

# ALBA

RISTORANTE



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*

# — Starters & Salads —

 Chef's Vellutata (v)	23
<i>To share</i> Vegetable Crudite <i>Tomato, Fennel, Carrots, Pepper, Radish</i> (v)	28
Burrata Mozzarella <i>Heritage Tomatoes / Truffle</i> (vg)	28 / 32
<i>To share</i> Aubergine Parmigiana (vg)	29
Catalana with Marinated Tomatoes <i>Prawns / Crab</i>	33 / 36
<i>To share</i> Green Salad <i>Butterhead, Asparagus, Artichoke, Green Beans</i> (v)	23
Baby Artichoke Salad <i>Parmesan Shavings</i> (vg)	19
Seafood Salad <i>Squid, Mazzancolle, Mussels, Octopus</i>	26
Fritto Misto <i>Squid, Prawns</i>	32
<i>To share</i> Beef Carpaccio <i>Black Truffle, Grana Padano, Artichoke, Aioli</i>	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 <i>Potato, Baby Carrots</i>	43
Filetto di Bosco <i>Black Truffle</i>	56
<i>To share</i> Roast Chicken, Italy <i>Free Range, Truffle</i>	74
<i>To share</i> Fiorentina <i>Porter House 1 kg.</i>	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

