

ALBA
LOS ANGELES

SUMMER 2025
Special Event Menu

PRIVATE DINING PRIX FIXE

\$175*

4 courses served family style

Customized menus and special requests are always welcome and will be priced accordingly.

ANTIPASTI

please select 2

HAMACHI CRUDO (gf)
weiser melon, colatura vinaigrette

TORO TARTARE (gf)
pine nuts, fresno chile

SHRIMP TRAPANESE (gf)
marcona almonds

EGGPLANT PARMIGIANA (v)
alba style

RAVIOLI FORNOGRAFIA (v)
mozzarella, balsamico

SUMMER CORN SALAD (vg)(gf)
hazelnuts, fennel

ACCANTO SALAD (vg)(gf)
avocado, cashew

TOMATO AND CUCUMBER (vg)(gf)
weiser melon, yuzu kosho

ROMAN ARTICHOKE (vg)(gf)
mustard bagna cauda

SQUASH BLOSSOMS (v)(gf)
porcini lemon mousse

PASTAS

please select 1

RIGATONI
vongole

BENTAGLIATI
duck ragu, stone fruits

AGNOLOTTI (v)
black truffle fonduta

GNOCCHI (v)
bronte pistachio pesto

ORECCHIETTE (v)
arrabbiata

RIGATONI (v)
"smoked" al limone

FUSILLONI (v)
cacio e pepe

MAINS

please select 2

BRANZINO AL FORNO (gf)
citrus, herbs

RED SNAPPER (gf)
braised spinach, tomato

CHICKEN ALLA DIAVOLA (gf)
bomba sauce

LAMB SCOTTADITO +\$10PP (gf)
rosemary, mustard

FILETTO TOSCANO (gf)
mirabelle squash

BUTCHER'S SELECTION (gf)
market price

FROM THE GARDEN

please select 2

ROASTED POTATOES (vg)
soffritto

HARICOT VERT (vg)(gf)
lemon, laudemio olive oil

CAPONATA (vg)(gf)
tomato, eggplant

WHITE BEANS (vg)(gf)
broccoli rabe, grains

DESSERT

please select 1

CHOCOLATE MOUSSE (v)
valrhona chocolate, raspberries

ALMOND SEMIFREDDO (v)
orange blossom honey

SEMOLINA CAKE (v)
apricot jam

*Please note these prices do not include tip,
tax or a 5% administrative fee.

(gf) gluten free (v) vegetarian (vg) vegan

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(vg)

PASSED CANAPES



CHOICE OF 3
\$35/person per hour



CHOICE OF 5
\$45/person per hour



CHOICE OF 8
\$55/person per hour

- MELON SHOT (vg)(gf) farmers market melon
- TOMATO GAZPACHO SHOT (vg)(gf) summer sungold tomato
- SEASONAL GRANITA (vg)(gf) seasonal
- CRISPY GARBANZO (vg)(gf) bell pepper
- ARANCINI (v)(gf) saffron, parmigiano
- ENDIVE CUP (v)(gf) stracciatella, candied pecans
- ARTICHOKES (vg)(gf) bagna cauda, mint
- POLENTA CROSTATA (v)(gf) ricotta, roasted mushrooms, black truffle
- FARINATA (v)(gf) chickpea, lemon ricotta, roasted squash
- EGGPLANT (v)(gf) cheese, tomato, basil
- BRUSCHETTA sourdough, chicken liver mousse
- ZUCCHINI FRITES (v) sumac labneh
- TUNA TARTARE (gf) tuna belly, pine nuts, chives
- STEAK TARTARE (gf) wagyu, pine nuts, spring onions
- HAMACHI SPOON (gf) summer melon
- CRAB SALAD pasta salad, italian peppers, fennel
- CHICKEN AL LIMONE (gf) white wine, capers
- LAMB MEATBALLS (gf) pomodoro sauce
- STEAK SKEWER (gf) calabrian bomba sauce

BAR SNACKS

MIXED NUTS	\$8 Per Person
A selection of fancy mixed nuts lightly spiced with Piment d'Espelette.	
MARINATED OLIVES	\$6 Per Person
Castelvetrano olives slow marinated in Italian olive oil, fresh herbs and citrus	

STATIONARY OFFERINGS

MARKET VEGETABLES PINZIMONIO	\$175, serves 15-20 \$325, serves 40-45
A bountiful offering of fresh seasonal vegetables paired with a selection of housemade dips to include ricotta spread, bell pepper dip and fresh pesto.	
CHEESE BOARD	\$275, serves 15-20 \$575, serves 40-45
A curated selection of imported cheeses, paired with crispy crackers, toasts and a sampling of fruit.	
CHEESE & CHARCUTERIE BOARD	\$375, serves 15-20 \$675, serves 40-45
A curated selection of premium cured meats, imported cheeses, spiced nuts, crackers and a sampling of fruit.	

INTERACTIVE STATIONS

ORECCHIETTE STATION	\$25 per guest, per hour 30 guests minimum
An opportunity to sample Alba's spicy orecchiette with fresh burrata and basil	
FOCACCIA & CAVIAR BAR	Market Price
Enjoy Alba's famous focaccia with lavender or lemon ricotta topped with a spoonful of premium caviar.	
BURRATA BAR	\$27 per guest, per hour 30 guests minimum
An interactive offering of hand made burrata paired with fresh seasonal toppings	



WINE OFFERINGS

SPARKLING

PROSECCO, BISOL 'CREDE' VENETO, ITALY NV 75

BLANC DE NOIRS, SCHRAMSBERG NORTH COAST, CALIFORNIA 2021 125

EXTRA BRUT, GERMANO ETTORE 'ALTA LANGA' PIEDMONT, ITALY 2020 140

BRUT CHAMPAGNE, PHILIPPONNAT 'ROYALE RÉSERVE' FRANCE NV 165

BRUT CHAMPAGNE, CHARTOGNE-TAILLET 'CUVÉE SAINTE ANNE' FRANCE NV 215

BRUT CHAMPAGNE, KRUG 'GRANDE CUVÉE' FRANCE NV 280

ROSÉ CHAMPAGNE, RUINART FRANCE NV 245

WHITE

PINOT GRIGIO, ELENA WALCH ALTO ADIGE, ITALY 2023 90

SAUVIGNON BLANC, QUINTESSA 'ILLUMINATION' NAPA, CALIFORNIA 2023 96

ETNA BIANCO, BENANTI SICILY, ITALY 2023 115

VERDICCHIO DI MATELICA, GRIMALDI MARCHE, ITALY 2022 85

ARNEIS, GIOVANNI ALMONDO 'BRICCO DELLE CILIEGIE' PIEDMONT, ITALY 2023 ... 90

SANCERRE, LE ROI DES PIERRES LOIRE, FRANCE 2023 140

SOAVE CLASSICO, INAMA 'VIGNETI DI FOSCARINO' VENETO, ITALY 2021 85

CHARDONNAY, FAILLA SONOMA COAST, CALIFORNIA 2023 130

CHARDONNAY, HYDE DE VILLAIN 'HYDE' CARNEROS, CALIFORNIA 2021 240

MACON-VERZÉ, DOMAINE LEFLAIVE BURGUNDY, FRANCE 2022 190

ROSE

COTES DE PROVENCE, RUMOR FRANCE 2023 95

COTES DE PROVENCE, CHATEAU D'ESCLANS 'LES CLANS' FRANCE 2023 150

BANDOL, DOMAINE DE TERREBRUNE FRANCE 2023 95

SANGIOVESE, TENUTA MONTECCHIESI TUSCANY, ITALY 2023 125

RED

PINOT NOIR, PRESQU'ILE SANTA MARIA VALLEY, CALIFORNIA 2023 125

PINOT NOIR, FLOWERS SONOMA COAST, CALIFORNIA 2022 125

DOLCETTO D'ALBA, BREZZA PIEDMONT, ITALY 2022 85

BARBERA D'ALBA, ODDERO PIEDMONT, ITALY 2022 95

NEBBIOLO D'ALBA, PODERI COLLA PIEDMONT, ITALY 2022 88

LANGHE ROSSO, GAJA 'SITO MORESCO' PIEDMONT, ITALY 2021 225

ETNA ROSSO, IDDA SICILY, ITALY 2021 190

BARBARESCO, ELVIO COGNO 'BORDINI' PIEDMONT, ITALY 2020 185

TOSCANA ROSSO, SESTI 'MONTELECCIO' ITALY 2023 95

CHIANTI CLASSICO, MONTERAPONI TUSCANY, ITALY 2022 125

SUPER TUSCAN, SETTE CIELI 'YANTRA' TUSCANY, ITALY 2022 98

BRUNELLO DI MONTALCINO, SCOPETONE TUSCANY, ITALY 2019 160

POMEROL, CHATEAU TAILLEFER FRANCE 2016 145

CABERNET SAUVIGNON, INGLENOOK NAPA, CALIFORNIA 2019 140

CABERNET SAUVIGNON, RAMEY NAPA, CALIFORNIA 2020 215