



COCKTAILS \$15

ROSSINI

Vanilla Liqueur, Strawberry Puree, Champagne,
Garnish: Dehydrated Strawberry

BELLINI OUR CLASSIC

Fresh Peach Puree, Champagne

BLOOD ORANGE COSMO

Vodka, Grand Marnier, Fresh Lime, Blood Orange

PEACHTINI

Vodka, Fresh Lime Juice, Fresh Peach Puree

THE PASSION

Don Julio Tequila Blanco, Fresh Lime,
Grand Marnier

VILLA ROMA NEGRONI

Gin, Sweet Vermouth Infused Walnuts,
Campari, Dehydrated Orange

OAK OLD FASHION

Bourbon, Demerara Syrup, Whisky
Bitters, Orange & Angostura

MANGO SPICY RITA

Don Julio Tequila Blanco, Fresh Lime,
Grand Marnier, Spicy Mango Puree,
Garnish with Dehydrated Mango



ZERO PROOF \$12

BEETS & BLOOD ORANGE

Blood Orange Mix, Organic Beets Powder,
Dehydrated Blood Orange.

LYCHEE & MACHA

Lychee Juice, Macha Powder, Fresh Lime.

PASSION FRUIT & MACA

Passion Fruit & Maca Powder, Fresh Lime,
Simple Syrup, Soda Water

SPICY MANGO

Mango Puree, Fresh Lime Juice, Cumin,
Simple Syrup, Jalapeno, Spicy Mango Mix



Indulge in a Culinary Journey at Alba Nuova

Experience the Art of Fine Dining with Our

Three-Course Menu

\$45.00 per person

Five-Course Menu

\$60.00 per person

À LA CARTE OF SUNDAY

SOUPS \$10

BEEF & BARLEY

Slow cooked beef with barley & vegetables

SALADS \$10

MIXED GREEN SALAD

Mixed Garden Greens with cherry tomato, cucumber, onions and choice of dressing

APPETIZERS \$16

BURRATA

Marinated Heirloom & Cherry Tomato with Burrata, basil oil, balsamic reduction & basil

PASTA \$22

FUSILLI ALFREDO

Fresh Fusilli Pasta with classic Alfredo
Sauce and parmesan

ENTREES

VEAL MILANESE \$31

Breaded Veal Cutlet with baby arugula & parmesan
salad

CHICKEN SALTIMBOCCA \$26

Chicken Cutlet Braised in sage prosciutto tomato
sauce with mashed potato and broccoli rabe

FRUTTI DI MARE \$36

Italian Fisherman Stew with Calamari, Mussel &
Shrimp in a tomato saffron sauce over rice with garlic
bread

DESSERTS \$10

CHEF'S CHOICE ASSORTED DESSERTS

Sugar Free, Gluten Free & Vegan alternatives
available



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Three-Course Menu

\$45.00 per person

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\$60.00 per person

À LA CARTE OF MONDAY

SOUPS \$10

CHICKEN VEGETABLE

Rich Chicken Broth with seasonal vegetables

SALADS \$10

MIXED GREEN SALAD

Mixed Garden Greens with cherry tomato, cucumber, onions and choice of dressing

APPETIZERS \$15

VILLA ROMA MEATBALL

Housemade Meatball in a rich tomato sauce, olives, garlic confit & parsley with toasted baguette

PASTA \$24

PASTA BOLOGNESE

Fresh Fusilli Calabrese Pasta in a rich meat ragù and parmesan cheese

ENTREES

CHICKEN FRANCÉSE \$26

Chicken cutlet in lemon, caper white wine butter sauce with mashed potato and green beans

PORK OSSO BUCO \$26

Slow Braised Pork Shank with mashed potato & broccoli rabe

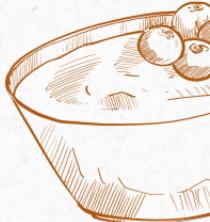
COD SICILIANO \$28

Roasted Cod Filet with Sicilian style pepper & tomato pesto, olives and basil oil with broccoli rabe

DESSERTS \$10

CHEF'S CHOICE ASSORTED DESSERTS

Sugar Free, Gluten Free & Vegan alternatives available



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Three-Course Menu

\$45.00 per person

Five-Course Menu

\$60.00 per person

À LA CARTE OF TUESDAY

SOUPS \$8

Tomato Soup with Black Olive
Tapenade

SALADS \$10

MIXED GREEN

Mixed Garden Greens with cherry tomato, cucumber,
onions and choice of dressing

APPETIZERS \$15

MEDITERRANEAN SPREAD TRIO

Dill Garlic Yogurt Spread, Sun-dried Tomato Hummus,
Eggplant Tapenade with grilled pita

PASTA \$22

FUSILLI ALFREDO

Fresh Fusilli Pasta with classic Alfredo
Sauce and parmesan

ENTREES

VEAL MILANESE \$31

Breaded Veal Cutlet with baby arugula & parmesan
salad

CHICKEN SALTIMBOCCA \$26

Chicken Cutlet Braised in sage prosciutto tomato
sauce with mashed potato and broccoli rabe

FRUTTI DI MARE \$36

Italian Fisherman Stew with Calamari, Mussel &
Shrimp in a tomato saffron sauce over rice with garlic
bread

DESSERTS \$10

CHEF'S CHOICE ASSORTED DESSERTS

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available



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Three-Course Menu

\$45.00 per person

Five-Course Menu

\$60.00 per person

À LA CARTE OF WEDNESDAY

SOUPS \$10

**CANNELLINI BEAN AND
VEGETABLE SOUP**

SALADS \$10

MIXED GREEN

Mixed Garden Greens with cherry tomato, cucumber, onions and choice of dressing

APPETIZERS \$14

PIEROGI

Catskill Classic Pierogi, with sour cream and caramelized onions

PASTA \$22

PASTA AMATRICIANA

Fresh Garganelli Pasta with guanciale and red onion in white wine & tomato sauce

ENTREES

BBQ BRISKET \$28

Braised Brisket served with potato gratin, cabbage fennel slaw and corn bread with rosemary honey butter

CHICKEN PICCATA \$26

Chicken Breast braised in white wine, lemon, chicken jus and capers over mashed potato

ROASTED COD FILET \$28

Roasted Cod Filet with fingerling potatoes, olives, garlic confit, capers & lemon olive oil

DESSERTS \$10

CHEF'S CHOICE ASSORTED DESSERTS

Sugar Free, Gluten Free & Vegan alternatives available



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Three-Course Menu

\$45.00 per person

Five-Course Menu

\$66.00 per person

À LA CARTE OF THURSDAY

SOUPS \$10

CHICKEN PESTO SOUP

Rich Chicken Soup with basil & herb pesto and parmesan

SALADS \$12

CLASSIC CAESAR SALAD

Crispy Romaine Heart with Caesar Dressing, brioche croutons and parmesan

APPETIZERS \$18

STEAMED MUSSELS

Steamed Mussels in a garlic, white wine, lemon, butter sauce with toasted baguette

PASTA \$23

ORCHIETTE WITH SAUSAGE & BROCCOLI RABE

Fresh Orchiette Pasta with Italian Sausage, Broccoli Rabe, garlic, white wine and parmesan

ENTREES

PRIME RIB ROAST \$38

Roasted Prime Rib Roast & red wine demi glacé with mashed potatoes and seasonal vegetables

CHICKEN PARMESAN \$26

Breaded Chicken Cutlet and tomato sauce, fresh mozzarella & parmesan with seasonal vegetable

SALMON WITH CREAMY DILL SAUCE \$30

Roasted Salmon Filet with peas & asparagus in a creamy lemon dill sauce

LAMB CHOP \$39

Roasted Lamb Chop and dill, garlic yogurt sauce with fingerling potatoes and chickpea salad

DESSERTS \$10

CHEF'S CHOICE ASSORTED DESSERTS

Sugar Free, Gluten Free & Vegan alternatives available



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Three-Course Menu

\$45.00 per person

Five-Course Menu

\$60.00 per person

À LA CARTE OF FRIDAY

SOUPS \$10

SMOKED BACON BEAN SOUP

SALADS \$13

BABY ARUGULA SALAD

Baby Arugula Salad with lemon vinaigrette and shaved parmesan

APPETIZERS \$16

FRIED CALAMARI

Crispy Fried Calamari served with marinara, basil mayo, and lemon wedge

PASTA \$23

CHEESE RAVIOLI WITH SAGE BUTTER SAUCE

Three Cheese Ravioli in sage butter sauce

ENTREES

NY STRIP STEAK \$34

NY Strip Steak & Chimichuri with roasted fingerling potato and seasonal vegetables

CHICKEN MARSALA \$26

Chicken Breast braised with chicken demi glacé, marsala wine, cream and mushroom over garlic mashed potato

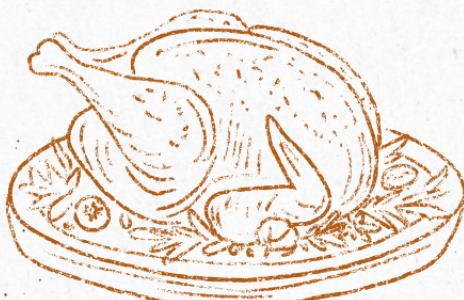
PROSCIUTTO WRAPPED JUMBO PRAWN \$34

Jumbo Prawn wrapped in Prosciutto and pea, asparagus & mint salad with lemon vinaigrette

DESSERTS \$10

CHEF'S CHOICE ASSORTED DESSERTS

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\$45.00 per person

Five-Course Menu

\$60.00 per person

À LA CARTE OF SATURDAY

SOUPS \$10

CHICKEN BROCCOLI SOUP

SALADS \$15

HEIRLOOM TOMATO SALAD

Heirloom & Cherry Tomatoes with cucumber, red onion, red wine vinaigrette, herbs and feta

APPETIZERS \$19

SHRIMP SCAMPI

Shrimp in garlic, butter, white wine & parsley with toasted baguette

PASTA \$22

PASTA WITH SAUSAGE AND PEPPERS

Fresh Garganelli Pasta with Italian Sausage, tomato, onion & peppers

ENTREES

PRIME RIB ROAST \$36

Roasted Prime Rib Roast & red wine demi glacé with mashed potatoes and seasonal vegetables

ROAST CHICKEN \$26

Crispy Skin Chicken Breast with fingerling, green bean, carrots and lemon garlic butter dill sauce

SALMON \$31

Roasted Faroe Island Salmon Filet with Pesto and charred corn & tomato salad

DUCK LEG CONFIT \$32

Local duck leg confit with Moroccan spiced cauliflower puree, fingerling potatoes and fruit agro-dulce

DESSERTS \$10

CHEF'S CHOICE ASSORTED DESSERTS

Sugar Free, Gluten Free & Vegan alternatives available



À LA CARTE VEGAN MENU

ENTREES

ROASTED CAULIFLOWER STEAK \$20

Roasted Cauliflower Steak with quinoa salad & sundried tomato jam

VEGETARIAN NAPOLEON \$21

Layered Roasted Seasonal Vegetables with cashew cheese, tomato puree, basil oil & balsamic reduction

VEGAN MEATLOAF \$24

Impossible Beef Meatloaf with fingerling potatoes and seasonal vegetables

EGGPLANT PARMESAN \$22

Gluten Free Breaded Eggplant Cutlet and tomato sauce & pesto with seasonal vegetables

SMOKED MUSHROOM RISOTTO \$25

Carnaroli rice risotto with smoked wild mushroom

POLENTA CAKE WITH SEASONAL VEGETABLES \$20

Seared soft polenta cake with sicilian eggplant caponata

DESSERTS

CHEF'S CHOICE ASSORTED DESSERTS

Sugar Free, Gluten Free & Vegan alternatives available

À LA CARTE KIDS MENU

EVERY DAY BUFFET BREAKFAST \$14

THURSDAY CEASER'S DINNER \$33

BURGER \$11

**PASTA WITH MARINARA
SAUCE \$10**

GRILLED CHEESE \$9

5 COURSE THURSDAY \$30

Choice of Salad or Soup, Appetizer, Pasta, Choice of
Entree, and Dessert

CHICKEN FINGERS \$10

CHEESE BURGER \$12

PASTA WITH BUTTER \$9

FRENCH FRIES \$4





OPENING HOURS:

MONDAY - SUNDAY

BREAKFAST 08:00 AM - 09:30 AM

DINNER: 06:00 PM - 08:30 PM

FOR RESERVATION:

CALL: +1800-533-6767 FOR TABLE
BOOKINGS