

APERITIVO

Aperitif

Enjoy a classic Italian spritz while you decide

Bellini Veneziana 11

Peach juice, prosecco

Spritz 11

Aperol, prosecco, soda

Negroni 11

Gin, Campari, sweet vermouth

Campari & Orange 11

Campari, orange

INIZIA LA SERATA

Start Your Evening

Albertini Special 25.5

Selection of cured meats

Burrata Speciale 27.5

Burrata, Parma ham, sun-blushed tomatoes, olives,

truffle paste, bread

Prawns & Squid 28.5

Deep-fried prawns, squid, garlic, chilli, tartar sauce

Antipasto di Verdure (V) 25

Mozzarella, roasted vegetables, olives, tomatoes

Cozze 24

Mussels, garlic, shallots, white wine, parsley, fries

Mozzarella Garlic Pizza (V) 12

Mozzarella, garlic

Tomato Garlic Pizza (V) 11.5

Tomato, garlic

PASTA DELLA CASA

House Pasta

Chef recommended

Spaghetti Carbonara 19

Guanciale, egg, pecorino

Tagliatelle Pollo e Funghi 22

Chicken, porcini mushrooms, creamy sauce

Ravioli al Tartufo 21.5

Ravioli, truffle cream sauce, courgettes

ANTIPASTI

Starters

Marinated Italian Olives (V) 7.5

Olives, bread

Burrata con Pomodoro (V) 18.5

Burrata, cherry tomatoes, basil, olive oil, bread

Zucchini Albertini 13.5

Courgettes, goat's cheese, nduja, rocket

Gamberoni Diavola 16.5

King prawns, tomato sauce, jalapenos, bread

Bruschetta Bufala (V) 13

Bruschetta, tomatoes, mozzarella, basil, balsamic

Calamari Fritti con Zucchini 13.5

Fried calamari, courgettes, tartar sauce

Parmigiana di Melanzane (V) 13

Aubergine, mozzarella, tomato sauce, parmesan,

basil

Zuppa di Verdure (V) 9.5

Vegetable soup

PRIMI PIATTI

First Courses

Fusilli Piemontese 21.5

Sausage, broccoli, tomato, red wine, chilli

Fusilli Verdure (V) 18.5

Tomatoes, courgettes, broccoli, basil

Gnocchi alla Sorrentina (V) 19

Tomato sauce, basil, mozzarella

Gnocchi Saltimbocca 22.5

Veal, Parma ham, white wine sauce

Spaghetti con Gamberoni 26

Prawns, courgettes, shellfish bisque, tomatoes,

chilli

Linguine Frutti di Mare 27

Seafood, white wine, bisque, spice

Linguine con Pesto (V) 22.5

Homemade pesto

Tagliatelle Puttanesca 23.5

Anchovies, capers, olives, tomato sauce, chilli, basil

Ravioli Aurora (V) 20.5

Tomato cream sauce, parmesan, basil

Risotto al Tartufo (V) 26.5

Porcini mushrooms, saffron, truffle, parmesan

Risotto ai Frutti di Mare 26

Seafood, white wine, bisque, saffron

GRILL & SPECIALITA

Grill & Specialities

Tagliata al Pepe 39.5

Rib-eye steak, peppercorn sauce, vegetables

Tagliata alla Griglia 38

Grilled rib-eye steak, fries

I PREFERITI DELLA CASA

House Favourites

Pollo dello Chef - Recommended 28.5

Chicken, pancetta, porcini mushrooms, creamy

sauce, vegetables

Scaloppine al Limone - Recommended 28.5

Veal, white wine, lemon sauce, spinach, parmesan

Fegato di Vitello alla Veneziana 29.5

Calf liver, butter, onions, bay leaves, potatoes

PESCE

Seafood

Salmone alla Griglia 28.5

Grilled salmon, vegetables

Spigola al Fresco 31.5

Sea bass, white wine, tomatoes, lemon zest, parsley,

vegetables

Gamberi in Padella 31

King prawns, white wine, garlic, parsley, courgette

sticks

INSALATA

Salads

Chef Salad (V) 17.5

Goat's cheese, bread, potatoes, spinach, tomatoes

Chicken Caesar 18.5

Chicken, lettuce, tomatoes, parmesan, pancetta,

Caesar dressing, breadsticks

CONTORNI

Sides

Mixed Vegetables (V) 6.5

Seasonal steamed vegetables

French Fries (V) 6.5

Crispy golden fries

Mixed Salad (V) 6.5

Fresh leaves, tomatoes, cucumber

PIZZE

Pizzas

Hand-stretched, stone-baked pizzas

Albertini - Popular Choice 21

Tomato, mozzarella, Parma ham, rocket, parmesan

Bufala (V) - Popular Choice 20

Tomato, buffalo mozzarella, basil, olive oil

Italian Sausage - Popular Choice 21

Mozzarella, sausage, parmesan

Margherita (V) 15.5

Tomato, mozzarella, basil, olive oil

Calabria 18.5

Tomato, mozzarella, nduja, red onion, artichoke

Prosciutto 18.5

Tomato, mozzarella, ham, mushrooms

Napolitana 18

Tomato, mozzarella, olives, anchovies, capers

Chef Pizza 19

Mozzarella, sausage, gorgonzola

Americana 19.5

Tomato, mozzarella, pepperoni, chilli oil

Capricciosa 20.5

Tomato, mozzarella, ham, mushrooms, artichoke,

pepperoni

Vegetariana (V) 18.5

Tomato, mozzarella, aubergines, courgettes, pep-

pers, olives, onion

Quattro Formaggi (V) 20.5

Gorgonzola, mascarpone, mozzarella, parmesan,

cherry tomato

Rustica 19

Tomato, mozzarella, onion, olives, pepperoni,

rocket

Tonno 17.5

Tomato, mozzarella, tuna, onion

Calzone 19.5

Tomato, mozzarella, salami Napoli, nduja

Spinach with Parmesan (V) 7

Sauteed spinach, garlic, parmesan

Rocket with Parmesan (V) 6.5

Wild rocket, shaved parmesan, balsamic

Sauteed Potatoes (V) 6.5

Pan-fried potatoes, rosemary, garlic

DOLCI

Desserts

Tartufo Nero 7.4

Zabaglione and chocolate ice cream, hazelnut,

cocoa powder

Souffle al Cioccolato 8.5

Rich chocolate souffle, liquid centre, vanilla ice

cream

New York Baked Cheesecake 7.4

Vanilla baked cheesecake, biscuit base

Crostata di Mele 8.4

Apple tart, apple puree, vanilla ice cream

Tiramisu 7.4

Homemade coffee-flavoured Italian dessert

Panna Cotta 7.4

Light and creamy Italian dessert

Chocolate & Coconut Tarte (Vegan) 7.6

Date and nut base, Belgian chocolate, coconut

Ice Cream, 3 Scoops 6.4

Vanilla, strawberry, chocolate or lemon sorbet

Affogato 7.10

Vanilla ice cream, espresso, plain chocolate

AMARI & LIQUORS

Baileys 6.5

Cointreau 6.5

Disaronno 6.5

Limoncello 6.5

BRANDY & COGNAC

Vecchia Romagna 7.0

Courvoisier 8.5

WHISKEY

Bell's 6.5

Monkey Shoulder 8.5

Laphroaig 10.0

Glen Moray 8.5

Glenmorangie 9.5

Jameson 7.5

Jack Daniel's 7.5

CAFFE

Coffee

Espresso 2.8 / 3.5

Cappuccino 4.2

Latte 4.2

Americano 3.8

Macchiato 3.0 / 3.5

Hot Chocolate 4.5

Irish Coffee 7.5

TE

Tea

Breakfast Tea 3.5

Peppermint 3.5

Earl Grey 3.5

Camomile 3.5

Green Tea 3.5

SPARKLING WINE & CHAMPAGNE

Prosecco DOC Extra dry, Nao Nis

Italy, Veneto vg Glass £12 | Bottle £35

Champagne Brut NV, Taittinger

France, Champagne Bottle £85

WHITE WINE

Inzolia Terre Siciliane IGT, Le Rovole

Italy, Sicily Glass £8 | Bottle £28

Pinot Grigio delle Venezie DOC, Nao Nis

Italy, Veneto vg Glass £9 | Bottle £30

Chardonnay, Le Altane Fresh

Italy, Veneto Glass £10 | Bottle £32

Fiano, San Patrimo

Italy, Puglia Bottle £34

Sauvignon Blanc, The Duke of Marlborough

Glass £13 | Bottle £36

Pecorino, DeNatile

Italy, Abruzzo Bottle £38

Vermentino “Aragosta”, Cantina Santa Maria la Palma

Italy, Sardinia Bottle £40

Gavi del Comune di Gavi, Marchesi di Barolo

Italy, Piedmont Bottle £45

Chablis 1er Cru Beaurroy, Agnès and Didier Dauvissat

France, Burgundy Bottle £75

ROSÉ WINE

Pinot Grigio Blush delle Venezie, Nao Nis

Italy, Veneto vg Glass £9 | Bottle £30

“Idelma” Rosato, Tenuta Sant’ Antonio

Italy, Veneto Bottle £40

RED WINE

Nero d’Avola, Le Rovole

Italy, Sicily Glass £8 | Bottle £28

Merlot, Seriadè

Italy, Friuli-Venezia Giulia Glass £10 | Bottle £30

Chianti DOCG, Conti Serristori

Italy, Tuscany Glass £11 | Bottle £32

Montepulciano d’Abruzzo DOC, Colle Corviano

Italy, Abruzzo Bottle £36

Los Cardos Single Vineyard Malbec, Doña Paula

Argentina, Mendoza Glass £13 | Bottle £40

Rioja Crianza “Marcellino”, Bodegas Isidro Milagro

Spain, Rioja Bottle £38

Syrah Appassimento, Villa Carume Contentrated

Italy, Sicily Bottle £44

Barbera d’Asti DOCG “Rure”, Marchesi di Barolo

Italy, Piedmont Bottle £48

Cabernet Sauvignon DOC, Loredan Gasparini

Italy, Veneto Bottle £50

Super Tuscan “Trasgaia”, Villa Trasqua

Italy, Tuscany Bottle £65

Amarone della Valpolicella DOCG, Tenuta Sant’Antonio

Italy, Veneto Bottle £95

Barolo Tradizione DOCG, Marchesi di Barolo

Italy, Piedmont Bottle £120