BOTTEGA RISTORANTE · FELIXSTOWE

Alba Chiara

CHRISTMAS 2026

Christmas Parties & Group Dining

A Sardinian-Italian feast for your team, shared around the table on Felixstowe seafront.

GROUP MENUS FROM

£29

PER PERSON · MINIMUM 8 GUESTS

GROUP MENU

Vegetarian

£29

Courgette chips, caponata and salad to share, then risotto, gnocchetti or pinsa.

GROUP MENU

Meat

£33

Salumi and cheeses to share, then venison pappardelle, lasagna or pinsa.

GROUP MENU

Fish

£37

Cured salmon, calamari and baccalà to share, then seafood risotto or pinsa.

ONE

Choose your menu

Everyone at the table has the same menu, so pick the one that suits your group.

TWO

Make it a party

Add dessert for £5, roast suckling pig or lobster for the table, and wine and beer deals.

THREE

Leave it to us

Send your choices 48 hours ahead and we'll take care of everything on the day.

ALBA CHIARA · 91–93 UNDERCLIFF ROAD WEST, FELIXSTOWE IP11 2AF · 01394 547180 · ALBACHIARA.CO.UK

GROUP MENU · MINIMUM 8 GUESTS

Vegetarian Menu

Crisp, sweet-and-sour and slow-cooked.

£29 PER PERSON

EVERYONE AT THE TABLE HAS THE SAME MENU

TO SHARE *for the table*

Zucchine Fritte
Crispy courgette chips with mint, Pecorino and sea salt.

Caponata Artigianale
Sicilian aubergine caponata with roasted pine nuts, raisins and sweet-and-sour vegetables.

Olive e Giardiniera
Nocellara and Gaeta olives with our house pickled vegetables.

Insalata Mista
Mixed leaves, tomatoes, red onion and honey balsamic dressing.

Pane della Casa
Warm focaccia, Altamura sourdough and Sardinian carasau.

MAIN COURSE *one each, chosen in advance*

Risotto ai Porcini
Porcini risotto finished with rocket.

or

Gnocchetti Verdi ai Cinque Pomodori
Sardinian spinach pasta shells in our slow-cooked five-tomato sauce, with 30-month aged Parmigiano Reggiano and basil.

or

Pinsa Romana
Your choice of vegetarian pinsa from our pinsa menu.

OPTIONAL EXTRAS

Add to your menu

FOR THE TABLE

Four Bruschette — £18
Toasted bread with tomato and red onion, four for the table.

DESSERT · +£5 PP

Tiramisù della Casa
Mascarpone, coffee and cocoa.

Tart or Cake of the Day
Ask us for today's bake.

Affogato
Gelato with fresh espresso.

GROUP MENU · MINIMUM 8 GUESTS

Meat Menu

Salumi, slow-cooked ragù and a roast for the table.

£33 PER PERSON

EVERYONE AT THE TABLE HAS THE SAME MENU

TO SHARE *for the table*

Tagliere di Salumi e Formaggi
Italian salumi and cheeses with fruit preserve, walnuts and honey.

Pane della Casa
Warm focaccia, Altamura sourdough and Sardinian carasau.

Olive e Giardiniera
Nocellara and Gaeta olives with our house pickled vegetables.

MAIN COURSE *one each, chosen in advance*

Pappardelle al Ragù di Cervo
Slow-cooked venison ragù with red wine and juniper, finished with Grana Padano.

or

Lasagna della Casa
Handmade pasta, slow-cooked ragù, béchamel and tomato, finished with Grana Padano.

or

Pinsa Romana
Your choice from our pinsa menu.

OPTIONAL EXTRAS

Add to your menu

UPGRADE THE MAIN

Porcetto Arrosto +£12 pp
Sardinian suckling pig slow-roasted with myrtle, carved for the table with rosemary potatoes and salad. Replaces the main course for the whole group.

FOR THE TABLE

Zucchine Fritte £15
A large sharing portion of crispy courgette chips with mint, Pecorino and sea salt.

Four Bruschette £18
Toasted bread with tomato and red onion, four for the table.

DESSERT · +£5 PP

Tiramisù della Casa
Mascarpone, coffee and cocoa.

Tart or Cake of the Day
Ask us for today's bake.

Affogato
Gelato with fresh espresso.

GROUP MENU · MINIMUM 8 GUESTS

Fish Menu

Cured salmon, crisp calamari and seafood risotto.

£37 PER PERSON

EVERYONE AT THE TABLE HAS THE SAME MENU

TO SHARE *for the table*

Salmone al Mirto
House-cured salmon with carasau and mascarpone.

Calamari Fritti
Crispy fried squid with lemon and herbs.

Baccalà e Polenta
Whipped salt cod with crisp polenta.

Pane della Casa
Warm focaccia, Altamura sourdough and Sardinian carasau.

MAIN COURSE *one each, chosen in advance*

Risotto ai Frutti di Mare
Mussels, clams, squid and king prawns with tomatoes, garlic, chilli and white wine.

or

Pinsa Romana
Your choice from our pinsa menu.

OPTIONAL EXTRAS

Add to your menu

AN EXTRA COURSE

Linguine all'Aragosta +£12 pp
Spiny lobster in a rich bisque of its own shells, with cherry tomato and brandy. Brought to the table to share.

FOR THE TABLE

Zucchine Fritte £15
A large sharing portion of crispy courgette chips with mint, Pecorino and sea salt.

Four Bruschette £18
Toasted bread with tomato and red onion, four for the table.

DESSERT · +£5 PP

Tiramisù della Casa
Mascarpone, coffee and cocoa.

Tart or Cake of the Day
Ask us for today's bake.

Affogato
Gelato with fresh espresso.

FOR THE TABLE

Wine & Beer Deals

Drinks for the whole group, at a better price than by the glass.

BY THE BOTTLE

Wine

Order two, three or four bottles and save.

BOTTLES	2	3	4
House wine Pinot Grigio, Rosato or Corvina.	£54	£78	£100
Prosecco Spumante Extra Dry.	£60	£87	£112
Sardinian wine Vermentino or Cannonau di Sardegna.	£72	£105	£136

Mix reds, whites and rosé within a deal.

FOR THE TABLE

Beer

Twenty for the group to share.

20 Ichnusa £95
Sardinian lager, 330ml bottles.

20 Birra Moretti £135
Pints on draught.

Everything else from our full drinks list is charged as taken.

BOOKING YOUR TABLE

- Minimum 8 guests, subject to confirmation. Advance booking required.
- Everyone at the table has the same menu. Vegetarian and dietary alternatives by prior arrangement.
- Menu choices and dietary requirements at least 48 hours before your booking.
- Drinks are charged separately. A discretionary 10% service charge applies to groups of six or more.
- Deposit, final numbers and cancellation terms are confirmed when you book.
- Please tell us about any allergies when you pre-order. Full allergen information is available for every dish. We cannot guarantee an allergen-free environment.

TO BOOK YOUR CHRISTMAS PARTY

01394 547180

Call us or reply to our email with your date, your numbers and your menu, and we'll hold the table for you.

GOOD TO KNOW FOR YOUR BUSINESS

Gift vouchers are available for your team, with special rates on orders over £300.

An annual staff party open to all employees is normally exempt from tax up to £150 per head a year, and a gift voucher of £50 or less per employee can usually be given tax-free. Please check the details with your accountant.