

# 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

## ANTIPASTI

Burrata, panzanella, heirloom tomato, cucumber, shallot, croutons	28
Charred octopus, fennel sausage, romesco, basil	28
Snapper crudo, burnt butter, lemon, capers	27
Beef carpaccio, truffle, horseradish	27
Saffron arancini, bolognese, mozzarella	24

## SECONDI

Risotto, corn puree, spring pea, pecorino, mussels	39
Prawn casarecce, saffron, prawn stock, curry leaf	39
Braised lamb gnocchi, leek, rosemary pangrattato	40
Mushroom and ricotta tortellini, truffle, burnt butter	39
Salmon Nicoise, summer beans, cos, soft boiled egg, caper berries	38
Vegan rigatoni, courgette pesto, broccolini, hazelnut	38
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	31
Diavola, spicy salami, capsicum, tomato, mozzarella, garlic	30
Tartufo, italian truffled ham, mushroom, mozzarella, white truffle oil	33
Gambero, prawns, rocket, mascarpone cheese, tomato, mozzarella, chili	32
Parma e rucola, parma ham, tomato, rocket, mozzarella, parmesan	31

## SIDES

Fries, parmesan & rosemary salt, aioli	13
Broccolini, 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**