

ALBERTO'S LOUNGE

Pane e olio Focaccia & olive oil 12

Oliva Marinated olives 10

Chiacchiere Sardine paté, crostoli 10 each

Insalata primavera Spring vegetables, bagna càuda 22

Burrata Cow's milk burrata, agrodolce leeks, soft herbs 27

Pesce crudo Pink snapper, blood orange, eschalot, sake 27

Affettati misti Prosciutto, salami, Parmigiano Reggiano, taralli 34

Cotechino Spiced sausage, lentils, soffritto 26

Pasta e fagioli verde Conchiglie, chicory, broad beans, sugar snaps 32

Linguine al nero Prawns, tomato, saffron butter 35

Ragù d'Anatra alla Veneta Fusilli, duck ragu, fried sage, Reggiano 33

Pesce Rainbow trout, leeks, little neck clams 54

Tagliata d'agnello Lamb rump cap, charred radicchio, roast eschalot, saba 62

Gratinato Swiss brown mushroom, taleggio, pangrattato 15

Asparagi Grilled asparagus, shiso crème fraîche, bottarga 15

Insalata Red velvet, castelfranco, palm sugar dressing 15

17-19 ALBERTA ST, SYDNEY

Alberto takes all efforts to accommodate guests' dietary needs, however we cannot guarantee that our food will be allergen free • Credit card surcharges apply.

A 10% service charge will apply to tables of 6 or more.

A 10% surcharge will be added to all bills on Sunday's and 15% on Public Holidays