



## DOLCE

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Nonna Lucia's Tiramisu

**\$15**

Chocolate Mousse, Shortbread,

Sour Cherry

**\$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

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## FORMAGGIO

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Served With Honeycomb, Fresh Fruit,

Candied Walnuts, Pizza Bread

2 Cheese

**\$25**

3 Cheese

**\$35**

Gorgonzola

Brie

Truffle Manchego

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## AFTER DINNER DRINKS

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Sovrano Limoncello

**\$12**

Passito Baccadoro

**\$14**

Taylor's 10yo Port

**\$14**

Recioto di Soave

**\$18**

Ask our friendly staff for our  
Grappa and digestivo selection

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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

CUCINA E VINO  
**ALPINO**