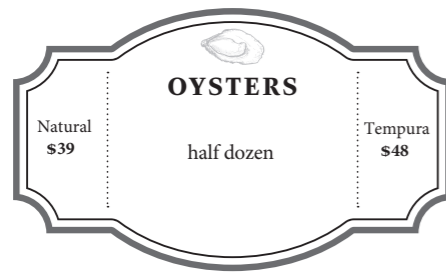


CICCHETTI



Crumbed Green
Olives, Feta
Stuffing
\$10

House Bread
Rosemary Salt,
Olive Oil
\$11

Mixed
Mediterranean
Olives
\$9

Stringy Mozzarella
Bites, Lemon Aioli
\$14

48g Tin Talatta
Anchovies with
Charred Ciabatta
\$26

Beef Cheek
Meatballs Polpete
\$26

ANTIPASTI

CURED MEATS

Pickles, Garlic and Parsley Pizza Bread
\$36

OCTOPUS

Fennel Sausage, Romesco, Almonds
\$28

CARPACCIO

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

CRUDO

Tuna, Lemon, Capers, Salsa
\$29

BURRATA

Burrata, Asparagus, Yoghurt
Dressing, Herbs & Lemon
\$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.*

SPRING RISOTTO

Prawns, Asparagus, Peas, Lemon, Aged
Parmesan
\$39

CONCHIGLIE

Milk Braised Pork, Lemon, Chilli, Aged
Parmesan
\$39

BEEF SELECTION

Tenderloin 200g **\$48**

or

Scotch Fillet MP

Served With Broccolini, Duck Fat Roasted
Potatoes, Peppercorn Reduction

GAMBERI ALL'AGLIO

Tiger Prawns, Garlic Butter, Chilli,
Spring Onion, Ciabatta
\$38

FISH OF THE DAY

Pan Roasted, Seasonal Garnish
\$44

LAMB SHOULDER

To Share Rosemary, Rocket and Parmesan Salad
\$98

PIZZA ALLA ROMANA

MARGHERITA

Tomato Sauce, Mozzarella, Tomatoes, Basil
\$26 / \$24 Takeaway

PARMA E RUCOLA

Tomato Sauce, Mozzarella, Prosciutto Di Parma,
Rocket, Parmesan
\$31 / \$28 Takeaway

GAMBERO

Tomato Sauce, Mozzarella, Prawns, Chilli, Zucchini, Mascarpone, Rocket
\$32 / \$29 Takeaway

TARTUFO

Italian Truffled Ham, Mushrooms, Mozzarella
\$33 / \$30 Takeaway

GENOVESE IL POLLO

Pesto Genovese, Chicken, Cherry Tomatoes, Buffalo
Mozzarella, Basil
\$31 / \$28 Takeaway

CAPRESE

Tomato Sauce, Buffalo Mozzarella, Tomatoes, Basil
\$30 / \$27 Takeaway

PROSCIUTTO E FUNGHI

Tomato Sauce, Mozzarella, Shaved Ham, Mushroom
\$30 / \$27 Takeaway

DIAVOLA

Tomato Sauce, Mozzarella, Spicy Salami, Capsicum
\$30 / \$27 Takeaway

VERDURE

Tomato Sauce, Mozzarella, Seasonal Vegetables,
Buffalo Mozzarella, Fresh Thyme
\$29 / \$26 Takeaway



ONE BILL PER TABLE

#ALPINOCAMBRIDGE

Credit Card Payments: Surcharge 1.5%

Public Holiday Surcharge 15%

Alpino Guest Wifi: 43Victoria!

SIDES

French Fries, Aioli
\$12

Bitter Leaf, Pear, Walnut and Gorgonzola Salad
\$16

Seasonal Vegetables
\$16

EXTRAS

Gluten Free *3

Add Seasonal Vegetables *5

Add Meat or Seafood *7

Make it 'Habanero' Hot *1.5

Add Cheese *4

DOLCE

Nonna Lucia's Tiramisu

\$15

Lemon Torta Caprese, White Chocolate,

Cream

\$16

Affogato, Vanilla Ice Cream, Espresso,

Frangelico

\$16

Scorpio, Prosecco, Vodka, Limoncello,

Lemon Sorbet

\$20

Duck Island Ice Cream and Waffle Cones

2 Scoops \$12 3 Scoops \$16

See wait staff for flavours

FORMAGGIO

Served With Honeycomb, Fresh Fruit,

Candied Walnuts, Pizza Bread

2 Cheese

\$25

Gorgonzola

Brie

Truffle Manchego

AFTER DINNER DRINKS

Espresso Martini

\$20

Cambridge Limoncello

\$12

Vin Santo

\$14

Taylor's 10yo Port

\$14

Moscato d'Asti

\$15

Ask our friendly staff for our
Grappa and digestivo selection

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