

# DINNER

5:30PM-LATE

## ANTIPASTI

### CHARCUTERIE PLATTER 34

selection of Italian cured cuts, pickle, olives, sundried tomatoes, house bread

### SEAFOOD PLATTER 44

smoked salmon, grilled prawns, calamari, fish bites, fresh crudo FOD, pickle, olives, sundried tomatoes, lemon mayo, house bread

### BRUSCHETTA 12

chard pesto, fresh tomatoes, balsamic

### BRUSCHETTA 14

pumpkin puree, spiced salami, pickled leaves

### GARLIC PIZZA BREAD 15

parsley, garlic, e.v. olive oil, parmesan

### HOUSE FOCACCIA 8

olive oil, balsamic reduction

### MARINATED OLIVES 10

## FRITTURE

### ARANCINO 13

carnaroli rice, saffron, sundried tomatoes, pecorino, almond pesto

### CALAMARI FRITTI 16

calamari, paprika mayo

### PESCE FRITTO 13

fresh battered fish bites, lemon, mayo

### SMOKED KĀPITI EEL POLPETTE 14

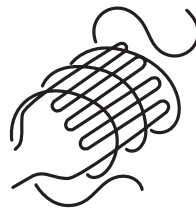
chilli jam

### PATATE FRITTE 8

roasted baby potatoes, parsley, garlic butter sauce

### FRIES 8

aioli



## PASTA

### MACCHERONI ARRABBIATA 18

pomodoro, spinach, chilli, parsley, parmesan

### MACCHERONI AMATRICIANA 23

pomodoro, pork guanciale, chilli, pecorino

### MACCHERONI QUATTRO FORMAGGI 24

gorgonzola, mozzarella, asiago, parmesan, spinach, walnuts

### CASERECCHE CON FUNGHI 23

mixed mushrooms, garlic butter, parsley, parmesan

### CASARECCE AL PESTO 23

chard pesto, green beans, pecorino

### PAPPARDELLE CON AGNELLO 25

slow-cooked lamb neck ragout, parmesan

### TAGLIATELLE CON MAIALE 26

crispy pork belly, mushrooms, garlic, chilli, white wine cream sauce

### TAGLIATELLE CON GAMBERI 28

prawns, leeks, garlic, sundried tomatoes, creamy pistachio pesto

### SEAFOOD RISOTTO 29

arborio rice, fish of the day, prawns, smoked eel, lemon zest, parsley

## CONTORNI

### BROCCOFLOWER 12

toasted pinenuts, sultana, garlic pangrattato

### ROAST VEGGIE MEDLEY 12

### CAPRESE SALAD 19

buffalo mozzarella, fresh tomatoes, basil, e.v. olive oil, balsamic reduction,

**ADD** house bread 4 or prosciutto 7

### ROCKET SALAD 12/18

rocket, bitter leaves, toasted walnuts, pears, parmesan, balsamic vinegar



## PIZZA

14"

### MARGHERITA 17

tomato, mozzarella, parmesan, basil

### MARINARA 16

pomodoro, sliced garlic, olive oil, oregano

### BAMBINI 19

tomato, mozzarella, shaved ham

### MEDITERRÁNEA 19

tomato, mozzarella, olives, anchovies, capers, oregano

### VEGANA 20

pomodoro, spinach, mushrooms, olives, red onion

### FUNGHI 21

tomato, mozzarella, mushrooms, gorgonzola, spinach

### SALMONE 28

tomato, salmon, prawns, feta, rocket, thousand island sauce

### GORGONZOLA 22

white base, mozzarella, gorgonzola, walnuts, honey, rocket, pears

### FORMAGGI PICCANTE 23

white base, mozzarella, gorgonzola, asiago, parmesan, hot salami

### SALSICCIA 23

white base, mozzarella, sausage, potato, rosemary, balsamic glaze

### CARNE 24

tomato, mozzarella, salami, ham, sausage, braised red onion

### CALZONE DIAVOLA 23

tomato, mozzarella, calabrese salami, olives, rocket

### SPECIALE p.o.a

### HALF & HALF 22

### ADD ONS

anchovies, ham, hot salami, olives, mushrooms, sausage **4 each**

buffalo mozzarella, goat feta, prosciutto, smoked salmon, vegan mozzarella **7 each**



## SECONDI

### SCOTCH FILLET 34

Tuscan marinade, fried gnocchi, mushrooms duxelle, wilted greens, red wine jus

### PORK BELLY 32

Italian style slow braised pork belly, fried leeks, roast potatoes, broccoflower, prune jus

### SICILIAN SPICED DUCK BREAST 35

NZ duck breast, agrodolce pumpkin puree, roast beetroot & kumara, jus

### FISH OF THE DAY p.o.a

market fish

## FORMAGGI

dried fruit, nuts, crostini, with one or three: asiago, gorgonzola, goat cheese **12/24**

## DOLCI

### ORANGE CRÈME CARAMEL 14

grand marnier infused citrus

### DARK CHOCOLATE-COCONUT MOUSSE 13




coconut and hazelnut cream  




### TIRAMISU 15

### PASSO GELATO TRIO 13

3 scoops of the day with hazelnut crumble



vegetarian  dairy free  gluten free 

dietary requirement available    

gluten free pasta and pizza bases available **3/6**

As our food is lovingly hand-made onsite we cannot guarantee items will be allergen free – traces of gluten/wheat, soy, egg, milk, fish, shellfish, sulphites, peanuts, sesame and various tree nuts may be present.