

ALBERTO'S.

GRAZING MENU

NIBBLES

House olives (v)	5
Day baked bread – extra virgin olive oil, aged balsamic (v)	6
Chargrilled artichoke hearts (v/gf)	5

CHARCUTERIE BOARD – minimum 2 persons	17
(Served with Chef's selection of Italian cheeses, day baked bread & antipasti)	per person

Prosciutto di Parma | Schiacciata Calabrese | Prosciutto cotto alla brace |
Mortadella | Napoli | Milano | Salame al tartufo | Speck di alto adige

SMALL PLATES

Bruschetta pomodoro nduja almond pesto artichoke – toasted sourdough	7 12
Peperoni grigliati – grilled peppers, parsley, extra virgin olive oil (v/gf)	7
Bresaola carpaccio – rocket, Parmesan shavings, balsamic	12
Insalata panzanella – vine tomato, mozzarella, croutons, basil, extra virgin olive oil (v)	7
Prosciutto e burrata – Parma DOP, whole burrata, extra virgin olive oil, grissini	14
Zucchine al limone – marinated courgettes, lemon, black pepper (v/gf)	7
Acciughe bianche – marinated white anchovies (gf)	7
Salmone e caviale – smoked salmons & caviar (gf)	10
Insalata caprese – buffalo mozzarella, vine tomato, basil (v/gf)	8
Scamorza al forno – baked smoked mozzarella (v/gf)	7

PLATES

Spaghetti alla carbonara – guanciale, egg yolk, pecorino, black pepper	18
Ragu di carne – slow cooked beef ragu, pappardelle, aged Parmesan	19
Risotto con tartufo – truffle & burrata risotto, aged Parmesan (v)	20
Lobster & crab tortellini – lobster bisque, fresh cream, parsley	22
Gnocchi al gorgonzola – Parmesan, pecorino, gorgonzola, Blu di Capra (v)	18
Spaghetti al granchio – fresh picked crab, chilli, garlic, fresh tomato, parsley	20
Spaghetti aglio, olio e peperoncino – garlic, chilli, breadcrumbs, extra virgin olive oil, parsley (v)	17

SOURDOUGH PIZZA

Margherita – tomato, mozzarella, basil (v)	15
Quattro formaggi – burrata, gorgonzola, taleggio, mozzarella (v)	17
Prosciutto – Parma DOP, whole mozzarella, rocket, aged balsamic, Parmesan	21
Salmone – smoked salmon, burrata, capers	18
Carne – salami, prosciutto, speck, nduja, mozzarella	19