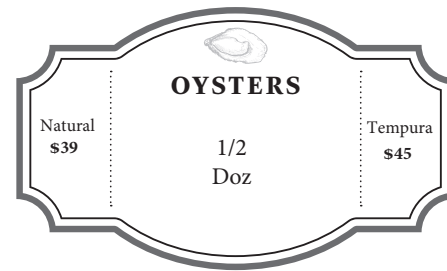


## CICCHETTI



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**

### VITELLO TONNATO

Sliced Veal, Aged Parmesan,  
Tuna, Capers & Anchovy Dressing  
**\$28**

### CARPACCIO

Beef Tenderloin, Tomato,  
Horseradish Dressing, Aged Parmesan  
**\$28**

### CRUDO

Tuna, Lemon, Olives, Capers, Salsa, Chili  
**\$27**

### INSALATA CAPRESE

Heirloom Tomatoes, Buffalo Mozzarella,  
Basil, Olive Crumb  
**\$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.*

### CASARECCE

House made Saffron Pasta, Prawns, Curry Leaf,  
Chili & Garlic  
**\$39**

### CONCHIGLIE

House made Pasta, Milk Braised Pork,  
Lemon, Chili & Aged Parmesan  
**\$39**

### BEEF SELECTION

Tenderloin 200g  
**\$48**

Scotch Fillet 400g / 500g  
**\$79 / \$99**

*Served With* Broccolini, Duck Fat Potatoes,  
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, Chilli, 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!

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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

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## DOLCE

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Nonna Lucia's Tiramisu

\$15

Vanilla Panna Cotta, Stone Fruit, Thyme

\$16

Affogato, Vanilla Ice Cream, Espresso,  
Frangelico

\$18

Sgroppino Cocktail, Prosecco, Vodka,  
Lemon Sorbet

\$20

Duck Island Ice Cream and Waffle Cones

2 Scoops \$15

See wait staff for flavours

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## FORMAGGIO

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

2 Cheese  
\$25

Gorgonzola

Brie

Truffle Manchego

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## AFTER DINNER DRINKS

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### Espresso Martini

Vodka, Kahlua, Espresso

\$21

### Negroni

Gin, Campari, Vermouth

\$21

### Carabiniere

Tequila, Galliano, Cointreau,

Lime, Orange, Egg Yolk

\$22

### Amaro Montenegro

\$12

### Cambridge Limoncello

\$12

### Grappa Moscato

\$14

### Grappa Amarone

\$15

### Taylor's 10yo Port

\$14

Ask our friendly staff for our  
full digestivo selections

CUCINA E VINO  
**ALPINO**