

DINNER

Menu



Translated as “sunrise” from Italian,
ALBA invites you on a joyful escape
to sun-drenched coastline of the Amalfi.

Infused with authentic Italian flavours
and the genuine warmth of Italian hospitality
ALBA brings southern sunshine
to Knightsbridge.

*Live La
Dolce Vita!*

Caviar

30/50/125 gr

Siberian
Baeri

80 / 155 / 340

Reserve
Oscietra

105 / 175 / 410

Imperial
Beluga

125 / 285 / 760

Oysters

6/12 pcs

Maldon

33 / 66

Jersey

39 / 78

Scottish Oyster

48 / 96

Raw Fish

Pink Prawns Carpaccio <i>Burratina</i>	32
Yellowtail Crudo <i>Black Truffle</i>	41
Trio Tartare <i>Tiger, Mazzancolle, Pink Prawns</i>	36
Langoustines Tartare <i>Foie Gras</i>	36
Ventresca Tuna Tartare <i>Black Caviar</i>	39

To Share

Vegetable Crudite (v)

*Tomato, Fennel, Carrots,
Pepper, Raddish*

23

Beef Carpaccio

*Black Truffle, Grana Padano,
Artichoke, Aioli*

64

Plato Di Mare

*Oysters, Seafood Selection,
Fish Carpaccio, Clams*

110 / 190

Italian Assorted Antipasti

*Culatello, Finocchiona,
Truffle Mortadella, Coppa Sarda*

39

Pizza Margherita Della Nonna (vg)

*Buffalo Mozzarella,
Homemade Datterini Sauce*

28

Pizza Burrata

*Courgette Flowers,
Burrata, Anchovies*

38

Pizza Appennina (vg)

*Porcini Mushrooms,
Black Truffle*

49

Pizza Alba

*Fior di latte, Scrambled
Eggs, Black Caviar*

60

* add extra caviar

— Starters & Salads —

	Italian Style Gazpacho <i>Tomato / Lobster</i> (v)	20 / 45
	Burrata Mozzarella <i>Heritage Tomatoes / Truffle</i> (vg)	25 / 28
	Courgette Flowers <i>Buffalo and Anchovies / Crab</i>	14 / 18
	Aubergine Parmigiana (vg)	20
	Catalana with Marinated Tomatoes <i>Prawns / Crab</i>	33 / 36
	Green Salad <i>Butterhead, Asparagus, Artichoke, Green Beans</i> (v)	20
	Baby Artichoke Salad <i>Parmesan Shavings</i> (vg)	17
	Seafood Salad <i>Squid, Mazzancolle, Mussels, Octopus</i>	26
	Fritto Misto <i>Squid, Prawns</i>	30
	Vitello Tonnato <i>Anchovies, Tuna</i>	22
	Beef Fillet Carpaccio <i>Black Truffle</i>	32

Pasta

Tomato Gnocchi	<i>Sauce Della Nonna and Basil</i> (vg)	28
Alba Tagliatelle	<i>Black Truffle, Butter Sauce</i> (vg)	40
 Spaghetti Nerano	<i>Deep Fried Courgette, Caciocavallo</i> (vg)	28
Lobster Linguine	<i>1/2 Lobster, Bisque Tomato Sauce</i>	68
Amalfi Tagliolini	<i>Mazara Prawns, Bottarga, Lemon Sauce</i>	39
Crab Ravioli	<i>Saffron Butter Sauce, Caviar</i>	46
Ravioli Genovese	<i>Veal Ragu Filling, Sage</i>	30
<i>To share</i> Mafalde Pasta	<i>King Crab</i>	95
Truffle Risotto	<i>Porcini</i>	43

* add caviar

* add truffle (£4 per 1 gram)

We offer gluten-free pasta, kindly ask your waiter.

Fish

<i>To share</i>	Octopus alla Luciana <i>Tomato Sauce, Olives, Capers</i>	38
<i>To share</i>	Sea Bass <i>Red Potatoes, Chilli</i>	56
	Sea Bream <i>Aqua Pazza Style</i>	58
	Fish Counter <i>Grilled / Salt Crust / Steamed</i>	Price per kg.

Fish Counter

Catch of the Day

Sea Bass	Lobster
Black Seabream	Langoustine
John Dory	Mazara Prawn
Dover Sole	Gambero Carabineros
Turbot	Jumbo Tiger Prawn

Market price per kg.

Meat

Lamb Chop	<i>Potato, Baby Carrots</i>	42
Filetto di Bosco	<i>Black Truffle</i>	56
<i>To share</i> Roast Chicken, Italy	<i>Free Range Corn Fed, Truffle</i>	72
<i>To share</i> Veal Milanese		76
<i>To share</i> Fiorentina	<i>Porter House</i>	180

Sides

AND VEGETABLES

 Tomato Salad	<i>Marinated Tomatoes, Traditional Balsamic</i> (v)	12
Rocket, Cherry and Parmigiano	(vg)	12
Artichoke alla Romana	<i>Mint</i> (v)	11
Grilled Asparagus	<i>Sicilian Orange Dressing</i> (v)	13
Baby Potatoes	<i>Tropea Onion, Jus</i> (v)	10



- Summer special dish

V (vegan), VG (vegetarian)

For allergy and nutritional information please scan the QR code.



Please advise of any allergies before ordering. While we take precautions, our kitchen may handle various ingredients which could result in unintentional cross-contamination with allergens.

A discretionary service charge of 15%
and a cover charge of £3 per person will be added to your bill.