



APPETIZERS

- Daily Selection of Oysters *** 17
please ask your server
- Jumbo Shrimp Cocktail** 16
cocktail sauce
- Tuna Tartare*** 17
crispy wontons, avocado,
soy ponzu, spicy aioli
- Semolina Crusted Calamari** 15
crispy fried calamari, pickled peppers,
chipotle aioli
- Prime Steak Tartare*** 16
cornichon, egg yolk, onion

SOUP / SALADS

- New England Clam Chowder** 10
house made cracker, cream, pancetta
- Classic Alba Caesar Salad*** 12
parmesan and house croutons
- Mediterranean Farm Salad** 12
tomatoes, peppers, onions, olives,
cucumber, feta cheese
- Beet Salad** 12
baby greens, walnuts, chevre,
citrus, sherry vinaigrette
- Burrata & Prosciutto** 16
vine ripened tomatoes, basil, aged balsamic

SUSHI ROLLS

- Mango Mambo Roll** 19
spicy salmon, avocado and mango
topped with fresh salmon and spicy mayo
- Maui Onion Roll** 19
panko sweet onion, avocado and asparagus
topped with seared cajun ahi tuna
- Rainbow Roll** 19
california roll topped with tuna,
salmon and yellow tail
- Spicy Rainbow Roll** 19
spicy tuna inside topped with tuna,
Salmon and yellow tail
- Spider Roll** 19
tempura soft shell crab, avocado, cucumber
topped with tobiko and unagi sauce
- Spicy Crunchy Roll** 19
shrimp tempura, avocado, cucumber
topped with spicy tuna, tempura, wasabi tobiko

~ Pizza ~

- "The Queen" Pizza** 16
tomato, buffalo mozzarella, torn basil
- "il Diavolo" Pizza** 17
calabrian chile, soppressata, mozzarella cheese

STEAKS & CHOPS

- Prime New York Sirloin** 16 oz 50
- Boneless Rib Eye** 18 oz 50
- Center Cut Filet Mignon** 10 oz 49
- Double Cut Pork Chop** 30
- Alba proudly serves USDA Elite Prime Beef*

SIDES

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| Brussels Sprouts 8
Sautéed w/ pancetta | Truffle Fries 9
Truffle oil, parmesan |
| Sautéed Spinach 9 | Mashed Potatoes 8 |
| Sautéed Asparagus 10 | Sautéed Mushrooms 8 |
| French Fries 8 | Mac n Cheese 10 |



FAVORITES

- Paprika Shrimp** 15
tomato confit, white wine, grilled bread
- Chicken Wings** 14
crispy wings, Zef seasoning, onion, blue cheese
- Grilled Octopus** 17
creamer potatoes, caper sauce
- Zef's Famous Meatballs** 13
san marzano tomato, pecorino romano

CHEF'S CREATIONS

- Atlantic Cod** 29
mushroom risotto, squash,
sage beurre blanc
- Grilled Swordfish** 33
root vegetable cous cous,
lemon caper butter
- Ahi Tuna** 34
togarashi, braised bok choy,
soba noodles, miso
- Faroe Island Salmon** 29
sweet potato, butternut squash,
brussels sprouts, carrots, orange beurre blanc
- Seafood Fra Diavolo** 34
1/2 lobster, mussels, shrimp, clams,
calamari, tomato confit, linguine
- Rack of Lamb** 36
harissa marinade, mint yogurt,
roasted potatoes, fall vegetable ratatouille
- Alba Chicken** 28
roasted potatoes, braised kale,
chicken jus
- Black Truffle Gnocchi** 27
braised short rib, wild mushrooms,
parmesan crema
- House Made Bolognese** 26
beef, veal, pork, tomato,
rigatoni, parmigiano reggiano

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. More information about the safety of consuming raw food is available upon request. *Note: Before placing your order, please inform your server if a person in your party has a food allergy.