



At Alba, we only use the finest Antimo Caputo double zero pizza flour. The dough is made fresh daily, hand tossed and baked in a stone oven until crisp. Our fresh mozzarella is handmade in house.

MARGHERITA	10
<i>San Marzano tomatoes, basil, fresh mozzarella</i>	
SPECK	13
<i>Smoked prosciutto, San Marzano tomatoes, fresh mozzarella, Academia Barilla Parmigiano, parsley</i>	
NAPOLI	11
<i>Sicilian anchovies, San Marzano tomatoes, fresh mozzarella, capers</i>	
AGLIO	12
<i>Fresh ricotta, mozzarella, oil-poached garlic, peperoncino</i>	
QUATTRO FORMAGGI	12
<i>Mozzarella, Pecorino, Parmigiano, Gorgonzola</i>	
DANTE al FORNO	13
<i>San Marzano tomatoes, fresh mozzarella, Parmigiano, ground prosciutto, pickled peperoncino, parsley</i>	
PROSCIUTTO	14
<i>San Marzano tomatoes, fresh mozzarella, Academia Barilla prosciutto, Academia Barilla aged balsamic</i>	