

# 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

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* 29

Trio Tartare *Tiger, Mazzancolle, Pink Prawns* 37

Langoustines Tartare *Foie Gras* 33

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

<p><b>Pizza Margherita Della Nonna (v)</b>  <i>Buffalo Mozzarella, Homemade Datterini Sauce</i></p> <p>25</p>	<p><b>Pizza Burrata</b>  <i>Courgette Flowers, Burrata, Anchovies</i></p> <p>38</p>
<p><b>Pizza Appennina (v)</b>  <i>Porcini Mushrooms, Black Truffle</i></p> <p>49</p>	<p><b>Pizza Alba</b>  <i>Fior di Latte, Scrambled Eggs, Black Caviar</i></p> <p>59</p>
<p>* ADD EXTRA CAVIAR 25 * ADD BLACK TRUFFLE 30</p>	

## — Starters & Salads —

	Chef's Vellutata (v)	23
<i>To share</i>	Vegetable Crudite <i>Tomato, Fennel, Carrots, Pepper, Radish</i> (vg)	23
	Burrata Mozzarella <i>Heritage Tomatoes / Truffle</i> (v)	25 / 32
<i>To share</i>	Aubergine Parmigiana (v)	29
	Catalana with Marinated Tomatoes <i>Prawns / Crab</i>	33 / 36
<i>To share</i>	Green Salad <i>Butterhead, Asparagus, Artichoke, Green Beans</i> (vg)	20
	Baby Artichoke Salad <i>Parmesan Shavings</i> (v)	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 (v)</i>	29
Alba Tagliatelle <i>Black Truffle, Butter Sauce (v)</i>	43
Spaghetti Al Nero Di Seppia <i>Cuttlefish Ragù</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
Duck Ragù Pappardelle	45
Crab Ravioli <i>Saffron Butter Sauce, Caviar</i>	46
Ravioli Genovese <i>Veal Ragù 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> Veal Milanese <i>350 grams</i>	79
<i>To share</i> Fiorentina <i>Porter House 1 kg.</i>	180

# Sides

## AND VEGETABLES

Rocket, Cherry and Parmigiano (v)	10
Artichoke alla Romana <i>Mint</i> (vg)	14
Seasonal Greens (vg)	12
Baby Potatoes <i>Tropea Onion, Veal Jus</i>	13
Tomato Salad (vg)	13

V (vegetarian), 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 15% and a cover charge of £4 per person will be added to your bill.