



BUON CIBO • BELLA VITA



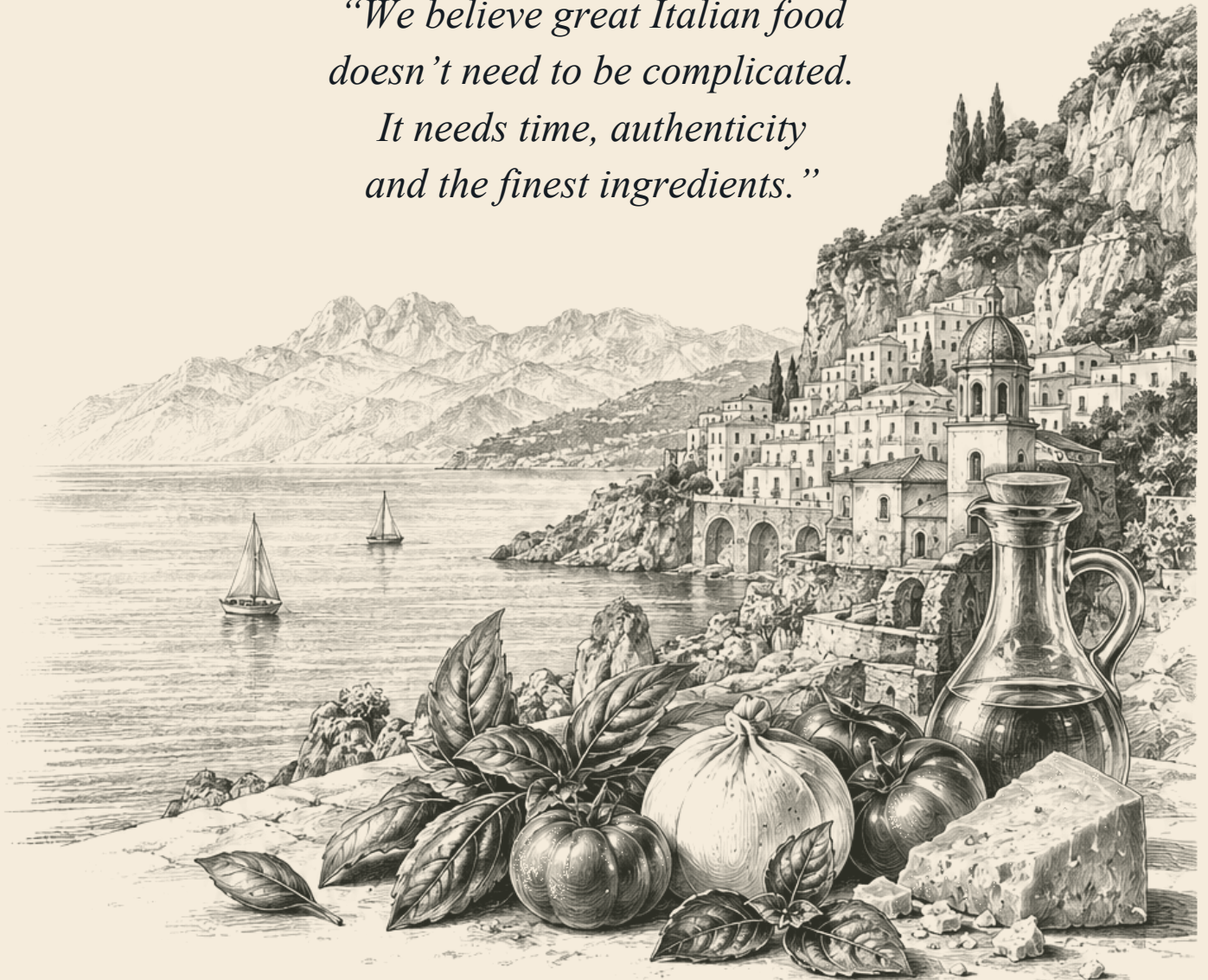
Fresh ingredients. Timeless recipes.

ALFREDOUGH

ITALIAN KITCHEN & ARTISAN PIZZA

*“We believe great Italian food
doesn’t need to be complicated.*

*It needs time, authenticity
and the finest ingredients.”*



CRAFTED WITH PATIENCE. PREPARED WITH AUTHENTICITY.

ANTIPASTI

A TASTE OF ITALY TO SHARE.



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| Mozzarella Sticks
<i>Crispy breaded mozzarella sticks, served with a rich tomato sauce.</i> | 32 |
| Burrata & Cherry Tomatoes
<i>Fresh burrata with cherry tomatoes, basil and extra virgin olive oil.</i> | 42 |
| Crispy Onion Rings
<i>Golden crispy onion rings, served with homemade truffle mayo.</i> | 28 |
| Truffle Parmesan Fries
<i>Crispy French fries, tossed with truffle oil and freshly grated parmesan.</i> | 41 |

INSALATE

FRESH FLAVOURS,
ITALIAN STYLE.



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| Insalata Mediterranea
<i>Mixed leaves, cherry tomatoes, cucumber, black olives, artichokes, roasted red peppers, red onion and lemon dressing.</i> | 62 |
| Pollo Pesto & Avocado
<i>Grilled chicken, avocado, rocket, spinach, cherry tomatoes, grilled zucchini, parmesan, toasted almonds and basil pesto dressing.</i> | 72 |
| Burrata Verde
<i>Fresh burrata, rocket, cherry tomatoes, grilled zucchini, parmesan, toasted pine nuts and fresh basil.</i> | 75 |
| Chicken Caesar Salad
<i>Romaine lettuce, grilled chicken, parmesan, croutons and our Caesar dressing.</i> | 60 |



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PASTA

TRADITIONAL RECIPES.



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| Lasagna al Forno
<i>Layers of fresh pasta, beef ragù, béchamel and parmesan.</i> | 76 |
| Rigatoni Bolognese
<i>Rigatoni with our slow-cooked beef Bolognese sauce and parmesan.</i> | 74 |
| Gnocchi al Gorgonzola e Funghi
<i>Homemade potato gnocchi in a creamy gorgonzola sauce with mushrooms and parmesan.</i> | 74 |
| Penne Pesto e Pollo
<i>Penne with grilled chicken, basil pesto, cherry tomatoes and parmesan.</i> | 67 |
| Alfredough Pollo
<i>Fettuccine with grilled chicken, mushrooms, creamy sauce and parmesan.</i> | 68 |

SIGNATURE BURGERS

PREMIUM INGREDIENTS. ITALIAN SOUL.

All our burgers are served with your choice of French fries or salad.

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| Truffle Wagyu Burger
<i>Wagyu beef patty, truffle mayonnaise, caramelized onions, lettuce, tomato and parmesan.</i> | 69 |
| Classic Wagyu Burger
<i>Wagyu beef patty, melted cheddar, lettuce, tomato, onions and our special sauce.</i> | 65 |
| Crispy Chicken Zinger
<i>Crispy chicken, lettuce, tomato and spicy mayo.</i> | 62 |





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LE PIZZE ARTIGIANALI

CLASSICHE E SENZA TEMPO.

Margherita 55
Our signature Italian tomato sauce, fresh mozzarella, fragrant basil, oregano and a delicate drizzle of extra virgin olive oil.

Margherita con Bufala 62
Our signature Italian tomato sauce, fresh mozzarella, fragrant basil and oregano, topped with creamy Italian buffalo mozzarella and extra virgin olive oil.

Pepperoni 69
Our signature Italian tomato sauce, fresh mozzarella and generous slices of premium beef pepperoni, baked to perfection.

Diavola 68
A fiery combination of Italian tomato sauce, fresh mozzarella, spicy beef pepperoni and jalapeños.

Alfredough Chicken 69
A velvety cream base topped with fresh mozzarella, tender chicken, mushrooms, turkey ham, black olives and fresh parsley.

Meat Lovers 76
A generous combination of beef salami, beef pepperoni, Italian sausage and beef chorizo, complemented by black olives and green capsicum on our signature tomato and mozzarella base.

Wagyu Steak & Cheese 79
Inspired by New York classics, our signature tomato sauce topped with fresh mozzarella, premium minced Wagyu beef and sweet onions.

Spicy Chicken Tikka 66
Tender chicken tikka layered over our Italian tomato sauce and fresh mozzarella, finished with green capsicum and a touch of chilli flakes.

Quattro Formaggi 72
A luxurious blend of four cheeses — Parmigiano Reggiano, premium cheddar, fresh mozzarella and Gorgonzola — melted together for a rich, creamy finish.

LE PIZZE SPECIALI

CREATIVE COMBINATIONS. ITALIAN SOUL.

Gardenia 64
A vibrant selection of grilled vegetables, fresh mushrooms, broccoli, roasted capsicum and black olives, layered over our signature Italian tomato sauce and fresh mozzarella.

Chicken Pesto Fresh Parmesan 74
A creamy basil pesto base topped with fresh mozzarella, Parmigiano Reggiano, tender grilled chicken, eggplant, zucchini and fresh basil, finished with extra virgin olive oil.

Bresaola e Rucola 76
Our signature Italian tomato sauce topped with creamy buffalo mozzarella, delicate beef bresaola, fresh rocket and shaved Parmigiano Reggiano, finished with extra virgin olive oil.

LE PIZZE SIGNATURE

OUR FINEST CREATIONS. EXCEPTIONAL INGREDIENTS.

Pera e Gorgonzola 76
A distinctive combination of Italian tomato sauce, creamy Gorgonzola, sweet caramelized onions and delicate slices of pear.

Tartufo e Funghi 84
A velvety cream base topped with fresh mozzarella, sautéed mushrooms and our signature truffle preparation, finished with aromatic truffle oil.

Frutti di Mare 89
Our signature Italian tomato sauce topped with fresh mozzarella, mussels, clams, calamari and succulent prawns, finished with garlic, extra virgin olive oil and fresh parsley.

Wagyu Tartufo e Funghi 87
A luxurious cream base layered with premium minced Wagyu beef, rich truffle sauce, shiitake-style mushrooms, red onions and fresh basil.



OUR DOUGH

Slow fermentation for 72 hours, allowing time to develop its distinctive texture and flavour.

TRADITION • QUALITY • PASSION





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*Fresh ingredients.
Timeless recipes.*

MENU BAMBINI

LITTLE ITALIAN FAVOURITES.

Pasta Bolognese 45

*Penne pasta with our traditional
beef Bolognese sauce and parmesan.*

Wagyu Burger 45

*Wagyu beef patty in a soft bun,
served with fries.*

Margherita Pizza 45

*Small margherita pizza with tomato sauce
and mozzarella.*

All kids' meals include a free soft drink.



DOLCI

DOLCI DELLA TRADIZIONE.

Tiramisù Classico 45

*Traditional Italian tiramisù with mascarpone
cream and espresso-soaked ladyfingers.*

Gelato Artigianale — 2 Scoops 32

Authentic Italian gelato, selection of flavours.

Gelato Artigianale — 3 Scoops 40

Authentic Italian gelato, selection of flavours.

Torta Caprese 42

*Rich chocolate cake from Capri,
served with vanilla gelato.*

Torta alle Mandorle 42

*A refined Italian almond cake with a moist,
buttery texture, made with finely ground almonds,
a true taste of Italy, served with cream.*



CAFFETTERIA ITALIANA

TRADITIONAL COFFEE, SERVED WITH PASSION.

Espresso 14

Doppio Espresso 17

Americano 17

Cappuccino 22

Caffè Latte 24

Matcha Cappuccino 26

Matcha Latte 28



Alternative Milk (oat, almond, coconut) +4

Decaffeinated coffee available.

ACQUA & BEVANDE FREDDE

PURE REFRESHMENT, THE ITALIAN WAY.

Soft Drinks 10

Still Water – Small 10

Still Water – Large 20

Sparkling Water – Small 15

Sparkling Water – Large 25

Smoothy 22

Chocolate, Vanilla, Strawberry.



LA NOSTRA CUCINA

The Heart of Alfredough

At Alfredough, we believe exceptional Italian food begins with exceptional ingredients. From our artisan dough, slowly fermented for 72 hours, to our carefully selected cheeses, fresh produce and authentic Italian recipes, every dish reflects our commitment to quality.

We take pride in preparing honest, flavourful food, respecting tradition while bringing our own creativity to the table.



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