



\$45PP ALL-YOU-CAN-EAT

AVAILABLE EVERY MONDAY

ANTIPASTI

BRUSCHETTA PACCIA

3 slices of toasted bread with spicy 'nduja sausage and stracciatella cheese

PITTULE **V**

Homemade deep fried dough balls, stuffed with capers, olives and tomatoes

ZUCCHINE GRIGLIATE **GF V**

Grilled zucchini served with shaved fennel, chilli flakes and EVOO & lemon dressing

PASTA E SECONDI

CASARECCE ALLA NORMA **VEG**

Homemade casarecce cooked in tomato sauce with fried eggplant and topped with cacio ricotta cheese

CICERI E TRIA **V**

Homemade tria pasta cooked in a marinated chickpeas sauce and fried pasta

ORECCHIETTE SALSICCIA & 'NDUJA

Homemade orecchiette tossed in a fennel seed pork sausage and spicy 'nduja ragout with a touch of San Marzano tomato sauce

PARMIGIANA **GF VEG**

Family recipe, layers of deep-fried sliced eggplants, San Marzano tomato sauce, parmesan cheese, mozzarella and basil

PITTA DI PATATE

Homemade potato gratin, stuffed with ham and italian cheese

POLLO E PATATE **GF DF**

Oven baked chicken thigh cooked in a homemade lemony sauce served with roasted potatoes

DOLCI

GELATO **GF**

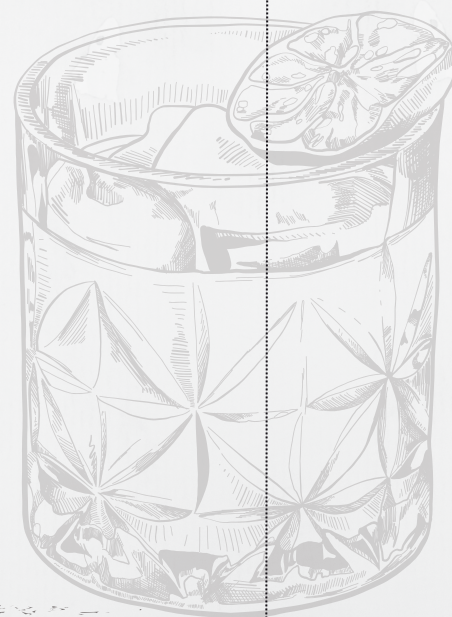
Ask your waiter for the flavour available

PANNACOTTA **GF**

Homemade pannacotta served with caramel sauce

TIRAMISÙ

Family recipe, homemade tiramisù



T&C's Cannot split with À La Carte orders. Full dish price for non-cleared plates will apply. Love food and help us avoid wastage!

Please talk to your waiter for any allergy or intolerance. **V: Vegan - VEG: Vegetarian - GF: Gluten Free - DF: Dairy Free**
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APERITIVI

PRE DINNER DRINKS

Served with Taralli & Olives

SPRITZ

Aperol or Campari, prosecco, soda

15

SPRITZ SALENTINO

Aperol, Vodka, prosecco and soda

16

NEGRONI

Red vermouth, Campari and gin

15

NEGRONI SBAGLIATO

Red vermouth, Campari and prosecco

15

AMERICANO

Red vermouth, Campari and tonic water

14

GIN TONIC

Gin and tonic water

13

ESPRESSO MARTINI **M**

Vodka, Mr. Consistent mixer

17

MARGARITA **M**

Tequila, Mr. Consistent mixer

17

CHILLI MARGARITA **M**

Tequila, Mr. Consistent mixer

17

AMARETTO SOUR **M**

Amaretto, Mr. Consistent mixer

17

***M: Mocktail Option Available (\$12)**

Follow us & Share your Salentinian experience



@albarestaurantnewtown

10%
OFF

PAY CASH,
PAY LESS!

BREAD

PANE V

Altamura's famous bread

FOCACCIA V

2 pieces of homemade focaccia with roasted tomatoes

PITTULE V

Deep-fried dough balls stuffed with capers, olives and tomatoes

ANTIPASTI
STARTERS

BRUSCHETTA PACCIA

3 slices of toasted bread with spicy 'nduja sausage and stracciatella cheese

BRUSCHETTA RICOTTA E CRUDO

3 slices of toasted bread with whipped ricotta and sliced prosciutto crudo

BRUSCHETTA RICOTTA E POMODORI VEG

3 slices of toasted bread with whipped ricotta and marinated cherry tomatoes

HUMMUS, BURRATA & COLATURA GF

Homemade chick peas hummus served with fresh burrata cheese and topped with italian anchovy sauce

FOCACCIA CAPOCOLLO E FORMAGGIO

Homemade focaccia served with Capocollo (cured pork neck) and Apulian cheese

RUSTICO LECCESE VEG

Homemade round puff pastry, filled with mozzarella, béchamel and tomatoes

ANTIPASTIERA

Chef selection of starter when you simply can't choose

3ppl \$75 | 5ppl \$95 | 7ppl \$115

SIDES

INSALATA V GF DF

Mix leaves salad served with cherry tomatoes and vinaigrette

PATATE AL FORNO V GF DF

Oven baked potatoes

VERDURE V GF DF

Seasonal vegetables

ROSSO
RED WINE



SUSUMANIELLO

Light body with a deep red color, with notes of spices and red berries

NEGROAMARO

Ruby red with violaceous nuances. Fruity scents with a good frame and persistence

PRIMITIVO

Deep red with purplish hues. Intense bouquet of jam and fruit, full bodied with balanced tannins

PRIMITIVO MERLOT

Intense and smooth primitivo merlot blend with balsamic and fruity notes. Medium body

NERO DI TROIA

Ruby red with violet reflections. Delicate tannins in a full body with notes of red berries

HAPPY HOUR
(AVAILABLE DAILY | 5PM to 7PM)

IN PARTNERSHIP WITH



SELECT SPRITZ

Select Aperitivo, Prosecco, Soda, Green Olive

SELECT AMERICANO

Select Aperitivo, Rosso Antico Vermouth, Soda

MONTE & TONIC

Amaro Montenegro, Tonic Water, Orange Twist

MONTE SHOT

Amaro Montenegro Chilled

MENABREA

300 ml on tap



BUON APPETITO



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BIANCO

WHITE WINE



PROSECCO

Pale bright lemon color. Intense fragrance of peach, pear and green apple. Balanced and smooth with fresh acidity

14 50

PINOT GRIGIO

Bright lemon color. Delicate aromas of green apple and hints of mediterenian aromatic herbs. Well balances and delicate taste

15 48

CHARDONNAY

Straw yellow color. Complex bouquet of exotic fruits. Intense palate with a pleasant acidity and good balance

16 50

VERDECA

Straw yellow color with greenish highlights. Complex to the nose with notes of pineapple and yellow peach. Fresh and well balanced

17 54

MINUTOLO

Straw Yellow color, delicate bouquet of citrus fruit and aromatic herbs, minerals and floral. Full and balanced

65



ROSATI

ROSE WINE



NEGROAMARO ROSATO

Bright pink color. Aromas of raspberry and strawberry with a fresh and salty taste. medium body with a good acidity

16 50

BYO AVAILABLE
\$10 PER BOTTLE (A LA CARTE ONLY)



Follow us & Share your Salentinian experience



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PASTA

PASTA

Gluten-free Pasta Available

MAFALDE ZUCCHINE E CACIOCAVALLO **VEG**

Homemade mafalde tossed in a zucchini purée, made with onion and parmesan, topped with Caciocavallo cheese

26

TRIA FAGIOLI E COZZE **DF**

Homemade tria, cooked in a Cannellini beans with mussels and fried tria pasta

27

SEDANINI SEPPIA, LIMONE E POMODORINI **DF**

Homemade wholemeal sedanini pasta, tossed in cuttlefish onion and lemon ragout finished with cherry tomatoes

32

ORECCHIETTE 'NDUJA, SALSICCIA E STRACCIATELLA

Homemade orecchiette, tossed in fennel seed pork sausage and spicy 'nduja ragout, topped with creamy stracciatella

29

CASARECCE AL RAGU` DI AGNELLO

Homemade casarecce, served in a 24hr slow cooked lamb ragout, topped with parmesan cheese

30



SECONDI

MAIN COURSES

PARMIGIANA **GF VEG**

Family recipe, layers of deep-fried sliced eggplants, San Marzano tomato sauce, parmesan cheese, mozzarella and basil

26

POLLO POMODORI SECCHI E CACIOCAVALLO

200gr deep fried crumbed chicken breast roll, stuffed with sun dried tomatoes and Caciocavallo cheese

28

PANCIA DI MAIALE **GF DF**

200gr oven baked pork belly, marinated and served with a lemon, orange and honey sauce

28

POLPO ARROSTO E FAVE **GF DF**

200gr slow cooked and roasted octopus served with a broad beans purée

34

SPALLONA DI AGNELLO **GF DF**

750gr slow cooked lamb shoulder, served with lamb jus (serves 2 ppl)

70

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DOLCI

DESSERTS

CAPRESE CON FRUTTI DI BOSCO **GF**

Homemade almonds and dark chocolate caprese cake served with berries compote

14

PANNACOTTA AL CARAMELLO **GF**

Homemade pannacotta served with a caramel sauce

15

PASTICCIOTTO

Traditional Salentinian homemade shortcrust pastry filled with custard cream

15

TIRAMISÙ

Family recipe, homemade tiramisù

15



SET MENU

\$55PP SET MENU (AVAILABLE DAILY)

Your choice of 1 starter, 1 pasta OR 1 main, 1 dessert

\$30PP WEEKEND LUNCH DEAL (SATURDAY & SUNDAY 12PM TO 3PM)

Your choice of 1 pasta and 1 glass of house wine



CAFFÈ

COFFEE

ESPRESSO

3

DOUBLE ESPRESSO

4

ESPRESSO MACCHIATO

3.5

DOUBLE ESPRESSO MACCHIATO

4.5

CAPPUCCINO

4

LATTE

4

CAFFÈ LECCESE

6

Shot of espresso, poured over ice
with a shot of almond syrup

CAFFÈ CORRETTO

7

Espresso "corretto" with
sambuca



AMARI

DIGESTIVE

MONTENEGRO

10

AMARO DEL CAPO

10

AVERNA

10

AMARO LUCANO

10

AMARO DEI TRULLI

10

AMARETTO

10

SAMBUCA

10

GRAPPA BIANCA OR BARRICATA

14



BEVANDE ANALCOLICHE

SOFT DRINKS

COCA COLA

6

COCA COLA ZERO

6

CHINOTTO

6

ARANCIATA ROSSA

6

LIMONATA

6

ORGANIC JUICES

(Apple or Orange)

6



BIRRE

BEERS

MENABREA ON TAP 300ML

11

MENABREA ON TAP 400ML

14

NASTRO AZZURRO 0.0% ALC. VOL

8

BIRRA DEL MESE

(Ask your waiter for the beer of the month)

14



Quarta caffè, is a company
born in 1950 in Lecce, the
heart of Salento.

Since then, they have been
able to produce and roast
their own arabica coffee
beans, with passion, love and

attention to the sustainability of the product and the impact on
the environment. We are proud to say, we are the only one in
Australia to provide such product, and obviously proud of
serving one of the best coffees which we are sure you'll enjoy.

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