ALBERTO'S LOUNGE

Focaccia PiOiK & Wild Earth olive oil 13

Olive Marinated olives 9

Giardiniera Pickled seasonal vegetables 9

Pane Pomodoro Toasted focaccia, tomato, olive oil 15 - *seared bluefin tuna belly 50*

Baccalà Mantecato Whipped salted cod, toasted crostino 8ea

Acciughe Olasagasti Salted anchovies 15

Nervetti Veal tendon, onion salad, house wine vinegar 19

Bufala Mozzarella 20

Fagioli Cannellini Braised cannellini beans, olive oil 15

Pâté Coarse chicken liver pâté, toast 19

Zucchini Fried zucchini, lemon, parsley 16

Cime di Rapa Braised with onion & white wine 16

Calamari Fried calamari, sage, lemon 21

Vitello Tonnato Roast veal, tuna & caper sauce 32

Salumi

Prosciutto di Parma 21

Bresaola 21

Mortadella 20

Capocollo 19

Carbonara Spaghetti, guanciale, parmesan 38

Zucchini Orecchiette, zucchini, mint, ricotta salata 36

Polpette Beef meatball, sugo, parmesan 42

Risotto al Salto Alla Trattoria Arlati, pan-fried saffron risotto, braised oxtail 55

Pesce Grilled boarfish, lemon, olive oil 52

Carne Chauvel citrus-fed Wagyu 75//Prospect by Stockyard bone-in Sirloin 500g 168

Insalata Bitter leaves, vinaigrette 15

Patatine Fritte 15

17-19 ALBERTA ST, SYDNEY

Alberto takes all efforts to accommodate guests' dietary needs, however we cannotguarantee that our food will be allergen free.
A 10% service charge will apply to tables of 6 or more. A 10% surcharge will be added to all bills on Sundays and 15% on Public Holidays.