

CICCHETTI



Crumbed Green
Olives, Feta
Stuffing
\$10

Garlic Pizza
Bread,
Parmesan
\$15

Mixed
Mediterranean
Olives
\$9

Stringy Mozzarella
Bites, Lemon Aioli
\$12

48g Tin Talatta
Anchovies with
Charred Ciabatta
\$26

Lamb Meatballs,
Mint, Chilli
\$24

ANTIPASTI

CURED MEATS

Pickles, Garlic and Parsley Pizza Bread
\$35

CALAMARI

Deep Fried Squid, Romesco
\$25

CARPACCIO

Beef Tenderloin, Tomato,
Horseradish Dressing, Aged Parmesan
\$26

CRUDO

Tuna, Lemon, Capers
\$27

INSALATA CAPRESE

Buffalo Mozzarella, Tomato, Basil,
Black Olive Crumb
\$25

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

Prawns, 'Nduja, Leek, Aged Parmesan
\$39

SPAGHETTI

Braised Duck Leg, Rosemary, Chilli, Ricotta
\$39

RAVIOLI

Ricotta and Spinach, Pine Nuts, Basil,
Burnt Butter
\$39

BEEF SELECTION

Tenderloin 55 Days Aged 200g **\$48**

or

Scotch Fillet **MP**

Broccolini, Mashed Potato, Peppercorn Reduction

GAMBERI ALL'AGLIO

Tiger Prawns, Garlic Butter, Chilli,
Spring Onion, Ciabatta
\$38

FISH OF THE DAY

Pan Roasted, Seasonal Garnish
\$44

LAMB SHOULDER

To Share Rosemary, Rocket and Parmesan Salad
\$98

PIZZA ALLA ROMANA

MARGHERITA

Tomato Sauce, Mozzarella, Tomatoes, Basil
\$25 / **\$23** Takeaway

PARMA E RUCOLA

Tomato Sauce, Mozzarella, Prosciutto Di Parma,
Rocket, Parmesan
\$29 / **\$26** Takeaway

GAMBERO

Tomato Sauce, Mozzarella, Prawns, Chilli, Zucchini, Mascarpone, Rocket
\$31 / **\$28** Takeaway

TARTUFO

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

GALLETTO

Tomato Sauce, Mozzarella, Artichoke, Chicken,
Red Onion, Rosemary
\$29 / **\$26** Takeaway

CAPRESE

Tomato Sauce, Buffalo Mozzarella, Tomatoes, Basil
\$28 / **\$25** Takeaway

PROSCIUTTO E FUNGHI

Tomato Sauce, Mozzarella, Shaved Ham, Mushroom
\$28 / **\$25** Takeaway

DIAVOLA

Tomato Sauce, Mozzarella, Spicy Salami, Capsicum
\$28 / **\$25** Takeaway

VERDURE

Tomato Sauce, Mozzarella, Seasonal Vegetables,
Buffalo Mozzarella, Fresh Thyme
\$29 / **\$26** 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%

Public Holiday Surcharge 15%

Alpino Guest Wifi: 43Victoria!

SIDES

French Fries, Aioli
\$12

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

Seasonal Vegetables
\$16

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
- Chocolate Mousse, Macadamia, Sour Cherry
\$16
- Affogato, Vanilla Ice Cream, Espresso, Frangelico
\$15
- Homemade Limoncello Sorbet
\$16
- Duck Island Ice Cream and Waffle Cones
2 Scoops \$12 3 Scoops \$16
- 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

- Cambridge Limoncello
\$12
- Vin Santo
\$14
- Taylors 10yo Port
\$14
- Moscato d'Asti
\$15

Ask our friendly staff for our Grappa and digestivo selection

CUCINA E VINO
ALPINO