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*

Hazelnut Grand Gelato *Alba, Piedmont*

9-COURSE MENU 165

CHEF'S TABLE 250

*ADD ITALIAN WHITE STURGEON CAVIAR 90

Caviar

30/50 grams

Siberian Baeri	Reserve Oscietra	Imperial Beluga
80 / 155	105 / 175	125 / 285

Oysters

6/12 pcs

Scottish Oyster	Cooley Gold	Porthilly Pacific
48 / 96	48 / 96	48 / 96

Raw Bar

Pink Prawns Carpaccio *Burratina* — 29

Trio Tartare *Tiger, Mazzancolle, Pink Prawns* — 37

Langoustines Tartare *Foie Gras* — 33

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

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

25

Pizza Appennina (v)
Porcini Mushrooms, Black Truffle

49

Pizza Burrata
Courgette Flowers, Burrata, Anchovies

38

Pizza Alba
Fior di Latte, Scrambled Eggs, Black Caviar

59

* ADD EXTRA CAVIAR 25   * ADD BLACK TRUFFLE 30

Starters & Salads

	Chef's Vellutata (v)	23
To share	Vegetable Crudite *Tomato, Fennel, Carrots, Pepper, Radish* (vg)	23
	Burrata Mozzarella *Heritage Tomatoes / Truffle* (v)	25 / 32
To share	Aubergine Parmigiana (v)	29
	Catalana with Marinated Tomatoes *Prawns / Crab*	33 / 36
To share	Green Salad *Butterhead, Asparagus, Artichoke, Green Beans* (vg)	20
	Baby Artichoke Salad *Parmesan Shavings* (v)	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 *Sauce Della Nonna and Basil* (v)   29

Alba Tagliatelle *Black Truffle, Butter Sauce* (v)   43

Spaghetti Al Nero Di Seppia *Cuttlefish Ragu*   38

Amalfi Tagliolini *Mazara Prawns, Bottarga, Lemon Sauce*   41

To share Lobster Linguine *Whole Lobster, Bisque Tomato Sauce*   130

Duck Ragu Pappardelle   45

Crab Ravioli *Saffron Butter Sauce, Caviar*   46

Ravioli Genovese *Veal Ragu Filling, Sage*   32

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

Fish

Dorset Scallops *Artichoke, Roasted Pepper*	43
Octopus alla Luciana *Tomato Sauce, Olives, Capers*	39
To share Sea Bass *Red Potatoes, Chilli*	58
To share Sea Bream *Aqua Pazza Style*	60
Fish Counter *Grilled / Salt Crust / Steamed*	Price per kg.

Fish Counter

Catch of the Day	Lobster
Sea Bass	Langoustine
Black Seabream	Mazara Prawn
Dover Sole	Gambero Carabineros
Turbot	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 (v)	10
Artichoke alla Romana *Mint* (vg)	14
Seasonal Greens (vg)	12
Baby Potatoes *Tropea Onion, Veal Jus*	13
Tomato Salad (vg)	13

V (vegeterian), VG (vegan)
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 13%
and a cover charge of £4 per person will be added to your bill.