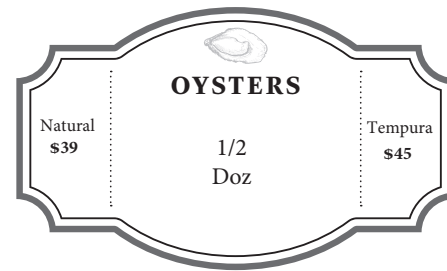


CICCHETTI



House Bread
Rosemary Salt,
Olive Oil
\$12

48g Tin Talatta
Anchovies with
Charred Ciabatta
\$26

Crumbed Green
Olives, Feta
Stuffing
\$10

Stringy Mozzarella
Bites, Lemon Aioli
\$14

Mixed
Mediterranean
Olives
\$10

ANTIPASTI

CURED MEATS

Pickles, Garlic and Parsley Pizza Bread
\$36

OCTOPUS

Fennel Sausage, Romesco, Almonds
\$28

POLPETTE AL POMODORO

Beef & Pork Meatballs, Tomato Sauce,
Aged Parmesan
\$28

CARPACCIO

Beef Tenderloin, Shiitake Mushrooms,
Truffle Dressing, Aged Parmesan
\$28

CRUDO

Market Fish, Lime, Avocado, Fennel,
Chili
\$27

BARBABIETOLA

Beetroot Carpaccio, Goats Cheese,
Pumpkin Mousse, Cashew
\$26

SECONDI



*Our meat and fish are sourced from local and
boutique New Zealand suppliers.*

*Where possible, we have considered the impact we
have on the environment.*

RISOTTO

Prawns, 'Nduja, Leek, Aged Parmesan
\$39

GNOCCHI

Slow Cooked Lamb, Black Olive Crumb,
Aged Parmesan
\$39

BEEF SELECTION

Tenderloin 200g
\$48

Scotch Fillet 400g / 500g

\$79 / \$99

Served With Truffled Cabbage, Garlic Mashed
Potato, Peppercorn Reduction

GAMBERI ALL'AGLIO

Tiger Prawns, Garlic Butter, Chili,
Spring Onion, Ciabatta
\$38

FISH OF THE DAY

Pan Roasted, Seasonal Garnish
\$44

LAMB SHOULDER

To Share Rosemary, Rocket and Parmesan Salad
\$105

SIDES

French Fries, Aioli
\$13

Bitter Leaf, Pear, Walnut and Gorgonzola Salad
\$16

Seasonal Vegetables
\$18

PIZZA ALLA ROMANA

MARGHERITA

Tomato Sauce, Mozzarella, Tomatoes, Basil
\$27 / \$25 Takeaway

PARMA E RUCOLA

Tomato Sauce, Mozzarella, Prosciutto Di Parma,
Rocket, Parmesan
\$31 / \$27 Takeaway

GAMBERO

Tomato Sauce, Mozzarella, Prawns, Chili, Zucchini, Mascarpone, Rocket
\$32 / \$29 Takeaway

TARTUFO

Italian Truffled Ham, Mushrooms, Mozzarella
\$33 / \$30 Takeaway

GENOVESE

Chicken, Cherry Tomatoes, Buffalo Mozzarella,
Basil, Pesto Genovese
\$31 / \$28 Takeaway

CAPRESE

Tomato Sauce, Buffalo Mozzarella, Tomatoes, Basil
\$30 / \$26 Takeaway

PROSCIUTTO E FUNGHI

Tomato Sauce, Mozzarella, Shaved Ham, Mushroom
\$29 / \$26 Takeaway

DIAVOLA

Tomato Sauce, Mozzarella, Spicy Salami, Capsicum
\$31 / \$27 Takeaway

VERDURE

Tomato Sauce, Mozzarella, Seasonal Vegetables,
Buffalo Mozzarella, Fresh Thyme
\$30 / \$26 Takeaway

EXTRAS

Gluten Free \$3

Add Seasonal Vegetables \$5

Add Meat or Seafood \$7

Make it *'Habanero'* Hot \$1.5

Add Cheese \$4



ONE BILL PER TABLE

#ALPINOCAMBRIDGE

Credit Card Payments: Surcharge 1.5%

Public Holiday Surcharge 15%

AlpinoGuest Wifi: 43Victoria!

When a man from the Italian Alps crossed the oceans and landed on our shores, he brought with him everything that he loved the most.

So when all of the warmth, flavour, and vivaciousness of Italy melded together with our beautiful local produce, Alpino was born. Echoes of Italian tradition is intertwined with modern culture.

This is an immersive dining experience created to delight, indulge and inspire your curiosity.

From his fireside to your plate there is nothing but passion, flavour and really good wine.

So immerse yourself in the atmosphere of Alpino, it's travelled a long way to be here with you. You're at our kitchen table now.



Noel.C

FORMAGGIO

2 Cheese
\$25

Served With Honeycomb, Fresh Fruit,
Candied Walnuts, Lavosh

DOLCE

Nonna Lucia's Tiramisu
\$15

Apple Torta, Pine Nuts,
Vanilla Ice Cream
\$16

Affogato, Vanilla Ice Cream, Espresso,
Frangelico
\$18

Duck Island Ice Cream and Waffle Cone
2 Scoops \$15

See wait staff for flavours

AFTER DINNER DRINKS

Espresso Martini
Vodka, Kahlua, Espresso
\$21

Negroni
Gin, Campari, Vermouth
\$21

Carabiniere
Tequila, Galliano, Cointreau,
Lime, Orange, Egg Yolk
\$22

Sgroppino
Prosecco, Vodka,
Limoncello, Lemon Sorbet
\$20

Dessert Wine 75mls

Peregrine
'Charcoal Creek'
Late Harvest Riesling
2017- 375mls
\$16 / \$80

Braida Vigna
Moscato d'Asti
2023 - 375ml
\$14 / \$70

Abraxas Sentivento
Passito di Pantelleria
2017 - 500ml
\$20 / \$130

Amaro Montenegro
\$12

Averna Amaro
\$12

Fernet Branca
\$12

Cambridge Limoncello
\$12

Grappa Moscato
\$14

Grappa Amarone
\$15

Taylors 10yo Port
\$14

Ask our friendly staff for our
full digestivo selections

CUCINA E VINO
ALPINO