



— trattoria & bar —

LUNCH & DINNER

SMALL PLATES

TWICE COOKED OCTOPUS* (DF) romesco, fennel salad	22
CLASSIC BEEF CARPACCIO rocket, anchovy crumbs, parmesan, burnt lemon	21
BURRATA* (V) roasted stone fruit, garden greens	25
HALF DOZEN NZ ROCK OYSTERS* (DF) natural with lemon	34
PUMPKIN AND GOATS' CHEESE ARANCINI watercress pesto	21
WARM MARINATED OLIVES* (DF) (V)	12
TUSCAN FRIED CHICKEN mango, habanero	21
PIGS HEAD FRITTI (DF) apple puree, pickled onions	21
BRUSCHETTA (V) charred corn and ricotta	15
ANTIPASTO PLATTER selections of cured meats, piccolini mozzarella, artisan breads, olives, nduja dip	45

A BIT ON THE SIDE

DUCK FAT ROASTED POTATO* (DF)	13
SHOESTRING FRIES, TRUFFLE, PARMESAN*	14
SEASONAL VEGETABLES	12
HOUSE FOCACCIA, OIL, BALSAMIC (DF)	10
ROCKET SALAD* cherry tomatoes, parmesan	12

LARGE PLATES

PAPPARDELLE slow cooked lamb ragu, mushrooms, parmesan	35
HANGER STEAK (200G) * onion puree, potato hay, bone marrow butter	38
KUMARA GNOCCHI (V) kumara crisps, sage buter	32
PESTO BUCATINI parmesan, tomatoes, extra virgin olive oil	30
<i>ADD CHICKEN</i>	9
SQUID INK PASTA VONGOLE clams, white wine sauce, pangritata	32
CONFIT DUCK LEG (DF) cous cous, kale, pine nuts, semidried tomatoes, jus	36

PIZZAS

MARGHERITA (V) fresh basil, mozzarella, napoli sauce	23
PEPPERONI spicy, salami, mozzarella, napoli sauce	27
POLLO chicken, spinach, caramelized onion, aioli, roasted capsicum, napoli sauce	27
GAMBERI TOMATO prawn, mozzarella, chilli, garlic, lemon zest, napoli sauce	27
PROSCIUTTO CRUDO confit garlic, potato, shaved onion, rocket, parmesan, olive oil	28
QUATTRO FORMAGGI (V) gorgonzola, provolone, parmesan, mozzarella, walnuts, honey, rocket	27
PIZZA VERDE (V) pesto, cherry tomatoes, mozzarella, almond ricotta, rocket	28

CHEESE & DESSERT

SAFFRON PANNA COTTA* macerated berries, compote and pistachio	16
CHOCOLATE AND ORANGE BUDINO orange carpaccio and vanilla ice cream	18
PISTACHIO CANNOLI <i>per piece</i>	8
CHEESE AND CRACKER honeycomb, fruit, nuts, cracker <i>(choose from one: gorgonzola, provolone, kapiti brie)</i>	19
<i>ADDITIONAL CHEESE</i>	8
AFFOGATO vanilla gelato, amaretto liquor, espresso	18

*GF Available

Our food is freshly prepared in our kitchen, therefore there is a risk of crosscontamination. Please advise the staff if you have any allergies



— trattoria & bar —

LUNCH & DINNER

