomodoro piccanti

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

Fettuccine alla Norcina

The Umbria medieval town of Norcia

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

Spaghetti alla chitarra con ragu bianco di agnello

Homemade eggs spaghetti with white wine braised Australian lamb leg ragout and marinated ricotta

Vongole

Sauteed fresh clams in garlic, chili and white wine sauce

Florentine Steak

Florentine Steak (1.2kg/pcs.)

Florentine Steak (0.6kg./pcs.)

Tiramisu Classico



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AFFETTATI E FORMAGGI

Cold cut

Prosciutto di parma 50g.

Air-Dried ham 18m.

Mortadella di bologna 50g.

Large pork sausage with pistachio

Prosciutto cotto 50g.

Ham fiorucci cooked

Coppa 50g.

Dried crude muscle of neck

Salame contadino simonini 50g.

Rural traditional aged pork sausage

200

120

150

120

150

Spianata romana Fiorucci 50g.

Traditional roman aged flat sausage

Nduja calabrese 50g.

Fatty ground pork mixed with varying of ground Calabrian chili

Mixed cold cut and cheese platter (M / L)

Parma ham, mortadella bologna, nduja calabrese, salame contadino, taleggio, pecorino romano or mixed of your favorite cold cut and cheese will be served with marinated olives and focaccia bread

150

150

450/650

Cheese Montasio DOP 25g.

Cooked curd, semi-hard mature cheese

Pecorino romano 25g.

Hard aged pecorino cheese dotted

Gorgonzola dolce 25g.

Fermented soft and creamy cheese made with cow milk

Taleggio 25g.

Semi soft cow cheese

60

80

80

60



Caprese



Calamari fritti



Insalata Mista



Carpaccio di manzo



Salmone scottato



Prosciutto e Melone

ANTIPASTI

Involtni di zucchine grigliate con salsa al gorgonzola dolce 280
Grilled zucchini rolls with cow smoked ricotta and sweet gorgonzola sauce

Insalata caprese 280
Buffalo mozzarella with garden tomatoes salad, basil pesto, rocket leaves and modena balsamic vinegar

Insalata mista 250
Fresh salad lettuce, rocket, roman, radicchio, olive, tomatoes tossed with balsamic dressing, pecorino romano cheese and roasted walnuts

Bruschette miste 180
Mix grilled bread slice with tomatoes basil and parmesan salsa, garlic chilli anchovies, eggplants "alla parmigiana", cow ricotta, tomatoes sundries and wild rocket

Carpaccio di manzo 290
Thin sliced raw black angus beef ribeye with wild rocket, capers, shaved parmesan cheese and lemon dressing

Antipasto misto (M / L) 250/450
Bruschetta tomatoes and parmesan cheese, baked friggiteli, roasted eggplant salad, marinated orange olive, mortadella pistachio, rural salami, deep fried anchovies

Calamari fritti (M/L) 200 /350
Deep fried squid with lemon

Insalata di mare all'Acquasala 320
Sautéed of squids, black mussel, black tiger prawn, clams and seabass fillet with crispy bread, fresh tomatoes juice, basil oil marinated anchovies capers fruit and fresh lemon

Salmone scottato 280
Fresh Norway seared salmon fillet served with tomatoes gazpacho, basil pine sauce and grissini bread

Caesar salad 230
Cos roman lettuce and radicchio, bacon bits, bread crouton and anchovies with parmesan dressing

Prosciutto e melone 260
Parma ham with sweet cantaloupe melon



Tortelli bolognesi al prosciutto, in brodo di pollo e parmigiano

MINESTRA E ZUPPE

Tortelli bolognesi al prosciutto, in brodo di pollo e parmigiano 220

Homemade tortelli stuffed ham and mascarpone pasta in rich chicken broth, with parmesan shaved, crispy pancetta chilli, basil and extra virgin olive oil

Crema di zucca e prosciutto croccante 220

Pumpkin cream soup with crispy parma ham

Zuppa di Pesce alla Napoletana 350

Nepolian style light and spicy tomatoes saffron soup with squids, black mussel, river prawn, clams served with garlic bread crouton

Zuppa frantoiana 200

Braised with mixed bean and vegetable soup, barley rice and crispy focaccia



Zuppa frantoiana



Zuppa di Pesce alla Napoletana



Crema di zucca e prosciutto croccante



Fettuccine alla Norcina



Gnocchi di patate alla sorrentina



Lasagna zucchini e salsiccia



Spaghetti alla chitarra con ragu bianco di agnello



Ravioli di spinaci al cacio e pepe



Lasagna classica

HOMEMADE PASTAS, RISOTTO & GNOCCHI

Fettuccine alla Norcina 390
The Umbria medieval town of Norcia
 Homemade eggs pasta with Umbria sausages, summer black truffle and parmesan cheese

Spaghetti alla chitarra con ragu bianco di agnello 340
 Homemade eggs spaghetti with white wine braised Australian lamb leg ragout and marinated ricotta

Ravioli di pesce al pesto e salsa di pomodorini secchi 340
 Stuffed homemade pasta with mixed seafood in fresh basil and pesto sauce sunried topped with tomatoes sauce

Tagliolini al nero di seppia con Gamberoni di fiume 350
 Homemade black squid ink tagliolini in spicy black sauce served with grilled river prawn

Ravioli di spinaci al cacio e pepe 320
 Stuffed homemade pasta with spinach and ricotta, sauteed with pecorino romano and black pepper sauce

Gnocchi di patate alla sorrentina 280
 Homemade potatoes dumpling pasta with basil tomatoes sauce and buffalo mozzarella

Gnocchi di patate ai 4 formaggi 320
 Potatoes dumpling pasta sauteed in fondue of cheese

Risotto ai porcini e tartufo 350
 Italian rice with porcini mushroom and truffle cream sauce

Risotto del pescatore 390
 Italian rice with squids, black mussels, clams, grilled tiger prawn and crustacean lemon sauce

Lasagna zucchini e salsiccia 320
 Homemade Umbria lasagna with sauteed zucchini, pork sausages, bechamel and parmesan cheese

Lasagna classica 320
 Homemade lasagna with beef ragout, bechamel and parmesan cheese



Carbonara



Bolognese



Aglio olio e peperoncino



Amatriciana



Arrabbiata



Al pomodoro



Vongole



Tom Yum di pesce

DRY PASTA

Choose your favorite dry pasta between Spaghetti, Penne or Fusilli e orecchiette

Carbonara 290

Dried pork cheek, pecorino romano and free-range eggs yolk and cream sauce

Bolognese 290

Beef ragout and parmesan cheese

Aglio olio e peperoncino 250

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

Amatriciana 260

Tomatoes sauce, sauteed pancetta and parmesan cheese

Arrabbiata 250

Garlic, chili, tomatoes sauce and parmesan cheese

Al pomodoro 220

Tomatoes sauce, fresh basil and parmesan cheese

Vongole 360

Sauteed fresh clams in garlic, chili and white wine sauce

Tom Yum di pesce 360

Squids, black mussel, shrimps with Thai Tom Yam flavor

PIZZA NEL FORNO A LEGNA / PIZZA ROSSE / SAN MARZANO TOMATO SAUCE BASE (Medium / Large)



Margherita 190/260
Basil and Fior di latte mozzarella



Napoletana 200/280
Capers, marinated anchovies and fior di latte mozzarella



Arrabbiata 200/280
Chilli, garlic, basil and fior di latte mozzarella



Proscitto e rucola 250/390
Parma ham, rocket, fior di latte mozzarella and parmesan cheese



Alla parmigiana 200/280
Stewed of eggplants, fresh basil, shaved parmesan and fior di latte mozzarella



Funghi e salsiccia 220/350
Mushroom, Italian sausages and fior di latte mozzarella



Diavola 220/350
Nduja Calabrian spicy salami pecorino shaved and fior di latte mozzarella



Basilico Thai (krapao) manzo 220/340
Beef with Thai sauce, hot basil leaves and fior di latte mozzarella



Di Mare 300/450
Squids, black mussels and shrimps



4 Stagioni 250/360
Pickled artichoke, mushroom sauteed, kalamata olives, cooked ham and fior di latte mozzarella

PIZZA BIANCHE WHITE PIZZA (Medium / Large)



Alberto's 320/490
Stuffed cornice with ricotta sauce, sauteed porcini mushroom, fresh black truffle and buffalo mozzarella



Prosciutto rucola e parmigiano 270/390
Parma ham, rocket salad sundried tomatoes and parmesan shaved



Gamberi e zucchini 390/430
sauteed in wine shrimp with grilled zucchini, ricotta sauce and fior di latte mozzarella



Amalfitana 290/430
Garlic squids, fresh and dried tomatoes salad and buffalo mozzarella



Chiangmai salsiccia, ginger sott'aceto, peperoncino verde, aglio e mozzarella 260/380
Pizza Saioua, Chiangmai sausage, pickled ginger, green chili, garlic and fior di latte mozzarella



Genovese 260/380
Fresh basil and pesto sauce mixed with buffalo mozzarella and parmesan cheese



Asparagi e salmone 300/450
Grilled Norway salmon fillet, sauteed asparagus, fresh tomatoes salad and fior di latte mozzarella



Pecorino e pepe 270/390
Cooked with ice, grated pecorino romano black pepper and ricotta sauce



Stico di agnello con polenta di formaggio

CARNE

Stico di agnello con polenta di formaggio 680

Braised Australian lamb shank with creamed taleggio cheese polenta

Polenta con spuntature di maiale e salsicce al pomodoro 390

Italian cooked corn polenta flour topped with kurotuta braised pork ribs and grilled Italian sausages with tomatoes san marzano sauce, grated parmesan and pecorino cheese

Ossobuco di vitello con risotto allo zafferano 620

Braised marrow-bone of veal with creamy saffron arborio risotto

Galletto alla diavola con verdure grigliate 390

Roasted spicy chicken with mixed grilled organic vegetable



Florentine Steak



Galletto alla diavola con verdure grigliate

HOUSE CHAR GRILLED SELECTION

All grilled dishes are accompanied with 1 side dish and 1 sauce

Australian grain fed beef tenderloin 250g. 950

Thailand 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) 2,900

Florentine Steak (0.6kg. Pcs. for 2 persons sharing) 1,600

Black Angus Beef ribeye 250g. 950

Pork Chop 300g. 580

Australian Lamb rack frenched (Half rack 4 rib Full rack 8 ribs) 900/1,700

Black Tiger Prawn (80-100g. per pcs.) 250/100g.

Grilled Lobster Approx. 350g. 1,200

CONTORNI SALSA

Side dish

Broccoletti ripassati 120

Baby broccoli sauteed with wine

Patate arrosto 120

Roasted rosemary potatoes

Friggitelli ripieni 120

Baked baby capsicum stuffed with sundried tomatoes and parmesan cheese

Verdure grigliate 120

Organic mixed season vegetable

Insalata di arucola 120

Wild fresh rocket salad with datterino tomatoes balsamic vinegar and extra virgin olive oil

Funghi ripassati 120

Sautted champignon and porcini mushroom with butter and wine sauce

SAUCE

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

Nam chin salsa picante thailandese 120

Garlic, coriander chilli fish sauce and lime



Gigliata mista di pesce
con salsa all'aglio

SECONDI PIATTI PESCE

Spigola al cartoccio 490

Sea-bass fillet with potatoes, capers, olives, tomatoes
cherry and lemon butter served in wrapped paper

Gigliata mista di pesce con salsa all'aglio 690

Mix grilled of tiger prawns, black mussels,
whole squids and salmon with garlic mayo,
fresh lemon and grilled vegetable

Cozze saltate al pomodoro piccanti 420

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



Cozze saltate al pomodoro piccanti



Spigola al cartoccio



Profiteroles al caramello e cioccolato



Torta alle mele con gelato alla vaniglia



Tiramisu Classico



Cannolo siciliano



Pizza e Nutella



Pannacotta al cioccolato
salsa di fragole, e caramello salato

DOLCI

Profiteroles al caramello e cioccolato 190

Profiteroles stuffed with caramel ice cream and dark chocolate sauce

Tiramisu Classico 190

Coffee, chocolate and mascarpone sponge savoiardi decomposed cake

Pannacotta al cioccolato salsa di fragole, e caramello salato 190

Jelly milk chocolate with strawberry mint salad and salty caramel

Torta alle mele con gelato alla vaniglia 190

Apple sponge cake with vanilla ice cream

Cannolo siciliano 190

Tube-shaped shells filled with whipped ricotta, mascarpone cheese chocolate, pistachio and amaretto sauce

Pizza e Nutella 180

Pizza with Italian hazelnuts and coco spread