

# PIZZA BREAD

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

# ANTIPASTI / ENTRÉE

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

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

***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**

*Due to our wood-fired pizza oven, we are **unable** to safely provide **GF** pizza bases*

# PRIMI / PASTA

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

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

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# SECONDI / MAINS

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

## All steaks served with your choice of sauce

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

### OUR SELECTIONS OF SAUCES:

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

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## CONTORNI / SIDES

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

## KIDS MENU

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For children 12 years of age and under

### PIZZA

<b>Margherita</b>   Tomato and mozzarella	<b>17.00</b>
<b>Ham and Cheese</b>   Tomato, mozzarella and ham	<b>19.00</b>
<b>Hawaiian</b>   Tomato, mozzarella, ham and pineapple	<b>19.00</b>
<b>Peperoni</b>   Tomato sauce, mozzarella and salami	<b>19.00</b>

### PASTA

<b>Spaghetti Bolognese</b>   Beef bolognese with housemade napoletana sauce	<b>14.00</b>
<b>Penne Chicken</b>   Chicken with creamy sauce	<b>15.00</b>

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# DESSERT

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## 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

<b>Aperol Spritz</b>	17.00
Aperol, prosecco, soda	
<b>Elderflower Spritz</b>	19.00
St Germain, bombay gin, prosecco, soda	
<b>Limoncello Spritz</b>	17.00
Limoncello, absolut vodka, prosecco, soda	
<b>Cherry Spritz</b>	17.00
Cherry liqueur, prosecco, soda	
<b>Jameson orange spritz</b>	18.00
Jameson orange, prosecco, soda	
<b>Mojito</b>	20.00
Bacardi rum, sugar, lime, mint, soda	
Lime   strawberry   passionfruit	
<b>Bella's Bellini</b>	17.00
Peach purée, prosecco	
<b>Whiskey Sour</b>	21.00
Maker's Mark bourbon, lemon, sugar, bitters	
<b>Espresso Martini</b>	20.00
Absolut vodka, kahlua, double espresso, butterscotch	
<b>Negroni</b>	20.00
Campari, bombay gin, vermouth	
<b>Maitai</b>	22.00
Coruba rum, bacardi, triple sec, lime, orgeat	
<b>VIRGIN</b>	
<b>Virgin Mojito</b>	12.00
<b>Virgin Colada</b>	8.50
Pineapple, coconut milk, lime	
<b>Fruity Fizz</b>	8.50
Cranberry, pineapple, lemonade, lime	
<b>Virgin Italian Spritz</b>	14.00
Lyre's Italian spritz, 0% Prosecco, soda	
<b>Amaretto Zero</b>	15.00
Lyre's amaretto, lyre's white spirit, lemon, soda	

# WHITE WINE

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## BUBBLES

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

## AROMATICS

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

# WHITE WINE

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## SAUVIGNON BLANC

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

## CHARDONNAY

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

# PINK WINE

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## SUMMER ROSÉ SPECIAL

	GLASS	BOTTLE
<b>Lumè</b> Marlborough Floral fruits   dry   vibrant	12.00	55.00
<b>Fortant</b> France Crisp   lively   minerality	14.00	65.00
<b>Mont'Albano</b> Italy Fresh   off-dry   balanced	13.50	62.00
<b>Wooring Tree</b> Central Otago Fruity   honeysuckle   aromatic	15.00	70.00
<b>Craggy Range</b> Hawkes Bay Berry   bone dry   mineral	16.00	75.00
<b>Neudorf 'Tiritiri'</b> 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

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## PINOT NOIR

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

## RED VARIETALS

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

## SYRAH/SHIRAZ

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

## ITALIAN REDS

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

# BEER & CIDER

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## 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
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## LOW/ ZERO BEER

Sawmill Barebeer 1%, Peroni Zero	8.50
Steinlager Light	9.00

# NON-ALCOHOLIC

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<b>Soft Drinks</b>	5.00
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Coke, Coke Zero, Lemonade, Ginger Ale,  
Ginger Beer, Lemon Lime & Bitters

Peach Iced Tea	5.50
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<b>Juices</b>	5.50
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Orange, Cranberry, Pineapple, Apple or Tomato

## San Pellegrino

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