

PIZZA BREAD

Aglio Olio Garlic pizza bread VG DF	17.00
Rosmarino Pizza bread with rosemary and EVOO VG DF	18.00
Aglio Olio Parmesan Garlic pizza bread with parmesan cheese V	18.00
Anchovies Tomato sauce with anchovies, oregano and EVOO DF	22.00

ANTIPASTI / ENTRÉE

Olives Mixed olives GF	14.00
Antipasto Prosciutto, pancetta, salami, ham, cheese, crackers, olives, sundried tomato and artichokes	S 39.00 L 65.00
Caprese Salad Fresh mozzarella, tomatoes, basil, olive oil and balsamic vinegar V	25.00
Calamari Chunky deep fried calamari, jalapeño alioli GF	26.00
Pork Belly Bites Pork belly bites with chilli, carrot purée GF DF	25.00
Arancini of the Day (3) With napoletana sauce	22.00
Tiger King Prawns (3) Garlic sauce, EVO olive oil, chilli, white wine and lemon GF DF	26.00
Baked Camembert Crostini, candied walnuts, chutney, black garlic pesto	26.00

*Please advise us if you have any specific dietary requirements
All meals and sauces are made by the order*

VG VEGAN FRIENDLY **V** VEGETARIAN **GF** GLUTEN FREE INGREDIENTS **DF** DAIRY FREE INGREDIENTS

WOOD-FIRED PIZZA

When ordering more than 3 pizzas, delivery may be delayed due to oven capacity.

Margherita Tomato sauce, fresh mozzarella, basil, EVO oil v	30.00
Funghi Tomato sauce, mozzarella and mushrooms v	34.00
Salami Tomato sauce, mozzarella and salami	34.00
Diavola Tomato sauce, mozzarella, hot chorizo and parmesan	36.00
Capri Tomato sauce, mozzarella, ham and mushrooms	36.00
Spinaci Garlic base, mozzarella, spinach, feta cheese, sundried tomatoes and sesame seeds v	37.00
Quattro Stagioni Tomato sauce, mozzarella, mushrooms, ham, salami, artichokes and olives	40.00
Puttanesca Tomato sauce, mozzarella, anchovies, olives and capers	37.00
Contadina Garlic base, mozzarella, spinach, potato, eggplant, capsicum, onion and chilli v	40.00
Fattoria Mozzarella, Italian smoked cheese, potatoes and pancetta	37.00
Tuscany Tomato sauce, mozzarella, pancetta, artichokes, olives and capers	38.00
Milano Tomato sauce, mozzarella, mushrooms, pancetta and salami	38.00
Bolognese Tomato sauce, mozzarella, bolognese ragu and parmesan	37.00
Romana Tomato sauce, mozzarella, chicken, potatoes, onion and sundried tomatoes	37.00
Amatriciana Tomato sauce, mozzarella, pancetta, pecorino romano and chilli	38.00
Pear Prosciutto Mozzarella, gorgonzola, pears and prosciutto	39.00
Monti Truffle base, mozzarella, porcini mushrooms, rocket, prosciutto and parmesan	44.00
Montanara Mozzarella, hot chorizo, mushrooms and gorgonzola	38.00

Our ingredients which are imported from Italy, Greece and Spain:

Whole peeled tomatoes, mozzarella, flour, anchovies, capers, olives, feta, artichokes, chorizo, salami, prosciutto, olive oil, gorgonzola, pancetta, parmesan, pecorino and porcini mushrooms

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PRIMI / PASTA

The pastas below are topped with parmesan (excluding seafood), extra parmesan \$3
Gluten free pasta available for an extra \$3

Spaghetti Bolognese Premium beef mince bolognese with housemade napoletana sauce	36.00
Lasagne Layers of pasta, premium beef mince bolognese, housemade napoletana sauce and mozzarella	42.00
Gnocchi Housemade gnocchi served in a creamy leek blue cheese sauce, topped with mozzarella and walnuts V	38.00
Risotto Ask waitstaff	POA
Rigatoni Puttanesca Pasta cooked with anchovies, capers, olives, chilli and housemade napoletana sauce. Salty!	34.00
Fettuccini Chicken Al Fredo Mushrooms, chicken, ham and parmesan in a creamy sauce	37.00
Ravioli Spinach & ricotta, basil, evoo served in our housemade napoletana sauce V	34.00
Tortellini Di Porcini Porcini tortellini served in a creamy mushroom sweet amaretto sauce V	34.00
Linguine Marinara King prawns, mussels, prawn cutlets, calamari and clams, fish pieces served with housemade napoletana sauce DF	45.00
Spaghetti Alle Vongole Clams served in white wine chilli and garlic sauce DF	40.00
Gamberoni Spaghetti cooked with king prawns, pan fried with olive oil, parsley, chilli and lemon zest, topped with white wine sauce DF	43.00
Linguine a La Spiaggia Pan fried prawns, garlic, chilli and lemon zest, with white wine sauce and anchovy paste DF	39.00

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SECONDI / MAINS

Market Fish See your waitstaff for today's fish GF	POA
Slow-cooked pork belly fondant potato, pickled vegetables, brandy jus, burnt apple sauce, broccolini GF	45.00
Confit chicken leg fondant potato, truffle velouté, pickled shiitake mushrooms, broccolini	46.00
Scaloppine Marsala Veal scaloppini medallions with mushrooms and marsala wine cream sauce, roasted potato and seasonal vegetables GF	46.00
Harissa Lamb Ratatouille, glazed baby carrots & parsnip, smoked carrot purée, peppercorn jus GF	47.00

All steaks served with your choice of sauce

Filetto 200g Aged 21 day NZ Angus beef fed on rich grass from the South Island GF Served with smoked carrot purée, roasted potato and seasonal vegetables	50.00
Scotch Filetto 300g NZ Savannah Angus beef being purely fed on rich pastures GF Served with smoked carrot purée, roasted potato and seasonal vegetables	52.00
Rib Eye on Bone 500g NZ Angus beef cooked with the bone to prevent juices from escaping. Served with rosemary roasted potato GF Add seasonal vegetables \$7	68.00

OUR SELECTIONS OF SAUCES:

Paris butter with black garlic | Red wine porcini jus | Creamy white wine peppercorn

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CONTORNI / SIDES

Insalata Mista Mixed salad greens, tomato, sliced black olives and housemade dressing	17.00
Patate Roasted potatoes with rosemary, garlic and olive oil	14.00
Bowl of Fries	14.00
Pomodori Vine tomatoes, olive oil and fresh basil	12.00
Verdure Misie Seasonal assortment of vegetables	18.00

KIDS MENU

For children 12 years of age and under

PIZZA

Margherita Tomato and mozzarella	17.00
Ham and Cheese Tomato, mozzarella and ham	19.00
Hawaiian Tomato, mozzarella, ham and pineapple	19.00
Peperoni Tomato sauce, mozzarella and salami	19.00

PASTA

Spaghetti Bolognese Beef bolognese with housemade napoletana sauce	14.00
Penne Chicken Chicken with creamy sauce	15.00

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