

DINNER

Menu



Translated as “sunrise” from Italian,
ALBA invites you on a joyful escape
to sun-drenched coastline of the Amalfi.

Infused with authentic Italian flavours
and the genuine warmth of Italian hospitality
ALBA brings southern sunshine
to Knightsbridge.

*Live La
Dolce Vita!*

Caviar

30/50/125 gr

Siberian
Baeri

80 / 155 / 340

Reserve
Oscietra

105 / 175 / 410

Imperial
Beluga

125 / 285 / 760

Oysters

6/12 pcs

Scottish Oyster

48 / 96

Cooley Gold

48 / 96

Porthilly Pacific

48 / 96

Raw Fish

Pink Prawns Carpaccio	<i>Burratina</i>	32
Yellowtail Crudo	<i>Black Truffle</i>	41
Trio Tartare	<i>Tiger, Mazzancolle, Pink Prawns</i>	38
Langoustines Tartare	<i>Foie Gras</i>	36
Ventresca Tuna Tartare	<i>Black Caviar</i>	39

To Share

Vegetable Crudite (v)

*Tomato, Fennel, Carrots,
Pepper, Raddish*

28

Beef Carpaccio

*Black Truffle, Grana Padano,
Artichoke, Aioli*

64

Plato Di Mare

*Oysters, Seafood Selection,
Fish Carpaccio, Clams*

110 / 190

Italian Assorted Antipasti

*Culatello, Finocchiona,
Mortadella, Coppa Sarda*

39

Pizza Margherita Della Nonna (vg)

*Buffalo Mozzarella,
Homemade Datterini Sauce*

31

Pizza Burrata

*Courgette Flowers,
Burrata, Anchovies*

38

Pizza Appennina (vg)

*Porcini Mushrooms,
Black Truffle*

49

Pizza Alba

*Fior di latte, Scrambled
Eggs, Black Caviar*

57

Mediterranea

*Cuttlefish, Mazzancolle,
Mussels, Clams*

55

* add extra caviar

— Starters & Salads —



Pumpkin Soup (v) 23

Caciucco Soup *Langoustine, Mazzancolle* 29

Burrata Mozzarella *Heritage Tomatoes / Truffle* (vg) 28 / 32

Courgette Flowers *Buffalo and Anchovies / Crab* 14 / 18

Aubergine Parmigiana (vg) 22

Catalana with Marinated Tomatoes *Prawns / Crab* 33 / 36

To share Green Salad *Butterhead, Asparagus, Artichoke, Green Beans* (v) 22

Baby Artichoke Salad *Parmesan Shavings* (vg) 19

Seafood Salad *Squid, Mazzancolle, Mussels, Octopus* 26

Fritto Misto *Squid, Prawns* 30

Vitello Tonnato *Anchovies, Tuna* 22

Beef Fillet Carpaccio *Black Truffle* 32

Pasta

Tomato Gnocchi	<i>Sauce Della Nonna and Basil</i> (vg)	28
Alba Tagliatelle	<i>Black Truffle, Butter Sauce</i> (vg)	43
 Spaghetti Al Nero Di Seppia	<i>Cuttlefish Ragu</i>	38
Amalfi Tagliolini	<i>Mazara Prawns, Bottarga, Lemon Sauce</i>	41
<i>To share</i> Lobster Linguine	<i>Whole Lobster, Bisque Tomato Sauce</i>	130
<i>To share</i> Mafalde Pasta	<i>King Crab</i>	95
 Lamb Ragu Pappardelle		45
Crab Ravioli	<i>Saffron Butter Sauce, Caviar</i>	46
Ravioli Genovese	<i>Veal Ragu Filling, Sage</i>	30
Truffle Risotto	<i>Porcini</i>	43

* ADD CAVIAR

* ADD TRUFFLE (MARKET PRICE)

WE OFFER GLUTEN-FREE PASTA, KINDLY ASK YOUR WAITER.

Fish

	Dorset Scallops <i>Artichoke, Nduja</i>	43
	Octopus alla Luciana <i>Tomato Sauce, Olives, Capers</i>	38
<i>To share</i>	Sea Bass <i>Red Potatoes, Chilli</i>	58
<i>To share</i>	Sea Bream <i>Aqua Pazza Style</i>	60
	Fish Counter <i>Grilled / Salt Crust / Steamed</i>	Price per kg.

Fish Counter

Catch of the Day

Sea Bass

Black Seabream

Dover Sole

Turbot

Lobster

Langoustine

Mazara Prawn

Gambero Carabineros

Jumbo Tiger Prawn

Market price per kg.

Meat

Lamb Chop	Potato, Baby Carrots	42
Filetto di Bosco	Black Truffle	56
<i>To share</i>	Roast Chicken, Italy	72
	Free Range Corn Fed, Truffle	
<i>To share</i>	Veal Milanese	85
	500 gr.	
<i>To share</i>	Fiorentina	180
	Porter House 1kg.	

Sides

AND VEGETABLES

	Radicchio Tardivo	Nero Fume (vg)	14
	Rocket, Cherry and Parmigiano	(vg)	12
	Artichoke alla Romana	Mint (v)	13
	Purple Sprouting Broccoli	Chili, Garlic (v)	12
	Baby Potatoes	Tropea Onion, Veal Jus (v)	13



- Winter special dish
V (vegan), VG (vegetarian)

For allergy and nutritional information please scan the QR code.



Please advise of any allergies before ordering. While we take precautions,
our kitchen may handle various ingredients which could result
in unintentional cross-contamination with allergens.

A discretionary service charge of 15%
and a cover charge of £5 per person will be added to your bill.