



Set Menu required on Friday & Saturday nights for bookings of 9 people or more.

Please tell your waiter of any allergies before ordering.

Public Holiday Surcharge will apply.

Sparkling Water \$4.5 per bottle

Still water is complimentary

Corkage \$3.50 pp

Entrée

Entrees can be served as a larger portion for an extra \$9

<i>Antipasto Platter</i>	<i>\$13 per person</i>
<i>Sourdough bread, ricotta & goat cheese mousse, green Sicilian & Ligurian olives, cured meats, rosemary infused oil with balsamic reduction & marinated mushrooms</i>	
<i>Cheesy Herb & Garlic bread with fresh & melted buffalo mozzarella & grated pecorino</i>	<i>\$7 per person</i>
<i>Bruschetta Ciabatta with Roma tomato, rocket pesto, basil, grated pecorino & balsamic reduction</i>	<i>\$16</i>
<i>Arancini stuffed with pumpkin served on gorgonzola sauce & toasted walnut crumbs topped with freshly grated pecorino (6pcs)</i>	<i>\$16</i>
<i>Nonna's Meatballs topped with cheese and crispy bread chips (7pcs)</i>	<i>\$16</i>
<i>Salt & Pepper Squid served with homemade Calabrian chilli mayonnaise</i>	<i>\$19</i>
<i>Fresh king prawns cartoccio in a light garlic, chilli & lemon butter sauce</i>	<i>\$22</i>

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\$49pp Menu (Min 4pp)

This price includes sparkling water, all sharing entrees and your choice of 3 of the mains to share

For an additional \$10pp Coffee & dessert will be included

Sharing Entrees

Bruschetta Ciabatta with Roma tomato, rocket pesto, basil, grated pecorino & balsamic reduction

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Green Sicilian & Ligurian marinated olives

•

Arancini stuffed with pumpkin served on blue cheese sauce & toasted walnut crumb topped with freshly grated pecorino

•

Nonna's Meatballs topped with cheese and crispy bread chips

•

Salt & Pepper Squid served with homemade Calabrian chilli mayonnaise

Select 3 mains bellow for your guest to share from on the day

Home-made pillows of potato gnocchi with pulled lamb shoulder ragú

•

Risotto with porcini mushrooms, truffle paste, & parmesan

•

Choose a pizza from the menu

•

Braised & slow cooked pulled & pressed organic lamb shoulder wrapped in crispy prosciutto

Served with creamy mash potato, seasonal vegetables & red wine jus

•

Tortellini Boscaiola with pancetta, onion, mushrooms, veal jus, cream & parmesan

•

Albi's Beef Lasagne with béchamel, buffalo mozzarella, fresh napoletana sauce, grated parmesan, fresh basil & crispy bread chips

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Pasta & Risotto

Enjoy Albi's selection of warm breads to eat with your pasta \$5pp

<i>Risotto with porcini mushrooms, truffle paste, & parmesan</i>	\$26
<i>Tortellini Boscaiola with pancetta, onion, mushrooms, veal jus, cream & parmesan</i>	\$24
<i>Albi's Beef Lasagne with béchamel, buffalo mozzarella, fresh napoletana sauce, grated parmesan, fried basil, & crispy bread chips</i>	\$24
<i>Homemade pillows of potato Gnocchi with slow cooked lamb shoulder ragú, & grated parmesan</i>	\$28
<i>Homemade pillows of potato Gnocchi Sorentina with crab, garlic, chilli & basil in fresh napoletana sauce topped with provolone cheese snow & rocket salad</i>	\$28
<i>Linguini Marinara with garlic, chili, mussels, clams, calamari & prawns in tomato sauce</i>	\$29

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Mains

- Braised, pulled and pressed organic lamb shoulder wrapped in crispy prosciutto served with creamy mash potato, seasonal vegetables & red wine jus* **\$38**
- Barramundi, mussels, prawns, calamari & scallops slow cooked with black & green olives & Mediterranean flavours, served in a rich tomato sauce with sourdough bread* **\$38**

Sides & Salads

- Chips* **\$7**
- Rocket Salad with balsamic vinegar, fresh orange segment & green pear, walnuts, shaved parmesan & blue cheese* **\$14**

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Pizza

<i>Margherita</i>	\$21
<i>San Marzano tomato, fior di latte, basil, grated parmesan</i>	
<i>Napoli</i>	\$21
<i>San Marzano tomato, fior di latte, anchovies, olives, capers, oregano</i>	
<i>San Daniele</i>	\$26
<i>San Marzano tomato, fior di latte, San Daniele prosciutto topped with fresh rocket, cherry tomatoes & parmesan cheese</i>	
<i>Tony's Pizza</i>	\$27
<i>San Marzano tomato, fior di latte, king prawns, garlic & fresh parsley</i>	
<i>Stephy Pizza</i>	\$27
<i>San Marzano tomato, fior di latte, king prawns & pancetta</i>	
<i>Capricciosa</i>	\$25
<i>San Marzano tomato, fior di latte, mushroom, artichoke, olives & Italian ham</i>	
<i>Diavola</i>	\$25
<i>San Marzano tomato, fior di latte, hot salami, basil & olives</i>	
<i>Quattro Salumi</i>	\$26
<i>San Marzano tomato, fior di latte, Italian ham, Italian sausage, pancetta, hot salami & basil</i>	

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Hawaiian **\$24**
San Marzano tomato, fior di latte, Italian ham & pineapple

La Vegetariana **\$24**
San Marzano tomato, fior di latte, mushroom, zucchini, cherry tomato, capsicum & garlic

La Vegana **\$24**
San Marzano tomato, mushroom, zucchini, capsicum, cherry tomato & garlic

Bianco / White base

Biancaneve **\$26**
Fior di latte, Italian sausage, potato & rosemary oil

Four Cheese **\$25**
Fior di latte, blue cheese, provolone, parmesan & walnut crumb

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Dolci

<i>Albi's Homemade Tiramisu served with chocolate gelato</i>	\$14
<i>Crème brûlée with mixed berry compot & homemade lemon sorbet</i>	\$14
<i>Affogato with 2 scoops of vanilla ice-cream, espresso, hazelnut shot, homemade biscuits & Add a shot of Frangelico or Kahlua</i>	\$15 \$6
<i>Nutella Pizza</i>	\$17
<i>Ice-cream & sorbet</i>	per scoop \$3

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