

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!*

"Life is a combination
of magic and pasta"

Federico Fellini.
Italian film director
and screenwriter

Fish Counter

Catch of the Day

Sea Bass

Black Seabream

Dover Sole

Turbot

Lobster

Langoustine

Mazara Prawn

Gambero Carabineros

Jumbo Tiger Prawn

Grilled / Salt Crust / Steamed
Market price per kg.

— Caviar & Oysters —

<i>30/50 grams</i>	<i>6/12 pcs</i>	<i>6/12 pcs</i>
Reserve Oscietra	Scottish Oyster	Cooley Gold
55 / 105	48 / 96	48 / 96

— Raw Bar —

Pink Prawns Carpaccio <i>Burratina</i>	29
Langoustines Tartare <i>Foie Gras</i>	33
Piatto Di Mare <i>12 oysters, Vongole Clams, Crab, Fresh Baguette</i>	85

Pizza Margherita Della Nonna (v) <i>Buffalo Mozzarella, Homemade Datterini Sauce</i>	Pizza Diavola <i>Courgette Flowers, Burrata, Anchovies</i>
25	38
Pizza Appennina (v) <i>Porcini Mushrooms, Black Truffle</i>	Pizza Pear & Gorgonzola <i>Fior di Latte, Scrambled Eggs, Black Caviar</i>
49	59

— Starters & Salads —

Gazpacho <i>Raspberries</i> (v)	19
<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</i>	33
<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
<i>To share</i> Beef Carpaccio <i>Black Truffle, Grana Padano, Artichoke, Aioli</i>	64

Pasta

Angel Hair <i>Garlic & Chili Sauce</i> (v)	29
Alba Tagliatelle <i>Black Truffle, Butter Sauce</i> (v)	43
Spaghetti Alle Vongole <i>Bottarga</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
Arrabbiata Alla Vodka <i>Burratina</i>	33
Rigatoni <i>Morels</i>	33
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

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
Potato Gratin <i>Black Caviar</i>	19
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.