ALPINO

CICCHETTI TO SHARE

Natural oysters, lemon, shallot mignonette *1/2 doz*	42
Fried mozzarella, spices	19
Ascolana olives, pork & beef ragu, aged parmesan	18
Pizza bread, garlic, rosemary, olive oil	14
Focaccia bread, homemade daily butter	14
Olives	14
Italian cured meats, pickles, grissini	29

ANTIPASTI

Burrata, snow pea, citrus vinaigrette, black focaccia chips	28
Charred octopus, mussels, pork fennel sausage, romesco, basil	32
Tuna Crudo, whipped cod roe, parsley, shallot, baby capers	29
Vitello tonnato, roasted veal carpaccio, tuna sauce, caperberries	28
White asparagus, béarnaise, crispy prosciutto	29
Croquette, parma ham, smoked leek mayonnaise	24

SECONDI

Seafood linguine, prawn, mussel, chili, lemon	43
Braised lamb gnocchi, leek, rosemary pangrattato	41
Pappardelle, porcini, mixed mushroom, taleggio	38
Market fish, pea purée, fennel, citrus oil	48
Risotto, spring greens, aged parmesan, mascarpone	38
Lasagna Bolognese, beef and pork ragu, bechamel, tomato	39
Roasted lamb shoulder *to share,* rosemary, charred lemon, your choice of side	115

PIZZA

Caprese, tomato, buffalo mozzarella, basil, olive oil	32
Diavola, spicy salami, capsicum, tomato, mozzarella, garlic	33
Tartufo, italian truffled ham, mushroom, mozzarella, white truffle oil	35
Gambero, prawns, rocket, tomato, mozzarella, chilli	35
Parma e rucola, parma ham, tomato, rocket, mozzarella, parmesan	34

Add on: veggies $4, cured meat $7, burrata $15

SIDES

Fries, parmesan & rosemary salt, aioli	14
Market greens, parmesan mousse	18
Mixed leaves, grilled zucchini, mint, ricotta salata	17

We will take all reasonable efforts to accommodate guests' dietary needs, however we cannot guarantee that the ingredients we use will be allergen free. If you have any dietary requirements or allergies, please inform one of our team members.