

- Aperitivi -

Selection homemade marinated olives / 8

Garlic pizza bread / 15

Fresh oysters with chardonnay vinegar / market price

Bruschetta / buffalo mozzarella, vine tomato, basil, virgin olive oil / 16

- Piccolo -

Pulled pork croquette, horseradish aioli, rocket salad / 16

Antipasto platter (cured meats & pickles) / 38

Salt and pepper calamari with rocket & lemon aoli / 23

Seared scallops cauliflower puree dried prosciutto & quinoa salsa / 24

Chicken liver parfait, pear, caramelised walnut salad, fried ciabatta / 20

Seared tuna on pickled cucumber, button mushroom, coriander salad in soya, sesame seed dressing / 24

King prawns in sichuan spice & chilli flakes, lemon aoi & rocket salad

with cashew nuts in brown butter / 29

- Insalata -

Cesar salad cos lettuce, crispy bacon, poached egg, ciabatta crutons with anchovy dressing / 19

Add chicken or prawns / 5

Grilled octopus salad swiss chard, green olives, potato gnocchi, smoked paprika / 24

Grilled stonefruit, prosciutto, buffalo mozzarella, radicchio, rocket pinenuts / 20

Twice cooked pork belly, mixed leaves, citrus caramel, coriander, sesame, chili / 32

- Primi -

Market fish / on a prawn spinach fresh herb risotto / 38

Chicken saltimbocca / mozzarella, prosciutto, creamy mash with, sage, lemon cream sauce / 38

Pork schintzel / with cabbage, parmesan insalata with redwine vinegar dressing / 38

Seared salmon, poached prawns, mussels, scallops & traditional bisque / 38

Lamb / rack with herb crust mint yogurt salsa verde said with smashed peas & broccoli / 38

Confit of duck / with beetroot & goats curd risotto / 42

Slow braised oxtail / on truffle polenta (mushroom ragout) / 38

Eye fillet (250gm) wrapped in bacon, fries, choice of sauces / 40

(bernaise, mushroom, or green peppercorn)

- Sharing Platter -

Seafood platter, prawns, cockles, mussels, tuna, white fish, salmon,

oysters, calamari with condiments / market price

(Any special dietary requirements please let us know)

- Pizza -

	Meter	12 Inch
Marinara / tomato, oregano, garlic, evo (vegan)	36	15
Aglio e Oglio / mozzarella, garlic, rosemary	36	15
Prosciutto / prosciutto, tomato, mushrooms, parmesan, rocket, truffle	65	26
Contadina / courgettes, pumpkin, caramelised onion, gorgonzola, walnuts,crispy sage, tomato sugo	58	25
Margherit / garlic, basil, olive oil, tomato, fiori di latte, buffalo mozzarella	58	25
Bambini / champagne ham, sweet pineapple, fiori di latte	58	25
J-Lo / hot salami, sweet onion, chilli, garlic oil, fiori di latte	58	25
Quattro stagioni / shaved ham, button mushrooms, olives, artichokes, fiori di latte, tomato	58	25
Panna e Funghi / cream shaved ham mozzarella button mushrooms	58	25
Pollo / Smoked chicken, brie, bacon, sweet chili & mascarpone sauce, mozzarella, tomato sugo	58	25
Meat lovers / salami, spicy sausage, ham, meatballs, chicken, oregano, tomato, mozzarella	58	25
Mari e Monti / Chicken, pork, prawns, tomato & mozzarella	58	25
Gamberoni / prawns, barbecue chorizo, chili, caramelized onion, tomato, mozzarella	58	25
Calzone / Folded pizza, salami, tomato, mozzarella, mushrooms	58	25
Pescatore / Calamari, prawns, ccured salmon, mussels, clams Fish, tomato, mozzarella, basil	58	25

- Pasta -

Prawn risotto, chilli, soft herb, tomato & mascarpone, dried shallots / 26

Potato gnocchi, lamb ragout, sage, pecorino ramono, orange zest / 26

Seafood linguine, scallops, mussels, salmon, cockles, prawns, roast vine tomato sauce / 32

Pappardelle of confit of duck, thyme swiss brown mushroom ragout / 28

Spaghetti carbonara / bacon egg parmesan cracked pepper / 26

Beef lasagne with tomato sugo parmigiano reggiano, bechamel, basil / 26

Cannelloni filled with pumpkin spinach goats fetta with bechamel & vine tomato sauce / 26

Linguine vongole / clams, garlic, chili, parsley, fennel, lemon / 26

Pollo fettuccine / chicken, mushrooms, sun dried tomato, cream, parmesan / 26

Braised Beef Spaghetti Bolognese / 26

- Contorni -

Patatine fritte / potato chips, parmesan, truffe oil / 10

Rucola / rocket, pear, parmesan, extra virgin olive oil / 12

Verdure / seasonal vegetables with dried shallots & miso butter / 12

Grated cabbage, parsley, parmesan salad cabernet sauvignon vinegar & virgin olive oil dressing / 12

Pure di patate / crème mashed potato / 12

- Desserts -

Tiramasu with caramel snap & chocolate wafer / 16

Fried traditional sicilian cannoli, seasonal mousse cremegux / 16

Chocolate amaretto terrine, amaretto crumbs & chocolate ice cream / 16

Affogatto vanilla gelato espresso, choice of your liquor / 14

Crème brûlée / 16

Millefille of strawberry mouse fresh strawberries, strawberry caulis / 16

Gelati / mixed gelato & sorbet / 14

Formaggi / a selection of New Zealand & international cheeses / 36

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