

CU MANGI to eat



Welcome to Alba, a Southern Italian restaurant that specializes on the delicious cuisine of Salento, the most southern part of the "heel of the boot", as well as the other southern regions. We aim to keep culinary traditions alive thanks to recipes that have been passed from generations to generation and are made fresh daily. We are thrilled to share our food with you and we hope you will enjoy it as much as we do...BUON APPETITO

gli Aperitivi

AMERICANO, NEGRONI, SPRITZ, GIN TONIC _____ \$10,00
SERVED WITH MIX OF TARALLI



le Bruschette

LA PACCIA _____ \$14,00

N'DIJA (SPICY CALABRIAN SAUSAGE) & BURRATA (MOZZARELLA WITH A SOFT AND CREAMY HEART)

LA CLASSICA V _____ \$10,00

CHERRY TOMATOES AND WILD ROCKET

LA VERDE V _____ \$12,00

DICED AND PANFRIED CAPSICUM, ZUCCHINI AND EGGPLANT

i Primi

ORECCHIETTE CON CIME DI RAPA E SALSICCIA _____ \$20,00

ORECCHIETTE PASTA WITH TURNIP TOPS AND FENNEL SEED SAUSAGE

CICERI E TRIA V _____ \$20,00

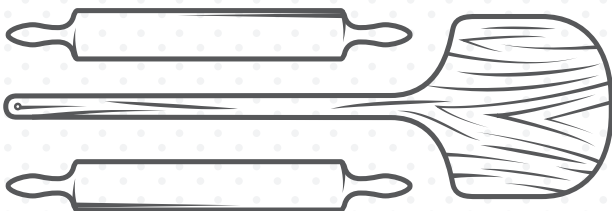
TRIA PASTA WITH OVERNIGHT MARINATED AND COOKED CHICKPEAS WITH EVOO*

LINGUINE ALLO SCOGLIO _____ \$24,00

LINGUINE PASTA WITH MUSSELS CLAMS SQUIDS AND PRAWNS

HOMEMADE BLACK GARLIC & POTATO RAVIOLI V _____ \$22,00

GOGOVEGO ICONIC RAVIOLI WITH FRESH TOMATOES AND CHILI SERVED WITH NAPOLI SAUCE



i Secondi

FRITTURA DI CALAMARI E GAMBERONI _____ \$27,00

LIGHTLY FRIED KING PRAWNS AND CALAMARI

PURPU A PIGNATA GF _____ \$27,00

OVERNIGHT MARINATED OCTOPUS, COOKED WITH HERBS, POTATOES AND TOMATO SAUCE

PARMIGIANA VEG GF _____ \$25,00

EGGPLANT PARMIGIANA WITH MOZZARELLA CHEESE

POLPETTONE RIPIENO GF _____ \$27,00

ROLLED MINCED BEEF & PORK MEAT STUFFED WITH PROSCIUTTO AND SMOKED SCAMORZA CHEESE

gli Antipasti

PITTULE _____ \$12,00

DEEP-FRIED HOMEMADE DOUGH BALLS (ASK FOR THE STUFFING OF THE DAY)

BURRATA & PROSCIUTTO GF _____ \$18,00

CREAMY MOZZARELLA SERVED WITH SAN DANIELE PROSCIUTTO

VERDURE MISTE V GF _____ \$12,00

TRIO OF GRILLED AND SEASONED VEGETABLES

SALUMI E FORMAGGI GF _____ \$22,00

MIX OF CURED MEATS SERVED WITH SELECTION OF CHEESES

FRITTINO MISTO _____ \$16,00

"FRIED LITTLE THINGS" ASK THE WAITER FOR THE SELECTIONS

i Contorni

PATATE AL FORNO - OWEN BAKED POTATOES _____ \$5,00

PANE - HOMEMADE BREAD _____ \$ 5,00

PEPERONATA - PANFRIED CAPSICUM _____ \$6,00

INSALATA MISTA - GARDEN SALAD _____ \$6,00

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to drink



Salentinian Restaurant



Wine

White

FIANO _____ G \$8,00 - B \$28,00

100% FIANO, WELL BALANCED WITH VIBRANT ACIDITY, FLAVORS OF GRAPEFRUIT AND LEMON CURD.

VERDICCHIO _____ G \$9,00 - B \$30,00

100% VERDICCHIO, AVERAGE STRUCTURE, WELL BALANCED WITH NOTES OF GREEN APPLE AND PLEASANTLY BITTER ALMOND.

PECORINO - COLLINE PESCARESI IGT _____ B \$35,00

100% PECORINO, BRIGHT PALE YELLOW, INTENSE BOUQUET WITH FRUITY AROMA, CLEAN AND FRESH.

CHARDONNAY PAN - COLLINE PESCARESI IGT G \$10,00 - B \$40,00

100% CHARDONNAY, LEMON WITH GOLDEN NUANCES. COMPLEX RICH BOUQUET OF TROPICAL FRUIT. FULL BODIED AND SMOOTH WITH INTENSE FLAVORS OF BANANA, PINEAPPLE AND GRAPEFRUIT

TREBBIANO D'ABRUZZO _____ B \$45,00

100% TREBBIANO D'ABRUZZO SUPERIORE, DELICATE FLORAL NOTES, ACACIA AND ANISE WITH BITTER ORANGE AFTERTASTE.



Red

NERO DI TROIA V _____ G \$8,00 - B \$30,00

100% NERO DI TROIA, RUBY RED COLOR WITH HINTS OF BLACKBERRIES, CURRANTS, VIOLET AND SPICES.

SALICE SALENTINO DOP _____ G \$9,00 - B \$34,00

80% NEGROAMARO, 20% MALVASIA NERA DI LECCE, DEEP RUBY RED WITH HINTS OF VIOLET, BALANCED ACIDITY AND TANNINS.

PRIMITIVO - SALENTO IGT _____ G \$9,00 - B \$37,00

100% PRIMITIVO, DEEP RED WITH PURPLISH HUES, INTENSE BOUQUET OF JAM AND FRUIT, FULL BODIED WITH BALANCED TANNINS.

NEGROAMARO - CURTI RUSSI DOP _____ B \$40,00

100% NEGROAMARO, DEEP RED COLOR WITH HINTS OF VIOLET, BALANCED TANNINS, STRONG SPICY BOUQUET.

TELA DI RAGNO - ROSSO SALENTO IGP _____ B \$70,00

50% AGLIANICO 50% CABERNET SAUVIGNON. DEEP RUBY RED COLOR, INTENSE BOUQUET OF FRUITS OF THE FOREST, SPICE AND A SLIGHT VEGETABLE NOTE. WARM, BALANCED TANNINS, LINGERING AND HARMONIOUS.

Rose'

SIRÈ NEGROAMARO - ROSATO SALENTO IGP G \$9,00 - B \$30,00

100% NEGROAMARO, LIGHT PINK WITH HINTS OF PURPLE, LIVELY BOUQUET OF STRAWBERRIES, CHERRY AND AROMATIC HERBS, FRESH, SMOOTH WITH BALANCED ACIDITY.

VIGNE ROSATO _____ B \$40,00

CALABRIAN INDIGENOUS GRAPES, 8000 BOTTLES PRODUCED, NOTES OF PEACH FLOWERS, AN INTENSE FRUITY AROMA AND AFRESH FULL FLAVORED PALATE.

Sparkling

PROSECCO AROMATICO - EXTRA DRY DOC G \$8,00 - B \$34,00

LOGGIA CONEGLIANO, 100% GLERA, SPARKLING, PALE BRIGHT LEMON. INTENSE FRUIT FRAGRANCE AND A SENSATION OF CITRUS NOTES THAT FADES INTO FLORAL WITH NOTES OF WISTERIA AND ACACIA.

PROSECCO EXTRA DRY _____ B \$44,00

100% GLERA, BRIGHT STRAW YELLOW COLOUR AND ITS SCENTS AWAKE OF LIGHT FLORAL FRUITS NOTES. PERSISTENT BUBBLES WHICH ARE SOFT AND DRY ON THE PALATE.

Beer



PERONI - BEER 33CL _____ \$8,00

MORETTI - BEER 33CL _____ \$8,00

MENABREA - BEER 33CL _____ \$9,00

LA MOROSINA - SENSIA ROSSA (GF) _____ \$11,00

LA MOROSINA - ROSSA _____ \$11,00

Soft Drink

APPLE, ORANGE, PINEAPPLE JUICE _____ \$5,00

STRANGELOVE CLOUD PEAR & CINNAMON 300ML _____ \$6,00

STRANGELOVE DOUBLE GINGER BEER 300ML _____ \$6,00

STRANGELOVE SMOKED COLA 300ML _____ \$6,00

STRANGELOVE WHITE GRAPEFRUIT, BASIL 300ML _____ \$6,00

STRANGELOVE LEMON SQUASH 300ML _____ \$6,00

SPARKLING WATER _____ B \$4,00 - UNLIMITED \$10,00

STILL WATER _____ B \$2,00 - UNLIMITED \$6,00

OPEN DAILY: MON - THU 11.30AM - 10.30PM / FRI - SAT 11.30AM - 11.30PM / SUNDAY 12.00PM - 10.00PM