

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!*



MENU

Degustazione



Chef's Amuse-Bouche

A Glass of Bubbles & Native Oyster *Sicily & Venice*

Langoustine Tartare Foie Gras *South Coast & Modena*

Truffle Beef Carpaccio *Venice*

Raviolo Cuttlefish *Sicily*

Caramelle Genovese *Napoli*

Sgroppino *Venice*

King Scallop with Artichoke *Puglia, Calabria & Rome*

Filetto with Porcini & Truffle *Appennini*

Grand Gelato Ferrero Rocher *Alba, Piedmont*

9-COURSE MENU 165

CHEF'S TABLE 250

***ADD ITALIAN WHITE STURGEON CAVIAR 90**

Caviar

30/50 grams

Siberian
Baeri

80 / 155

Reserve
Oscietra

105 / 175

Imperial
Beluga

125 / 285

Oysters

6/12 pcs

Scottish Oyster

48 / 96

Cooley Gold

48 / 96

Porthilly Pacific

48 / 96

Raw Bar

Pink Prawns Carpaccio *Burratina* 34

Trio Tartare *Tiger, Mazzancolle, Pink Prawns* 39

Langoustines Tartare *Foie Gras* 37

Piatto Di Mare 110 / 190
Oysters, Seafood Selection, Fish Carpaccio, Clams

Pizza Margherita Della
Nonna (vg)
*Buffalo Mozzarella,
Homemade Datterini Sauce*

29

Pizza Burrata
*Courgette Flowers, Burrata,
Anchovies*

39

Pizza Appennina (vg)
*Porcini Mushrooms, Black
Truffle*

49

Pizza Alba
*Fior di Latte, Scrambled
Eggs, Black Caviar*

57

* ADD EXTRA CAVIAR 25 * ADD BLACK TRUFFLE 30

— Starters & Salads —

✿ Chef's Vellutata (v) 23

To share Vegetable Crudite *Tomato, Fennel, Carrots, Pepper, Radish* (v) 28

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

To share Aubergine Parmigiana (vg) 29

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

To share Green Salad *Butterhead, Asparagus, Artichoke, Green Beans* (v) 23

Baby Artichoke Salad *Parmesan Shavings* (vg) 19

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

Fritto Misto *Squid, Prawns* 32

To share Beef Carpaccio *Black Truffle, Grana Padano, Artichoke, Aioli* 64

Pasta

Tomato Gnocchi	<i>Sauce Della Nonna and Basil</i> (vg)	29
Alba Tagliatelle	<i>Black Truffle, Butter Sauce</i> (vg)	43
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>	32

* ADD EXTRA CAVIAR 25 * ADD BLACK TRUFFLE 30
WE OFFER GLUTEN-FREE PASTA, KINDLY ASK YOUR WAITER.

Fish

✿	Dorset Scallops	<i>Artichoke, Roasted Pepper</i>	43
	Octopus alla Luciana	<i>Tomato Sauce, Olives, Capers</i>	39
<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	43	
Filetto di Bosco	Black Truffle	56	
To share	Roast Chicken, Italy	Free Range, Truffle	74
To share	Veal Milanese	350 grams	79
To share	Fiorentina	Porter House 1 kg.	180

Sides

AND VEGETABLES

Rocket, Cherry and Parmigiano (vg)	12
Artichoke alla Romana <i>Mint</i> (v)	14
 Purple Sprouting Broccoli <i>Chilli, Garlic</i> (v)	12
Baby Potatoes <i>Tropea Onion, Veal Jus</i>	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.