PIZZA BREAD

Aglio Olio | Garlic pizza bread **VG DF** — 15.00

Rosmarino | Pizza bread with rosemary and EVOO **VG DF** — 17.00

Aglio Olio Parmesan | Garlic pizza bread with parmesan cheese **V** — 16.50

Anchovies | Tomato sauce with anchovies, oregano and EVOO **DF** — 19.50

ANTIPASTI / ENTRÉE

Olives | Mixed olives **GF** — 11.50

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** — 24.00

Pork Belly Bites | Pork belly bites with chilli, carrot purée **GF DF** — 22.00

Arancini of the Day (3) | With napoletana sauce — 19.50

Tiger King Prawns (3) | Garlic sauce, EVO olive oil, chilli, white wine and lemon **GF DF** — 24.00

Baked Brie | Crostini, candied walnuts, chutney — 25.00

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**	**28.00**
Funghi | Tomato sauce, mozzarella and mushrooms **v**	**32.00**
Salami | Tomato sauce, mozzarella and salami	**32.00**
Diavola | Tomato sauce, mozzarella, hot chorizo and parmesan	**33.50**
Capri | Tomato sauce, mozzarella, ham and mushrooms	**33.50**
Spinaci | Garlic base, mozzarella, spinach, feta cheese, sundried tomatoes and sesame seeds **v**	**35.00**
Quattro Stagioni | Tomato sauce, mozzarella, mushrooms, ham, salami, artichokes and olives	**38.00**
Puttanesca | Tomato sauce, mozzarella, anchovies, olives and capers	**34.50**
Contadina | Garlic base, mozzarella, spinach, potato, eggplant, capsicum, onion and chilli **v**	**37.00**
Add vegan fresh mozzarella substitute	**$3**
Fattoria | Mozzarella, Italian smoked cheese, potatoes and pancetta	**35.00**
Tuscany | Tomato sauce, mozzarella, pancetta, artichokes, olives and capers	**36.00**
Milano | Tomato sauce, mozzarella, mushrooms, pancetta and salami	**36.00**
Bolognese | Tomato sauce, mozzarella, bolognese ragu and parmesan	**35.00**
Romana | Tomato sauce, mozzarella, chicken, potatoes, onion and sundried tomatoes	**35.00**
Amatriciana | Tomato sauce, mozzarella, panchetta, pecorino romano and chilli	**35.00**
Pear Prosciutto | Mozzarella, gorgonzola, pears and prosciutto	**38.00**
Monti | Truffle base, mozzarella, porcini mushrooms, rocket, prosciutto and parmesan	**42.00**
Montanara | Mozzarella, hot chorizo, mushrooms and gorgonzola	**35.00**

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

VG VEGAN FRIENDLY **V** VEGETARIAN

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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 | Beef bolognese with housemade napoletana sauce	31.00
Lasagne | Layers of pasta, beef bolognese, housemade napoletana sauce and mozzarella	37.00
Gnocchi | Housemade gnocchi served in a creamy leek blue cheese sauce, topped with mozzarella and walnuts **V**	36.00
Risotto | Ask waitstaff	POA
Rigatoni Puttanesca | Pasta cooked with anchovies, capers, olives, chilli and housemade napoletana sauce	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 amaretto sauce	34.00
Linguine Marinara | King prawns, mussels, prawn cutlets, calamari and clams, fish pieces served with housemade napoletana sauce **DF**	42.00
Spaghetti Alle Vongole | Clams served in white wine chilli and garlic sauce **DF**	38.00
Gamberoni | Spaghetti cooked with king prawns, pan fried with olive oil, parsley, chilli and lemon zest, topped with white wine sauce **DF**	41.00
Linguine a La Spiaggia | Pan fried prawns, garlic, chilli and lemon zest, with white wine sauce and anchovy paste **DF**	38.00

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SECONDI / MAINS

Market Fish | See your waitstaff for today's fish **GF** — **POA**

ALL MAINS BELOW COME WITH CARROT PURÉE, ROASTED POTATO AND SEASONAL VEGETABLES

*Rib eye only comes with roasted potato | *Add seasonal vegetables $7

Slow Roast Pork Belly | Cranberry brandy sauce **GF** — **42.00**

Pollo Involtini | Free range chicken breast rolled and stuffed with prosciutto and provalone cheese, topped with liquor strega cream sauce **GF** — **44.00**

Scaloppine Marsala | Veal scaloppini medallions with mushrooms and marsala wine cream sauce **GF** — **43.00**

Slow Roast Lamb Shoulder | Chorizo herb crumb, coffee creme fraiche and red wine jus **GF** — **45.00**

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** — **47.00**

Scotch Filetto 300g | NZ Savannah Angus beef being purely fed on rich pastures **GF** — **48.00**

Rib Eye on Bone 500g | NZ Angus beef cooked with the bone to prevent juices from escaping. Served with rosemary roasted potato **GF** — **62.00**

OUR SELECTIONS OF SAUCES:

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

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

CONTORNI / SIDES

Insalata Mista | Mixed salad greens, tomato, sliced black olives and housemade dressing	12.00
Patate | Roasted potatoes with rosemary, garlic and olive oil	10.00
Bowl of Fries	12.00
Pomodori | Vine tomatoes, olive oil and fresh basil	10.00
Verdure Misie | Seasonal assortment of vegetables	15.00

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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DESSERT

Tiramisu | $17.00
Homemade Italian dessert; savoiardi biscuits, mascarpone, whisky and coffee, dusted with chocolate powder

Nutella and Ferrero Rocher Cheesecake | $17.00
Served with scoop of gelato

La Spiaggia Cake | $17.00
Homemade torte, base layer of egg white sponge, roasted hazelnuts, nutella, vanilla and chocolate mousse, topped with Italian whipped cream. Served with gelato

Cointreau Creme Brulee | $18.00
Served with scoop of gelato

GELATO

1 scoop $6.00 | 2 scoops $10.00 | 3 scoops $14.00

CHOOSE FROM

Vanilla | Milk Chocolate | Hazelnut | Pistachio

SORBET

1 scoop $6.00 | 2 scoops $10.00 | 3 scoops $14.00

CHOOSE FROM

Plum | Lemon | Mango | Strawberry

DESSERT COCKTAILS

ESPRESSO MARTINI
Kahlua, vodka, double espresso, sugar syrup 20.00

LEMONCELLO SPRITZ
Lemoncello, vodka, prosecco, soda 17.00

DRINKS

DIGESTIVES	45ML
Lemoncello	12.00
Porto Dows 10y | Grappa Riserva | Amaretto	13.00
Hennessy VS	14.00
Hennessy VSOP	17.00
Averna Amaro | Amaro Montenegro | Fernet Branca	12.00

DESSERT WINE	75ML	375ML
Passage Rock Late Harvest Viognier 2019	$14.00	$65.00
Wet Jacket Sticky Sav 2020	$14.00	$65.00

AFFOGATO & SPECIAL COFFEE

Affogato | $10.00
Affogato with Liquor | $16.00
Special Coffee | $14.00

CHOOSE FROM

Jameson | Baileys | Tia Maria | Drambuie
Kahlua | Amaretto | Frangelico | Galliano

COCKTAILS

Aperol Spritz 17.00
Aperol, prosecco, soda

Elderflower Spritz 19.00
St Germain, bombay gin, prosecco, soda

Limoncello Spritz 17.00
Limoncello, absolut vodka, prosecco, soda

Cherry Spritz 17.00
Cherry liqueur, prosecco, soda

Jameson orange spritz 18.00
Jameson orange, prosecco, soda

Mojito 20.00
Bacardi rum, sugar, lime, mint, soda
Lime | strawberry | passionfruit

Bella's Bellini 17.00
Peach purée, prosecco

Whiskey Sour 21.00
Maker's Mark bourbon, lemon, sugar, bitters

Espresso Martini 20.00
Absolut vodka, kahlua, double espresso, butterscotch

Negroni 20.00
Campari, bombay gin, vermouth

Maitai 22.00
Coruba rum, bacardi, triple sec, lime, orgeat

VIRGIN

Virgin Mojito 12.00

Virgin Colada 8.50
Pineapple, coconut milk, lime

Fruity Fizz 8.50
Cranberry, pineapple, lemonade, lime

Virgin Italian Spritz 14.00
Lyre's Italian sprtiz, 0% Prosecco, soda

Amaretto Zero 15.00
Lyre's amaretto, lyre's white spirit, lemon, soda

WHITE WINE

BUBBLES

	125ML	200ML	375ML	BOTTLE
NV Prosecco Rose DOC				70.00
NV Prosecco DOC		17.00		70.00
NV Moet & Chandon Champagne France				125.00
Lyre Alcohol Free Sparkling Wine	10.00			46.00
NV Taittinger Brut Reserve France			95.00	150.00

AROMATICS

	GLASS	BOTTLE
Passage Rock Pinot Gris Waiheke Floral | off-dry | citrus	15.00	70.00
Amisfield 'Dry' Riesling Central Otago Highly aromatic | crisp | minerality	14.50	67.00
Mont'Albano Pinot Grigio Italy Dry | floral | crisp	14.00	65.00
Villa Maria S.V Seddon Pinot Gris Marlborough Fresh | medium bodied | off-dry	15.00	70.00
Cantina Terlano Pinot Grigio Italy		75.00
Gibson Bridge Reserve Pinot Gris Marlborough Floral | creamy | distinctive		75.00
Dicey Pinot Gris Central Otago Textural | bone dry | stonefruit		82.00

WHITE WINE

SAUVIGNON BLANC

	GLASS	BOTTLE
Rongopai Marlborough Easy | round | fresh		52.00
Man O' War Estate Waiheke Mature | textured | complexed	13.00	60.00
Dog Point Marlborough Fresh | balanced | vibrant	16.00	75.00
Craggy Range Martinbourgh Tropical-citrus | stonefruit | mineral	14.00	65.00

CHARDONNAY

	GLASS	BOTTLE
Kumeu Village Kumeu Buttery | oaky | citrus		60.00
Villa Maria Reserve Barrique Gisborne Complexed | creamy | textured	16.00	75.00
Babich 'Irongate' Hawkes Bay Rich & complex | stonefruit | spice	18.00	85.00
Catalina Sounds Marlborough Creamy | crispy | mineral	15.00	70.00
Dicey Central Otago Layered | stonefruit | citrus		82.00

PINK WINE

SUMMER ROSÉ SPECIAL

	GLASS	BOTTLE
Lumè Marlborough Floral fruits | dry | vibrant	12.00	55.00
Fortant France Crisp | lively | minerality	14.00	65.00
Mont'Albano Italy Fresh | off-dry | balanced	13.50	62.00
Wooing Tree Central Otago Fruity | honeysuckle | aromatic	15.00	70.00
Craggy Range Hawkes Bay Berry | bone dry | mineral	16.00	75.00
Neudorf 'Tiritiri' Nelson Strawberries & Cream | silky	14.00	65.00

$1 from every rosé bottle purchased this summer will be donated to the breast cancer society and we will match it too.

RED WINE

PINOT NOIR

	GLASS	BOTTLE
Opawa Marlborough Fruity | elegant | juicy	14.00	65.00
Gibbston Valley Gold River Harmonious | red berries | silky		70.00
Escarpment 'Noir' Martinborough Bright | ripe fruit | gentle tannins	16.00	75.00
Peregrine Central Otago Classical | dark | elegant	18.00	85.00
Amisfield Central Otago Distinctive | fine tannins | elegant		95.00

RED VARIETALS

	GLASS	BOTTLE
Te Mata Cab / Merlot Hawkes Bay Velvety tannins | ripe fruit | enveloping	14.00	65.00
Man O' War Island Blend Waiheke 2019 Bordeaux blend | blackfruit | medium body - smooth	16.00	75.00
Vasse Felix 'Filius' Cabernet Merlot Australia Medium body | ripe fruits | spice		70.00
Pegasus Bay Cab Franc Canterbury Red fruit | poised | vibrant		85.00

SYRAH/SHIRAZ

	GLASS	BOTTLE
Thorn-Clarke Barossa Shiraz AU Ripe | bold | complexed	15.00	70.00
Passage Rock Syrah Waiheke Earthy | grainy | rich complexion		75.00
Craggy Range Syrah Hawkes Bay Balanced | ripe | med-fully bodied	18.00	85.00

ITALIAN REDS

	GLASS	BOTTLE
Chianti Piccini Dry | smooth | easy		59.00
Primitivo Di Manduria Structured | intense | fruity		70.00
Tenuta Ulisse Montepulciano d'Abruzzo Full-bodied | balanced | fruity	15.00	70.00
Chianti Classico Castello d'Albola Structured | elegant | savoury	16.00	75.00
Mont'Albano Nero d'Avola Sicilia Berry | smooth | medium bodied		65.00
Chianti Classico Riserva Rocca Voluminous | structured | enveloping		85.00
Montessu Agricola Punica Bordeaux Blend Complexed | full bodied | long & silky	17.00	80.00
Sartori Valpolicella Ripasso Superiore Regolo Velvety | ripe | spice	17.00	80.00
Amaranta Montepulciano d'Abruzzo Balanced | spicy | ripe red fruits		88.00
62 Anniversary Reserve Primitivo di Manduria Full bodied | complex | fruity		99.00
Brunello Di Montalcino Fruity | smooth | slightly spicy		130.00
Amarone Castelo Costasera Classico Full-bodied | velvety | elegant		140.00
Costasera Amarone Della Valpolicella Classico Riserva Sumptuous | elegant | dark fruits		170.00

BEER & CIDER

LAGER TAP

	200ML	400ML
Peroni	7.00	12.00

BOTTLED

Heineken, Corona, Monteith's Dark	10.00
Moretti	12.00
Somserby Cider | Apple or Blackberry	10.00

CRAFT BEER SAWMILL BREWERY

Hazy Indian Pale Ale, Pilsner, Extra Pale Ale	11.00

LOW/ ZERO BEER

Sawmill Barebeer 1%, Peroni Zero	8.50
Steinlager Light	9.00

NON-ALCOHOLIC

Soft Drinks 5.00
Coke, Coke Zero, Lemonade, Ginger Ale,
Ginger Beer, Lemon Lime & Bitters

Peach Iced Tea 5.50

Juices 5.50
Orange, Cranberry, Pineapple, Apple or Tomato

San Pellegrino

Sparkling Water	500mL 6.50	1L 10.00
Limonata, Aranciata Rossa		6.00