

ALBA MENU

QUIGGIU CA
UEI À LA CARTE

STARTERS

| | | |
|---|-------|------------------|
| RUSTICO LECCESE Puff pastry, béchamel, tomato, mozzarella..... | (VEG) | 16 |
| SUNBURNT CALAMARI Squid, chickpeas, spicy nduja oil..... | (GF) | 24 |
| FAVE E CROSTINI Broad beans purée, croutons..... | (V) | 16 |
| BURRATA E CAPOCOLLO Puglian cured pork meat, original Italian burrata, focaccia..... | | 32 |
| PARMIGIANA DI MELANZANE Eggplant, tomato, mozzarella, parmesan cheese..... | (VEG) | 21 |
| BRUSCHETTA PACCIA Spicy nduja oil, stracciatella, on toasted bread..... | | 3pcs 22/ 4pcs 29 |
| BRUSCHETTA QUETA Ricotta, almonds, figs, thyme, on toasted bread..... | (VEG) | 3pcs 19/ 4pcs 25 |
| ANTIPASTIERA The chef's selection of all our starters and more..... | | 2ppl 57/ 3ppl 85 |

(MADE TO SHARE)

PASTA

FRESHLY MADE IN-HOUSE.
120G SERVE, UPGRADE TO 180G +\$7.
GF/DF OPTION AVAILABLE.

ADD EXTRA PARMESAN CHEESE +\$3

| | | |
|--|-------|----|
| EVERGREEN ORECCHIETTE Orecchiette, zucchini cream, mint, lemon, toasted almonds..... | (V) | 29 |
| RAGÙ DI POLPO Mafaldine, octopus, tomato sauce, stracciatella, red wine..... | | 35 |
| GAMBERI E BURRATINA Spaghetti, tomato sauce, prawns, burratina (50G)..... | | 37 |
| FARMER WANTS A BUSIATE Busiate, chickpeas purée, guanciale, pecorino cheese..... | | 32 |
| 12 HOUR LAMB RIGATONI Rigatoni, lamb shoulder, red wine, parmesan cheese..... | | 34 |
| SAGNE TORTE Traditional twisted Puglian pasta, tomato sauce, ricotta salata, basil..... | (VEG) | 25 |

SECONDI

| | | |
|---|------|----|
| GOLDEN PORK Crunchy skin pork belly, figs, braised fennel, balsamic..... | (GF) | 39 |
| FISHERMAN'S BREAKFAST Swordfish, aromatic breadcrumb, sundry tomatoes & almonds sauce..... | | 42 |
| EGGPLANT POLPETTE Eggplant balls, tomato sauce..... | (V) | 27 |
| SPALLONA 3 SALSE Whole lamb shoulder, 3 home-made sauces, roasted potatoes..... | (GF) | 95 |

(MADE TO SHARE)

SIDES

| | |
|---|----|
| PATATE AL FORNO Potatoes, rosemary, garlic | 10 |
| INSALATA Mix leaves, cherry tomatoes, salad dressing.. | 10 |
| VERDURE Seasonal vegetables..... | 12 |

BREAD

| | |
|--|---|
| FOCACCIA Home-made focaccia..... | 8 |
| PITTULE Olives, capers and tomatoes.... | 7 |
| PANE Sliced Bread..... | 7 |

PLEASE NOTIFY STAFF OF ALLERGIES OR DIETARY REQUIREMENTS.
WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE GUESTS'
DIETARY NEEDS, WE CANNOT GUARANTEE OUR FOOD WILL BE ALLERGEN-FREE.

A 1.60% SURCHARGE APPLIES ON ALL CARDS
SUNDAY SURCHARGE 10% AND 15% ON PUBLIC HOLIDAYS.
BYO CAKE INCURS A SERVICE CHARGE OF \$3PP.

(V) VEGAN
(VEG) VEGETARIAN
(DF) DAIRY FREE (GF) GLUTEN FREE

A RESTAURANT

DON'T
KNOW
WHAT TO
CHOOSE?

LET US
GUIDE YOU

A WALK THROUGH LECCE

A TASTE OF LECCE IN EVERY COURSE, JUST LIKE
WALKING THROUGH ITS SQUARES, ITS LITTLE
SHOPS AND THE FLAVOURS OF HOME.

RUSTICO (VEG)
PARMIGIANA (VEG)
PITTULE (V)

SAGNE TORTE (VEG)
FISHERMAN'S
BREAKFAST

INSALATA
PASTICCIOTTO

Designed to share (minimum 2 ppl)

60 pp

ALBA'S MOST LOVED

THE SELECTION OF THE DISHES MOST LOVED BY
THOSE WHO HAVE CHOSEN US OVER THE YEARS.

PITTULE (V)
BRUSCHETTA PACCIA
PARMIGIANA (VEG)

SPAGHETTI GAMBERI
E BURRATINA
FOCACCIA

GOLDEN PORK (GF)
PATATE AL FORNO
TIRAMISÙ

Designed to share (minimum 2 ppl)

74 pp

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