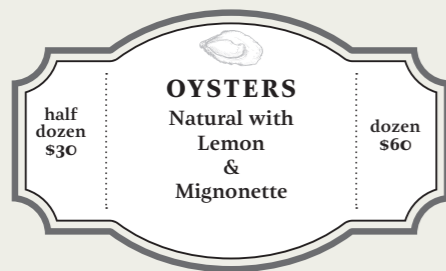


## CICCHETTI BITES



Crumbed Green  
Olives, Feta  
Stuffing  
**\$9.5**

Pizza Bread Extra  
Virgin Olive Oil, Salt  
**\$9**

Mixed  
Mediterranean  
Olives  
**\$9**

Stringy  
Mozzarella Bites,  
Lemon Aioli  
**\$10**

48g Tin Talatta  
Anchovies with  
Charred Ciabatta  
**\$26**

Pollo Fritto  
Pickled leek,  
Puttanesca mayo  
**\$18**

### Antipasti Platter

Italian Cured Meats,  
Pickles, Garlic and Parsley Pizza Bread  
**\$31**

## ANTIPASTI

– *Designed for sharing* –

### Vitello Tonnato

Sliced Veal, Tuna, Caper & Anchovy dressing  
**\$23**

### Gamberi All' Aglio

White Tiger Prawns, Confit Garlic Butter,  
Cherry Tomatoes, Parsley & Ciabatta  
**\$24**

### Carpaccio Di Manzo

55day Aged Beef Carpaccio, Rocket, Cherry Tomato,  
Aged Parmesan  
**\$20**

### Insalata Di Polipo

Cook Straight Octopus, Fennel, Lemon,  
Extra Virgin Olive Oil  
**\$19**

### Stracciatella

Waiheke Olive Oil, Orange Mint  
**\$24**

## 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.*

### Spring Risotto

New Season Asparagus, Spring Peas, Parmesan  
**\$32**

### Pappardelle

Homemade Pappardelle Pasta, Braised Goat Ragu, Pomegranate,  
Shaved Parmesan  
**\$36**

### Today's Chef's Special

Please Ask Your Friendly Waiter  
**Market Price**

### 55 Day Aged Beef

Bone Marrow, Watercress, Rosemary Potato, Salsa Verde  
200gr Eye fillet **\$44**  
400-500gr Scotch Fillet **Market Price**

### Fish of the Day

Parsnip, Asparagus, Wild Charred Garlic, Lemon Caper Butter  
**\$39**

## SIDES

French Fries, Aioli  
**\$9**

Rocket, Endive, Pear, Walnut and Gorgonzola Salad  
**\$16**

Asparagus, Parmesan, Olive oil  
**\$16**

## PIZZA ALLA ROMANA

### MARGHERITA

Tomato Sauce, Mozzarella, Tomatoes, Basil  
**\$21** / \$19 Takeaway

### PARMA E RUCOLA

Tomato Sauce, Mozzarella, Prosciutto Di Parma,  
Rocket, Parmesan  
**\$26** / \$23.5 Takeaway

### GAMBERO

Tomato Sauce, Mozzarella, Prawns, Chilli, Zucchini, Mascarpone,  
Rocket  
**\$26** / \$23 Takeaway

### SALSICCIA E RADICCHIO

Tomato, Mozzarella, Italian Pork and Fennel Sausage,  
Radicchio  
**\$26** / \$23 Takeaway

### CALZONE

Tomato Sauce, Mozzarella, Provolone Cheese,  
Shaved Ham, Oregano  
**\$25** / \$22.5 Takeaway

### GALLETTO

Tomato Sauce, Mozzarella, Artichoke, Chicken,  
Red Onion, Rosemary  
**\$25** / \$22.5 Takeaway

### CAPRESE

Tomato Sauce, Buffalo Mozzarella, Tomatoes, Basil  
**\$26** / \$23.5 Takeaway

### PROSCIUTTO E FUNGHI

Tomato Sauce, Mozzarella, Shaved Ham, Mushroom  
**\$24** / \$21.5 Takeaway

### DIAVOLA

Tomato Sauce, Mozzarella, Spicy Salami, Capsicum  
**\$25** / \$22.5 Takeaway

### VERDURE

Tomato Sauce, Mozzarella, Seasonal Vegetables,  
Buffalo Mozzarella, Fresh Thyme  
**\$26** / \$23.5 Takeaway

### TARTUFO

Italian Truffled Ham, Mushrooms, Mozzarella, White Truffle Oil  
**\$33** / \$30 Takeaway

### EXTRAS

Gluten Free \$3  
Add Seasonal Vegetables \$4  
Add Meat or Seafood \$6  
Make it 'Habanero' Hot \$1.5  
Add Cheese \$4

ONE BILL PER TABLE



#ALPINOCAMBRIDGE

## DOLCE

Nonna Lucia's Tiramisu

**\$14**

Vanilla Panna Cotta, Balsamic Strawberry, Shortbread

**\$14**

Chocolate Tart, Mandarin, White Chocolate Mousse

**\$15**

Affogato, Vanilla Ice Cream, Espresso, Frangelico

**\$15**

Homemade Limoncello Sorbet

**\$16**

Duck Island Ice Cream and Waffle Cones

2 Scoops **\$10** 3 Scoops **\$14**

See wait staff for flavours

## FORMAGGIO

2 Cheese

**\$23**

3 Cheese

**\$33**

Served With Honeycomb, Fresh Fruit, Candy  
Walnuts, Pizza Bread

Gorgonzola dolce

Brie de Meaux

Truffle Manchego

## AFTER DINNER DRINKS

Sovrano Limoncello

**\$10**

Passito Baccadoro

**\$13**

Duckshooters Port

**\$9**

Taylors 10yo Port

**\$13**

Taylors 20yo Port

**\$24**

Ask our friendly staff for our  
Grappa and digestivo selection

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

*We source only the freshest local ingredients and our menu changes with the seasons. We take pride in sourcing our produce from as many local providers as possible. Noel believes "the food is more approachable and people seem to appreciate that".*

CUCINA E VINO  
**ALPINO**