

CICCHETTI



Crumbed Green  
Olives, Feta  
Stuffing  
\$9.5

Garlic Pizza  
Bread,  
Parmesan  
\$13

Mixed  
Mediterranean  
Olives  
\$9

Stringy Mozzarella  
Bites, Lemon Aioli  
\$11

48g Tin Talatta  
Anchovies with  
Charred Ciabatta  
\$26

Flash Fried Squid,  
Romesco Sauce, Lemon  
\$20

ANTIPASTI

TAGLIERE DI SALUMI

Italian Cured Meats,  
Pickles, Garlic and Parsley Pizza Bread  
\$35

CRUDO

Tuna, Capers, Buttermilk Ricotta  
\$25

TARTARE

Beef Tenderloin, Crostini, Shaved Parmesan  
\$24

VITELLO TONNATO

Rose Veal, Tuna, Capers, Tonnato Sauce, Aged Parmesan  
\$24

BARBABIETOLA

Beetroot, Cashew, Pumpkin, Goat Cheese  
\$24

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.

RISOTTO

Pumpkin, Kale, Milk Crumb  
\$37

PAPPARDELLE

Homemade Wide Ribbon Pasta, Goat Ragu,  
Aged Parmesan  
\$37

CAPPELLACCI

Crayfish & Prawns Stuffed Pasta,  
Toasted Almond Butter  
\$42

BEEF SELECTION

200g Tenderloin 55 Days Aged \$46

or

NZ Wagyu Bavette MBS 7+ \$66  
Duck Fat Potatoes, Broccolini, Beef Reduction

GAMBERI ALL'AGLIO

Garlic Butter Prawns, Chilli, Spring Onion, Ciabatta  
\$36

FISH OF THE DAY

3 Ways Jerusalem Artichoke,  
Lemon & Rosemary Butter  
\$42

TODAY CHEF'S SPECIAL

Please Ask Your Friendly Waiter  
Market Price

SIDES

French Fries, Aioli  
\$12

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

PIZZA ALLA ROMANA

MARGHERITA

Tomato Sauce, Mozzarella, Tomatoes, Basil  
\$23 / \$21 Takeaway

PARMA E RUCOLA

Tomato Sauce, Mozzarella, Prosciutto Di Parma,  
Rocket, Parmesan  
\$27 / \$24.5 Takeaway

GAMBERO

Tomato Sauce, Mozzarella, Prawns, Chilli, Zucchini, Mascarpone, Rocket  
\$26 / \$23.5 Takeaway

TARTUFO

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

GALLETTO

Tomato Sauce, Mozzarella, Artichoke, Chicken,  
Red Onion, Rosemary  
\$26/ \$23.5 Takeaway

CAPRESE

Tomato Sauce, Buffalo Mozzarella, Tomatoes, Basil  
\$26 / \$23.5 Takeaway

PROSCIUTTO E FUNGHI

Tomato Sauce, Mozzarella, Shaved Ham, Mushroom  
\$26 / \$23.5 Takeaway

DIAVOLA

Tomato Sauce, Mozzarella, Spicy Salami, Capsicum  
\$26 / \$23.5 Takeaway

VERDURE

Tomato Sauce, Mozzarella, Seasonal Vegetables,  
Buffalo Mozzarella, Fresh Thyme  
\$26 / \$23.5 Takeaway

EXTRAS

Gluten Free \$3  
Add Seasonal Vegetables \$4  
Add Meat or Seafood \$6  
Make it 'Habanero' Hot \$1.5  
Add Cheese \$4



ONE BILL PER TABLE  
#ALPINOCAMBRIDGE

Credit Card Payments: Surcharge 1.5%

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

## DOLCE

- Nonna Lucia's Tiramisu  
\$15
- Panna Cotta, Cinnamon, Apple, Ginger,  
Pistacho  
\$15
- Affogato, Vanilla Ice Cream, Espresso,  
Frangelico  
\$15
- Homemade Limoncello Sorbet  
\$16
- Duck Island Ice Cream and Waffle Cones  
2 Scoops \$10   3 Scoops \$14
- See wait staff for flavours

## FORMAGGIO

2 Cheese \$25	Served With Honeycomb, Fresh Fruit, Candied Walnuts, Pizza Bread
3 Cheese \$35	Gorgonzola Brie Truffle Manchego

## AFTER DINNER DRINKS

- Sovrano Limoncello  
\$12
- Passito Baccadoro  
\$13
- Taylors 10yo Port  
\$13
- Recioto di Soave  
\$17
- Ask our friendly staff for our  
Grappa and digestivo selection

CUCINA E VINO  
ALPINO