



@ALBERTOSFARMHOUSE | ALBERTOSFARMHOUSE.COM

Rosemary & Honey
Almonds (n/v) 4

Nocellara
Olives (ve) 4

Focaccia,
Parmesan Butter (v) 5 pp

PIATTINI Small Plates

Burrata with Grilled Figs Pistachios, rocket, balsamic glaze (n/v)	12
King Prawn Salad King prawns, fennel, rocket & grapefruit, brown butter	14
Pan-Fried Gnocchi Tomato sauce, sage butter (ve)	12
Charred Broccolini Romesco, crispy chickpeas	11
Panzanella Salad Heirloom tomatoes, ciabatta, basil (ve)	12

*Al cuore
della casa*

ASK THE TEAM ABOUT
ALBERTO'S DAILY SPECIALS.

He's been busy.

SECONDI DI CARNE Meat Main Courses

All mains are served with rosemary-salted steakhouse chips

Wagyu Steak Burger Burrata, roasted pepper & basil aioli, brioche bun	22
Chicken Milanese Crispy chicken, lemon-caper butter	21
Ribeye Steak Parmesan & rocket salad	28
Pan-Fried Seabass Salsa verde	25

PASTA Select your pasta: Pappardelle, Rigatoni or Linguini

Gluten-free pasta available on request

Slow-cooked Beef & Pork Ragù	19
Guanciale Carbonara Black pepper & pecorino	17
Oak-Roasted Salmon Lemon & dill	20
Wild Mushroom, Rocket, Truffle (v)	18

PIZZA All with a tomato base, parmesan & mozzarella

Gluten-free available on request

'Nduja & Roasted Red Pepper	15
Prosciutto & Roasted Fig Gorgonzola, rocket & honey (prosciutto optional)	16
Margherita Mozzarella, tomato & basil (v)	13
Artichoke & Basil Pesto (v)	18
Add a whole Burrata	5

CONTORNI Side Dishes

Fries, Rosemary Sea Salt (v)	6
Rosemary & Parmesan Roasties (v)	7
Panzanella: Heirloom Tomatoes, Croutons, Cucumber (v)	7
Garlic bread, mozzarella, fresh basil	12

*Life is short,
ask for dessert....*

v - Vegetarian | ve - Vegan | n - Nuts

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.