

ALBERTO'S LOUNGE

Pane e olio focaccia & olive oil 13

Oliva marinated olives 12

Salvia fritti sage fritters, Peroni beer batter, anchovy 8 each

Insalata inverno seasonal vegetables, bagna càuda 26

Burrata cow's milk burrata, poached quince, honey, hazelnuts, rocket 29

Tonno seared tuna, acqua pazza, caperberries, red elk 36

Affettati misti prosciutto, salami, parmigiano reggiano, grissini 25/38

Cotechino spiced sausage, lentils, soffritto 29

Rigatoni alla Trapanese almonds, basil, garlic, broad bean tips 34

Linguine al nero Spencer Gulf king prawns, saffron, cuttlefish ink 38

Fusili con brasato di capra slow braised goat, golden raisins, pinenuts 36

Pesce Rainbow trout, lemonade fruit beurre blanc, sorrel 56

Agnello lamb shoulder, zucchini flowers, mint 62

Ceci chickpeas, roast tomato, fried rosemary 16

Verdure alla griglia grilled rainbow chard, chilli, colatura di alici 16

Insalata green velvet, red mustard, green elk, lemon vinaigrette 16

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