

CICCHETTI TO SHARE



Crumbed Green Olives, Blue Cheese Stuffing \$9.5	Flat Bread Garlic, Mozzarella, Parmesan, Olive Oil \$13	Mediterranean Mixed Olives \$9
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Antipasti Platter Italian Cured Meats, Nduja, Pickles \$35	Tin Talatta Anchovies, Ciabatta Bread \$26
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Clevedon Buffalo Mozzarella

Panzanella Vegetables, Garlic Croutons, Olive Crumb
\$24

Polipo

Cook Strait Octopus, Romesco, Fennel Salsiccia, Tomato, Olive Oil, Basil
\$22

Scallop Crudo

Pickled Kohlrabi, Capers, Burnt Butter
\$25

Carpaccio Di Manzo

Seared Beef Carpaccio, Rocket, Swiss Brown Mushroom, Shaved Pecorino
\$21

Frittatina

Porcini Croquette, Mixed Mushrooms, Truffle Aioli
\$18

Sorry, only one bill per table.

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.

SECONDI

Spaghettoni Vongole \$37

Spaghettoni, Clams, Garlic, Chilli, Parsely

Pappardelle Al Ragu \$35

Wide Ribbon Pasta, Chunky Beef Ragu, Shaved Parmesan

Ravioli Al Tartufo \$42

Ricotta, Black Truffle, Taleggio

Spalla Di Agnello Al Forno \$92

for 3 people
Rosemary Roasted Lamb Shoulder, Rocket and Parmesan Salad, Roasting Juice

Melanzana Alla Parmigiana \$33

Aubergine Parmigiana, Basil, Mozzarella, Chili, Parmesan

Porchetta \$37

Roasted Pork, Braised Lentils, Guanciale, Salsa Verde

Banana Prawns \$28

Chilli, Parsley, Lemon, Garlic Oil

Sides

French Fries, Aioli **\$9**

Green Beans, Tonnato Sauce, Flash Freid Capers **\$16**

Bitter Leaves, Pear, Walnut, Gorgonzola **\$16**

PIZZA

CAPRESE

Tomato, Buffalo Mozzarella, Basil, Olive Oil
\$26 (TA \$23.5)

DIAVOLA

Tomato, Mozzarella, Spicy Salami, Capsicum, Garlic
\$26 (TA \$22.5)

TARTUFO

Mozzarella, Italian Truffled Ham, Mushroom, White Truffle Oil
\$33 (TA \$30)

VERDURE

Tomato, Mozzarella, Grilled Seasonal Vegetables, Buffalo Mozzarella, Thyme
\$25 (TA \$22.5)

GAMBERO

Tomato, Mozzarella, Prawns, Rocket, Mascarpone Cheese, Fresh Chilli
\$26 (TA \$23.5)

PARMA E RUCOLA

Tomato, Mozzarella, Rocket, Parma Ham, Shaved Parmesan
\$26 (TA \$23.5)

SALSICCIA E RADICCHIO

Tomato, Mozzarella, Italian Pork and Fennel Sausage, Radicchio
\$26 (TA \$23.5)

Gluten Free *3
Add Seasonal Vegetables *3
Add Meat or Seafood *5

Make it 'Habanero' Hot *1.5
Add Cheese *2

COCKTAILS

Spritz *A spritz as they once made in taverns in the heart of Italy*

Classic Aperol \$19

Aperol, Prosecco, Soda

Bicicletta \$19

Campari, Ca'Dei Frati, Soda

Bergamot \$19

Italicus, Bianco Vermouth, Prosecco

Sbagliato \$19

Campari, Rose Vermouth, Prosecco

Alpino Signatures *Cocktails with soul, emotion & a story*

Limoncello Margarita \$19

Tequila, Limoncello, Lemon

Garibaldi \$16

Campari, Fluffy Orange Juice

Marle \$19

Gin, Maraschino, Lemon, Sugar, Egg White

Buonasera Mule \$18

Rum, Amaro Montenegro, Lime, Mint, Ginger Beer

Ginger Martini \$20

Vodka, Domaine De Canton, Dry Vermouth

Negroni \$20

Gin, Campari, Sweet Vermouth, Barolo Chinato

Ultima Paloma \$20

Mezcal, Chartreuse, Maraschino, Lime

Piemonte Rum \$20

Dark Rum, Fortified Wine, Bitters

Other Side Of Venice \$19

Gin, Aperol, Pineapple, Lemon

Sicilia Stinger \$18

Bourbon, Averna, Lemon, Honey, Cucumber

Romopolitan \$18

Vodka, Amaretto, Cranberry, Lemon

L'Ora Del Vermouth *The vermouth hour - a specific time to drink vermouth, but also a way of life in the Mediterranean*

Antica Formula Carpano \$13

Spices, Vanilla, Anise, Orange Peel & Dates

Cocchi Vermouth de Torino \$12

Cocoa, Bitter Orange, Citrus & Herbs

Punt e Mes \$12

Vanilla, Cherries, Prunes, Cinnamon & Red Pepper

Cocchi Amercano Rosa \$12

Saffron, Citrus, Vanilla & Rose Petals

Cocchi Amercano Bianco \$12

Flowers, Orange Peel, Elderflower & Leaves

Carpano Bianco \$12

Fresh Almond, Cocoa Beans, Citrus & Exotic Fruits

DOLCE

Nonna Lucia's Tiramisu

\$15

Pumpkin & Caramel Panna Cotta, Shortbread

\$15

Dark Chocolate Mousse, Sour Cherries, Macadamia

\$15

Affogato, Vanilla Ice Cream, Espresso, Frangelico

\$15

Mount Made Ice Cream and Waffle

2 Scoops **\$10** 3 Scoops **\$14**

See wait staff for flavours

Dessert Cocktails

Santo Graal \$19

Port Brandy, Cream, Bitters

Irish Delight \$19

Irish Whisky, Baileys, Chocolate, Fernet-Branca

Quirky Martini \$19

Rum, Kahlua, Frangelico, Hazelnut

FOR THE LITTLE PEOPLE

Pasta with Butter & Parmesan

Pasta del Giorno

Pizza Hawaii

Pizza Margherita

Fried Chicken & Chips

All meals \$15

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



Beer

Peroni 400ml	11
Peroni Leggera	9
Peroni Libera 0%alc	9
Garage Project Fugazi 2.2%	9
Garage Project Garagista IPA	13
Birra Baladin Nazionale Blond Ale 330ml	15.5

Soft Drinks

Oravida Still	9
Oravida Sparkling	9
Coca Cola	6
Sprite	6
Aranciata Rossa	6
Limonata	6
Succo / Juice	6
Aqua tonica	6
Ginger Ale	6
Ginger Beer	6

After Dinner

Limoncello	10
Amaro Averna	10
Amaro Montenegro	10
Fernet Branca	10
Sambuca	10
Baileys	10
Nardini Riserva	14
Nardini Extrafina	15
Port	15

Coffee and Tea

Espresso	3.5
Doppio Espresso	4
Espresso Macchiato	4
Cappuccino	5
Latte Macchiato	5
Caffé Lungo	5
Ciocolata Calda	5
Tazza di Te'	4
<i>English Breakfast/Earl Gray/Verde/Camomilla</i>	

CUCINA E VINO
ALPINO

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#alpinoount