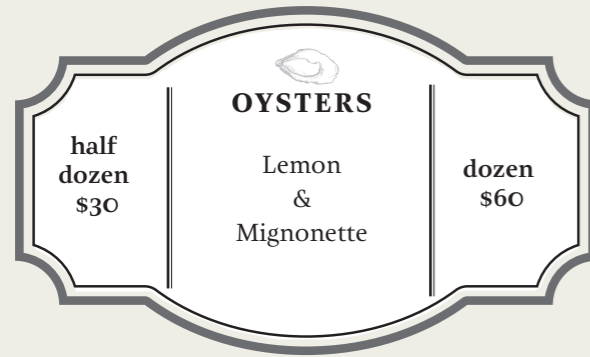


## CICCHETTI TO SHARE



Crumbed Green Olives, Feta Stuffing <b>\$9.5</b>	Pizza Bread Extra Virgin Olive Oil, Salt <b>\$10</b>	Mediterranean mixed Olives <b>\$9</b>
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Stringy Mozzarella Bites, Lemon Aioli <b>\$11</b>	Tin Talatta Anchovies, Ciabatta Bread <b>\$26</b>
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### Antipasti Platter

Italian Cured Meats, Nduja, Pickles  
**\$25**

### Ricotta Crostini (v)

Clevedon Buffalo Ricotta, Parsley, Waiheke Olive oil  
**\$19**

### Insalata Caprese

Clevedon Buffalo Mozzarella, Heirloom Tomatoes, Basil, Olive Crumb  
**\$23**

### Insalata Di Polipo

Cook Straight Octopus, Fennel, Lemon, Extra Virgin Olive Oil  
**\$19**

### Vitello Tonnato

Sliced Veal, Tuna, Capers & 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  
**\$17**

## SECONDI

### Spalla Di Agnello Al Forno

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

### Spring Risotto

New Season Asparagus, Spring Peas, Parmesan **\$32**

### Melanzana Alla Parmigiana

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

### Ravioli

Crayfish, Hapuka, Toasted Almonds Butter **\$39**

### SIDES

French Fries, Aioli **\$9**

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

New Season Asparagus, Parmesan, Extra Virgin Olive Oil, Basil **\$16**

## PIZZA

### CAPRESE

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

### DIAVOLA

Tomato, Mozzarella, Spicy Salami, Capsicum, Garlic  
**\$25** (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 Chili  
**\$25** (TA \$22.5)

### PARMA E RUCOLA

Tomato, Mozzarella, Rocket, Parma Ham, Shaved Parmesan  
**\$25** (TA \$22.5)

### 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

## VINO

### Bollicine/Sparkling

	G 150 ML	G 250 ML	B BOTTIGLIA
JK Ombra, Prosecco, Veneto	12.50		62
Cleto Chiarli Lambrusco, NV Emilia Romagna			57
Bollicine Rosa di Serafini & Vidotto			62
Ferrari Brut Metodo Tradizionale, NV Trentino			95
Taittinger Brut Reserve, NV France			160

### Bianchi/White

2018 JK "Nonna Silvana", Pinot Grigio, Veneto	12	20	62
2018 Erste + Neue Pinot Blanc			73
2018 Caruso & Minini Chardonnay	12.5	21	59
2018 Alois Lageder Chardonnay			88
2018 Mills Reef 'Reserve' Chardonnay			61
2018 Ca' Dei Frati Lugana, Turbiana, Veneto	14	23	67
2019 Soho 'Stella' Sauvignon Blanc			60
2018 Cantina di Gallura Vermentino			59
2017 Monte Carbonare Soave			75
2017 Colterenzio Pfeifferer Moscato Giallo			63
2016 Andrian Gewuerztraminer			65

### Rose/Rose

2018 Ricasoli Sangiovese Rose	15.5	25	69
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### Rossi/Red

2019 The Landing Vino Rosso, Bay of Island	13	21	65
2016 Riondo Castleforte Corvina			52
2018 Caruso & Minini "Nero D'avola"	13.5	22.5	63
2018 Dune "The Empty Quarter", Australia	14	23	69
2018 Grosjean Pinot Noir			88
2017 Bosco del Grillo "Governo" Sangiovese Blend	12	20	56
2016 Barone Ricasoli Brolio Chianti Classico			90
2015 Podere Le Ripi "Sogni & Follia" Rosso Di Montalcino			98
2013 Podere Le Ripi Brunello di Montalcino			195
2016 Terre San Leonardo, Tuscany	17	28	80
2015 Colterenzio Mantsch Lagrein			108
2016 "F" San Marzano Negroamaro			93
2019 Il Fatalone Primitivo			75
2018 Li Veli Susumaniello "Askos"			83
2017 Ornati Parusso, Barbera D'Alba			82
2017 Braida "Montebruna" Barbera D'Asti			88
2016 Kellerei Andrian "Rubeno" Lagrein, Alto Adige			66
2014 Tenuta San Guido Guidalberto Toscana			139
2014 Borgogno Barolo (needs 1 hour to decant)			220
2018 Amisfield Pinot Noir			118
2014 Loop Road Pinot Noir	15	25	73

Sorry, only one bill per table.  
#alpinomount

## DOLCE

Nonna Lucia's Tiramisu

**\$14**

Vanilla Panna Cotta, Poached Rhubarb, Shortbread

**\$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

Limoncello	10
Amaro Averna	10
Amaro Montenegro	10
Fernet Branca	10
Sambuca	10
Baileys	10
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>	18
Limoncello Margarita <i>We use Limoncello instead of Cointreau, with Tequila and Lemon Juice</i>	18
Grappa Sour <i>Think a Pisco Sour with a Moscato Grappa instead of Pisco.</i>	18
Buonasera Montenegro <i>Amaro Montenegro with Bourbon, Orange Marmelade and Lemon Juice</i>	18
Negroni <i>The old classic; Campari, Gin, Sweet Vermouth</i>	19
Peroni Negroni <i>A twist on the classic; Peroni, Campari, Sweet Vermouth</i>	17
Martini- Gin/Vodka <i>Tells us how you like it</i>	18
Espresso Martini <i>You know how this one goes; Coffee, Vodka, Kahlua</i>	18

## Beer

Peroni 400ml	11
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

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

## 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>	

Sorry, only one bill per table.



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CUCINA E VINO  
**ALPINO**

16 Pacific Ave, Mount Maunganui, Tauranga  
[www.alpino.co.nz](http://www.alpino.co.nz)

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