

ALPINO

CICCHETTI TO SHARE

Natural oysters, lemon, shallot mignonette 1/2 doz	39
Fried mozzarella, spices	19
Pizza bread, garlic, rosemary, olive oil	14
Olives	12
Italian cured meats, pickles, flat bread	35 <u>6</u>

ANTIPASTI

Burrata, roasted pumpkin, pumpkin purée, seeds, orange oil	28
Charred octopus, fennel sausage, romesco, basil	28
Snapper crudo, burnt butter, lemon, capers	26
Beef carpaccio, truffle, horseradish	26
Saffron arancini, bolognese, mozzarella	24

SECONDI

Risotto, fennel, silverbeet, clams	39
Prawn casarecce, saffron, prawn stock, curry leave	38
Braised lamb gnocchi, leek, rosemary pangrattato	39
Mushroom and ricotta tortellini, truffle, burnt butter	39
Chickpea and salmon salad, cauliflower purée, roasted cauliflower, cumin	38
Vegan rigatoni, roasted capsicum and cashew pesto, vegan mozzarella	37
Lasagna, venison, beef, pork	39
Roasted lamb shoulder <i>to share</i> , rosemary, rocket, parmesan salad	105

PIZZA

Caprese, tomato, buffalo mozzarella, basil, olive oil	29
Diavola, spicy salami, capsicum, tomato, mozzarella, garlic	29
Tartufo, italian truffled ham, mushroom, mozzarella, white truffle oil	33
Gambero, prawns, rocket, mascarpone cheese, tomato, mozzarella, chili	30
Parma e rucola, parma ham, tomato, rocket, mozzarella, parmesan	29

SIDES

Fries, parmesan & rosemary salt, aioli	13
Brussels sprouts, guanciale, hazelnut, burnt butter, whipped ricotta	18
Bitter leaves, pear, walnut, gorgonzola	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.

P I Z Z A
P A S T A
P E O P L E