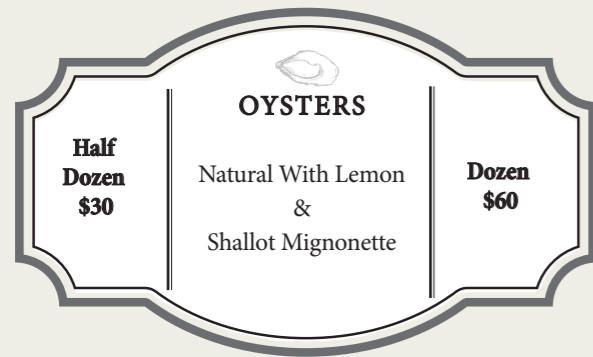


CICCHETTI TO SHARE



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, Pickles

\$35

Tin Talatta
Anchovies,
Ciabatta Bread

\$26

Clevedon Buffalo Mozzarella

Curious Croppers Tomato, Basil, 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, Aged Parmesan
\$23

Frittatina

Artichoke Croquette, Peas, Parmesan, 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

Safron Casarecce \$36
Prawns, Chili, Garlic, Bottarga

Pappardelle Al Ragu \$35
Wide Ribbon Pasta, Chunky Beef Ragu, Shaved Parmesan

Tortellini In Brodo \$36
Goat Cheese, Peas, Asparagus

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

Insalata Nizzarda \$34
Cos Lettuce, Tomato, Taggiasca Olives, Egg, Tuna Crudo, White Anchovies, Onion

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

Porchetta \$37
Roasted Pork, Braised Lentils, Salsa Verde

Banana Prawns \$28
Chilli, Parsley, Lemon, Garlic Oil

Sides

Italian Fries, Parmesan, Rosemary Salt, Aioli **\$10**

New Season Asparagus, Tonnato Sauce, Parmesan **\$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 Chili
\$26 (TA \$23.5)

PARMA E RUCOLA

Tomato, Mozzarella, Rocket, Parma Ham, Shaved Parmesan
\$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, as they once made in taverns in the heart of Italy

Classic Aperol \$19

Aperol, Prosecco, Soda

Bicicletta \$19

Campari, Dry White Wine, Soda

Sbagliato \$19

Campari, Rose Vermouth, Prosecco

Alpino Signature Cocktails with soul, emotion & a story

Paper Plane \$20

Bourbon, Amaro, Aperol, Lemon

Mezcalita \$20

Tequila, Mezcal, Ginger, Cranberry, Agave, Orange Bitters

White Negroni \$19

Italicus, White Rum, Dry Vermouth

Marle \$19

Gin, Maraschino, Creme De Violette, Lemon, Sugar, Egg White

Peach Mule \$18

Vodka, Peach Bitter, Lime, Ginger Beer

Ginger Martini \$20

Vodka, Homemade Ginger Liquor, Dry Vermouth

Negroni \$20

Gin, Campari, Sweet Vermouth, Barolo Chinato

Ultima Parola \$20

Mezcal, Chartreuse, Maraschino, Lime

Piemonte Rum \$20

Aged Rum, Fortified Wine, Orange Bitters

Other Side Of Venice \$19

Gin, Aperol, Pineapple, Lemon

Whiskey Sour \$18

Bourbon, Honey, Lemon, Bitters, Egg White

Chili Margarita \$19

Chili Infused Tequila, Cointreau, Lime

L'Ora Del Vermouth, 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

Strawberry Panna Cotta, Shortbread
\$15

Dark Chocolate Mousse, Poached Rhubarb
\$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

Quiky Martini \$19
Rum, Frangelico, Coconut, Espresso

FOR THE LITTLE PEOPLE

Pasta with Butter & Parmesan

Pasta del Giorno

Pizza Hawaii

Pizza Margherita

Fried Chicken & Chips

All meals \$15

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
English Breakfast/Earl Gray/ Verde/ Camomilla	

CUCINA E VINO
ALPINO

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



#alpinomount

16 Pacific Ave, Mount Maunganui, Tauranga

www.alpino.co.nz

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