

- *Aperitivi* -

- Selection homemade marinated olives / 8*
Garlic pizza bread / 5
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
Smoked ham hock, vegetables, pasta soup with sourdough / 18
Seared scallops cauliflower puree dried prosciutto / 24
Chicken liver parfait, pear, caramalised 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 / 29

- *Insalata* -

- Ceasar 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, potato tumeric basil broth / 38
Lamb / rack with herb crust mint yogurt salsa verde said with smashed peas & broccoli / 38
Confit of duck / with beetroot & goats curd rissotto / 42
Slow braised oxtail / on truffle polenta (mushroom ragout) / 38
Eye fillet (250gm) wrapped in bacon, beer batter 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

- *Pizza* -

	Meter	Half Meter	12 Inch
Marinara / tomato, oregano, garlic, evo (vegan)	36		15
Aglio e Oglìo / mozzarella, garlic, rosemary	36		15
Prosciutto / prosciutto, tomato, mushrooms, parmesan, rocket, truffle	65	45	26
Contadina / courgettes, pumpkin, caramelised onion, gorgonzola, walnuts,crispy sage	58	42	25
Margherit / garlic, basil, olive oil, tomato, fiori di latte, buffalo mozzarella	58	42	25
Bambini / champagne ham, sweet pineapple, fiori di latte	58	42	25
J-Lo / hot salami, sweet onion, chilli, garlic oil, fiori di latte	58	42	25
Quattro stagioni / shaved ham, button mushrooms, olives, artichokes, fiori di latte, tomato	58	42	25
Panna e Funghi / cream shaved ham mozzarella button mushrooms	58	42	25
Pollo / Smoked chicken, brie, bacon, sweet chili & mascarpone sauce ,mozzarella, tomato sugo	58	42	25
Meat lovers / salami, spicy sausage, ham, meatballs, chicken, oregano, tomato, mozzarella	58	42	25
Mari e Monti / Chicken ,pork ,prawns ,tomato & mozzarella	58	42	25
Gamberoni / prawns, barbecue chorizo, chili, caramelized onion, tomato, mozzarella	58	42	25
Calzone / Folded pizza, salami, tomato, mozzarella, mushrooms	58	42	25
Pescatore / Calamari ,prawns, ccured salmon,mussels, clams Fish, tomato, mozzarella, basil	58	42	25

- *Pasta* -

<i>Prawn risotto, chilli, soft herb, tomato & mascarpone, dried shallots / 26</i>
<i>Potato gnocchi, lamb ragout, sage, pecorino ramono, orange zest / 26</i>
<i>Seafood linguine, scallops, mussels, salmon, cockles, prawns, roast vine tomato sauce / 32</i>
<i>Pappardelle of confit of duck, thyme swiss brown mushroom ragout / 28</i>
<i>Spaghetti carbonara / bacon egg parmesan cracked pepper / 26</i>
<i>Beef lasagne with tomato sugo parmigiano reggiano, bechamel, basil / 26</i>
<i>Cannelloni filled with pumpkin spinach goats fetta with bechamel & vine tomato sauce / 26</i>
<i>Linguine vongole / clams, garlic, chili, parsley, fennel, lemon / 26</i>
<i>Pollo fettuccine / chicken, mushrooms, sun dried tomato, cream, parmesan / 26</i>
<i>Braised Beef Spaghetti Bolognese / 26</i>

- *Contorni* -

<i>Patatine fritte / potato chips, parmesan, truffe oil / 10</i>
<i>Rucola / rocket, pear, parmesan , extra virgin olive oil / 12</i>
<i>Verdure / seasonal vegetables with dried shallots & miso butter / 12</i>
<i>Grated cabbage, parsley, parmesan salad cabernet sauvignon vinegar & virgin olive oil dressing / 12</i>
<i>Pure di patate / crème mashed potato / 12</i>

- *Desserts* -

<i>Tiramasu with caramel snap & chocolate wafer / 16</i>
<i>Fried traditional sicilian cannoli, filled with lemon pistachio, berries, chocolate cream mascarpone / 16</i>
<i>Chocolate amaretto terrine, amaretto crumbs & chocolate ice cream / 16</i>
<i>Affogatto vanilla gelato espresso, choice of your liquor / 14</i>
<i>Soaked berries with sauterne zabaglione / 14</i>
<i>Millefille of strawberry mouse fresh strawberries, strawberry caulis / 16</i>
<i>Gelati / mixed gelato & sorbet / 14</i>
<i>Formaggi / a selection of New Zealand & international cheeses / 36</i>