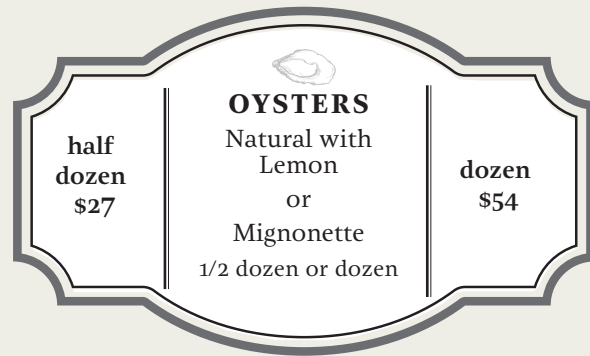


CICCHETTI BITES



Crumbed Green Olives, Feta Stuffing \$9.5	Pizza Bread Extra Virgin Olive Oil, Salt \$9	Black Olive Pate, Crostini, Extra Virgin Olive Oil \$11
---	--	---

Stringy Mozzarella Bites, Lemon Aioli \$10	48G Tin Talatta Anchovies with Garlic Pizza Bread \$26	Wagyu Meatballs, Tomato and Herb Sauce \$22
--	--	---

Antipasti Platter
Italian Cured Meats, Nduja, Pickles, Pizza Bread
\$31

ANTIPASTI

Clevedon Buffalo Mozzarella (v)
Panzanella Vegetables, Garlic Croutons, Basil, Capers
\$22

Insalata Di Polipo
Cook Straight Octopus, Fennel, Lemon, Extra Virgin Olive Oil
\$19

Vitello Tonnato
Sliced Veal, Tuna, Caper & Anchovy Dressing
\$22

Carpaccio Di Manzo
Beef Carpaccio, Rocket, Cherry Tomato, Shaved Parmesan
\$20

Gamberi All' Aglio
Tiger Prawns, Confit Garlic Butter, Cherry Tomatoes, Parsley & Ciabatta
\$24

Pollo Fritto Fiorentino
Tuscan Fried Chicken, Puttanesca Mayonnaise, Preserved Spring Onion
\$16

SECONDI

Spalla Di Agnello Al Forno
'Te Mana' for 3 people
Rosemary Roasted Lamb Shoulder, Rocket and Parmesan Salad, Roasting Juice **\$92**

Pappardelle
Housemade Pappardelle Pasta, Braised Goat Ragu, Pomegranate, Shaved Parmesan **\$35**

Melanzana Alla Parmigiana
Aubergine Parmigiana, Mozzarella, Chili, Parmesan and Basil **\$33**

Lasagna
Oven Baked Beef Bolognese Lasagne **\$33**

SIDES

French Fries, Aioli **\$8**

Rocket, Endive, Pear, Walnut and Gorgonzola/Salad **\$16**

Broccoli, Almond, Extra Virgin Olive Oil **\$14**

NZ Winter Truffles

Potato & Fontina Cheese Ravioli, Fresh shaved Truffle, Aged Parmesan, Truffle butter
\$44

Truffle Pizza, Italian Truffled Ham, fresh shaved Truffle, Tomato, Mozzarella
\$38

PIZZA ALLA ROMANA

PIZZA CAPRESE

Tomato, Buffalo Mozzarella, Basil, Olive Oil **\$26** (TA \$22)

PIZZA DIAVOLA

Tomato, Mozzarella, Spicy Salami, Capsicum, Garlic
\$24 (TA \$20.5)

PIZZA VERDURE

Tomato, Mozzarella, Grilled Seasonal Vegetables, Buffalo Mozzarella, Thyme **\$25** (TA \$21.5)

PIZZA CALZONE

Tomato, Mozzarella, Ham, Mushrooms, Provolone Cheese, Black Pepper **\$24** (TA \$20.5)

PIZZA GAMBERO

Tomato, Mozzarella, Prawns, Rocket, Mascarpone Cheese, Fresh Chili
\$25 (TA \$21.5)

PIZZA PARMA E RUCOLA

Tomato, Mozzarella, Rocket, Parma Ham, Shaved Parmesan
\$25 (TA \$21.5)

PIZZA SALSICCIA E RADICCHIO

Tomato, Mozzarella, Italian Pork and Fennel Sausage, Radicchio **\$26** (TA \$22.5)

PIZZA HAWAII

Tomato, Mozzarella, Charred Pineapple, Ham **\$23** (TA \$20)

Gluten Free \$3
Add Seasonal Vegetables \$2
Add Meat or Seafood \$4

Make it 'Habanero' Hot \$1.5
Add Cheese \$2

VINO

	G 150 ML	G 250 ML	B BOTTIGLIA
Bollicine/Sparling			
Riondo Millesimato, NV MonteforteD'Alpone	12		55
Cleto Chiarli Lambrusco, NV Emilia Romagna			57
Bollicine Rosa di Serafini & Vidotto			57
Ferrari Brut Metodo Tradizionale, NV Trentino			95
Perrier Jouet Grand Brut, Epernay, France			160
Bianchi/White			
2018 Erste + Neue Pinot Grigio	13.5	22.5	69
2018 Erste + Neue Pinot Blanc			73
2018 Caruso & Minini Chardonnay	12.5	21	59
2017 Alois Lageder Chardonnay			88
2018 Cantina di Gallura Vermentino	12.5	21	59
2017 Monte Carbonare Soave			75
2016 Tasca Conti d'Almerita Grillo			65
2017 Colterenzio Pfefferer Moscato Giallo			63
2016 Andrian Gewuerztraminer			65
New Zealand Wines			
2019 Soho 'Stella' Sauvignon Blanc			60
2018 Mills Reef 'Reserve' Chardonnay			61
2018 Amisfield Pinot Noir			118
Rose/Rose			
2018 Ricasoli Sangiovese Rose	15.5	25	69
Rossi/Red			
2018 Velenosi Montepulciano d'Abruzzo	11.5	19	50
2016 Riondo Castleforte Corvina			52
2018 Caruso & Minini 'Nero D'avola'	13.5	22.5	63
2017 Gulfi Nero D'Avola "Rossojbleo"			81
2018 Erste + Neue Pinot Noir	16	27	78
2016 Bosco del Grillo "Governor" Sangiovese Blend			56
2016 Carpineto "Dogajolo" Sangiovese Blend	13	22	65
2016 Barone Ricasoli Brolio Chianti Classico			90
2014 Podere Le Ripi "Amore e Magia" Rosso Di Montalcino			98
2014 Podere Le Ripi Brunello di Montalcino			195
2014 Terre San Leonardo, Tuscany			80
2015 Colterenzio Mantsch Lagrein			108
2016 "F" San Marzano Negroamaro			93
2018 Il Fatalone Primitivo	16.5	27	75
2017 Li Veli Susumaniello "Askos"			83
2016 Braida "Montebruna" Barbera D'Asti			88
2016 Kellerei Andrian "Rubeno" Lagrein, Alto Adige			66
2012 Borgogno Barolo (needs 1 hour to decant)			220

Sorry, only one bill per table.
#alpinomount

DOLCE

Nonna Lucia's Tiramisu

\$13

Burnt Rosemary Creme, Salted Caramel, Walnut, Seasonal Fruit

\$14

Chocolate Tart, Mandarin, White Chocolate Mousse

\$15

Affogato, Vanilla Ice Cream, Espresso, Frangelico

\$15

Mount Made Ice Cream and Waffle Cones

2 Scoops \$10 3 Scoops \$14

See wait staff for flavours

DIGESTIVES

Limoncello	9
Amaro Averna	9
Amaro Montenegro	9
Fernet Branca	9
Sambuca	9
Baileys	9
Grappa di Moscato	13
Grappa di Nebbiolo	13
Port	12

FOR THE LITTLE PEOPLE

Pasta with Butter & Parmesan

Pasta Bolognese

Pizza Hawaii

Pizza Margherita

Fried Chicken & Chips

All meals \$15

ALPINO little people receive a complimentary ice cream cone with 100's & 1000's



Cocktails

Spritz- Aperol/Campari/Elderflower <i>Your chosen Aperitif topped with Prosecco and Soda</i>	17
Averna Mojito <i>The classic Italian Bitter 'Averna' served with Mint, Lime and Cucumber</i>	16
Limoncello Margarita <i>We use Limoncello instead of Cointreau, with Tequila and Lemon Juice</i>	17
Grappa Sour <i>Think a Pisco Sour with a Moscato Grappa instead of Pisco.</i>	17
Buonasera Montenegro <i>Amaro Montenegro with Bourbon, Orange Marmelade and Lemon Juice</i>	17
Negroni <i>The old classic; Campari, Gin, Sweet Vermouth</i>	17
Peroni Negroni <i>A twist on the classic; Peroni, Campari, Sweet Vermouth</i>	16
Martini- Gin/Vodka <i>Tells us how you like it</i>	16
Espresso Martini <i>You know how this one goes; Coffee, Vodka, Kahlua</i>	16

Beer

Peroni 400ml	11
Peroni 200ml	6
Peroni Leggera	9
Peroni Libera 0%alc	9
Garage Project Fugazi 2.2%	9
Birra Baladin Rock'n Roll American Pale Ale 330ml	15.5
Birra Baladin Nazionale Blond Ale 330ml	15.5

Soft Drinks

San Pellegrino	9
Acqua Panna	9
Coca Cola	6
Sprite	6
Aranciata Rossa	6
Limonata	6
Chinotto	6
Succo / Juice	6
Aqua tonica	6
Ginger Ale	6
Ginger Beer	6

Coffee and Tea

Espresso	3
Doppio Espresso	4
Espresso Macchiato	4
Cappuccino	4.5
Latte Macchiato	4.5
Caffé Lungo	4
Ciocolata Calda	4.5
Tazza di Te'	4
<i>English Breakfast/Earl Gray/ Verde/ Camomilla</i>	

16 Pacific Ave, Mount Maunganui, Tauranga
www.alpino.co.nz

P: 07 925 9769

CUCINA E VINO
ALPINO

Sorry, only one bill per table.



#alpinomount