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## APERITIVI

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### PANE CIABATTA

Olafs bakery loaf, River Estate olive oil, aged balsamic, rosemary sea salt butter 9.5

### PIZZA ALL' AGLIO

Garlic pizza bread, aioli 7.5

### OLIVE <sup>GF</sup>

Selection of premium marinated olives 8.5

### OYSTERS <sup>GF</sup>

Locally sourced fresh oysters, shallot and chardonnay mignonette

Natural Half dozen 18.0

Natural Dozen 36.0

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## PRIMI

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### BRUSCHETTA

**Caprese:** Buffalo mozzarella, cherry tomato, basil, olive oil 14.5

### POLPETTE

Beef brisket meat ball, celeriac remoulade, smoky tomatoe passata 16.0

### BURRATA <sup>GF</sup>

Massimo's cow milk burrata, black garlic, heirloom tomatoes, basil 19.9

### MIDDOLLO OSSEO

Beef bone marrow, pickled shallots, Italian parsley, crispy capers, pomegranate, grilled ciabatta 20.0

### GAMBERI <sup>GF</sup>

Vanuatu organic prawns, Italian parsley, lemon myrtle, garlic butter 22.0

### ZUCCHINI FLOWER

Peroni battered zucchini flowers filled w goat chèvre and thyme, beetroot puree, orange blossom honey, candied walnuts 18.5

### CAPASANTE <sup>GF</sup>

Seared Atlantic scallops, sweetcorn, bacon, Romesco 22.0

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## INSALATE

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### RUCOLA <sup>GF</sup>

Rocket, pear, grana padano, white balsamic, olive oil 11.5

### MOZZARELLA CAPRESE <sup>GF</sup>

Buffalo mozzarella, tomato medley, aged balsamic, basil 20.5

### VERDE <sup>GF</sup>

Salad greens, cucumber ribbons, crunchy bean sprouts, fresh herbs, spring onions, celery hearts, tomato, chardonnay vinegar, olive oil 15.0

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## PASTA

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### SPAGHETTI AGIOLI

Salvagno olives, fresh chilli, garlic, olive oil, parsley, feta 18.0 25.5

### VERDI

Spinich tagliatelle, confit garlic cream, spinach medley, Clevedon buffalo ricotta 19.5 28.0

### SPAGHETTI ALLE COZZE

NZ green lip mussels, garlic, tomato, oregano, spicy nduja, squid ink spaghetti 28.0

### FETTUCINE ALFREDO

Chicken, mushroom, bacon, sage and cream 19.5 28.0

### RISOTTO AL POMODORO <sup>GF</sup>

Smoked tomato, zucchini, basil, pinenuts, fennel seed, Meredith's Dairy goat cheese 19.0 26.9

\*Gluten free pasta available on request

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## PESCE & CARNE

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### PESCE

Market fish, herb risotto 39.0

### SALTIMBOCCA DI POLLO

Chicken scaloppini, prosciutto, white mozzarella, lemon sage cream, rosemary and garlic roast potato 36.9

### AGNELLO <sup>GF</sup>

Chargrilled Taupo lamb loin, eggplant, baby carrots, baby spinach, beluga lentil, lamb jus 42.0

### CERVO <sup>GF</sup>

Pan seared South Island Red Deer fillet, smoked butternut pumpkin, roast shallots, cavalo nero, NZ figs, port wine jus 42.0

### FILETTO (220gm) <sup>GF</sup>

Chargrilled eye fillet, potato thyme gratin, café de Paris butter, port wine jus 41.0

### WAGYU COSTOLETTE <sup>GF</sup>

NZ First Light wagyu slow braised beef short rib, chick peas, watercress, cipollini onions, pickled radish 38.0

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## CONTORNI

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### VERDURE <sup>GF</sup>

Seasonal vegetables 9.9

### POLENTA BIANCA <sup>GF</sup>

Crispy parmesan white polenta, grana padano, truffle salt 9.9

### PATATE AL ROSMARINO <sup>GF</sup>

Roasted potatoes, garlic, rosemary 9.9

### SPAGHETTI AGLIO E OLIO

Spaghetti, chilli, garlic, parsley, parmesan 12.0