

# 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	13
Italian cured meats, pickles, flat bread	36

## ANTIPASTI

Burrata, roasted pumpkin, pumpkin purée, seeds, orange oil	28
Charred octopus, fennel sausage, romesco, basil	28
Tuna crudo, capers, lemon zest, pear, dill, lavosh	27
Beef tartare, shallot, mustard, cornichon, quail egg	27
Croquette, roasted cauliflower, cumin, taleggio	24

## SECONDI

Paccheri pasta, mussels, squid, prawns, bisque	38
Braised lamb gnocchi, leek, rosemary pangrattato	39
Cannelloni, ricotta, spinach, mushroom, truffle fonduta	39
Hot smoked Salmon, broccoli, chickpea, paprika	38
Vegan rigatoni, courgette pesto, broccolini, hazelnut	36
Lasagna Bolognese, beef ragu, bechamel, tomato	39
Roasted lamb shoulder <i>to share</i> , rosemary, charred lemon, your choice of side	105

## PIZZA

Caprese, tomato, buffalo mozzarella, basil, olive oil	29
Diavola, spicy salami, capsicum, tomato, mozzarella, garlic	30
Tartufo, italian truffled ham, mushroom, mozzarella, white truffle oil	33
Gambero, prawns, rocket, tomato, mozzarella, chili	31
Parma e rucola, parma ham, tomato, rocket, mozzarella, parmesan	31

## 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**