CUCINA E VINO

ALPINO

SET MENU

CICCHETTI BITES TO START

Mediterranean mixed olives

Italian cured meats, pickles, flat bread

Tuna Crudo, whipped cod roe, parsley, shallot, baby capers

Croquette, parma ham, smoked leek mayonnaise

Ascolana olives, pork & beef ragu, aged parmesan

◆◆◆

MAIN COURSE

Roasted lamb shoulder, rosemary, charred lemon

served with mixed leaves, grilled zucchini, mint, ricotta salata

Risotto, spring greens, aged parmesan, mascarpone

◆◆◆

PIZZA SELECTION

Caprese, tomato, buffalo mozzarella, basil, olive oil

Tartufo, tomato, mozzarella, italian truffled ham, mushrooms, truffle oil

Gambero, tomato, mozzarella, prawns, rocket, mascarpone, chili

---

$95

PER PERSON

Drinks and desserts excluded

CUCINA E VINO

ALPINO

SET MENU

CICCHETTI BITES TO START

choose 3

Natural oysters, lemon, shallot mignonette *2pp*

Mediterranean mixed olives

Italian cured meats, pickles, flat bread

Burrata, snow pea, citrus vinaigrette, black focaccia chips

Charred octopus, mussels, pork fennel sausage, romesco, basil

Vitello tonnato, roasted veal carpaccio, tuna sauce, caperberries

Croquette, parma ham, smoked leek mayonnaise

◆◆◆

MAIN COURSE

Roasted lamb shoulder, rosemary, charred lemon

Lasagna Bolognese, beef and pork ragu, bechamel, tomato

Pizza selection

◆◆◆

SIDES

Fries, parmesan & rosemary salt, aioli

Mixed leaves, grilled zucchini, mint, ricotta salata

◆◆◆

DESSERT

Pistachio semifreddo, strawberries and cream

Tiramisu

$120

PER PERSON