
APERITIVI

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 ^{GF}

Selection of premium marinated olives 8.5

PRIMI

BRUSCHETTA

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

GUANCIALE ^{GF}

Crispy Spanish pork cheek, roasted grapes, lemon myrtle, Granny Smith apple, fennel, cipollini onion, micro cress 16.9

VONGOLE ^{GF}

NZ cockles & clams, heirloom tomatoes, garlic lemon guazzetto 18.0

BURRATA ^{GF}

Massimo's cow milk burrata, black garlic, heirloom tomatoes, basil 18.9

CROQUETTES

Applewood smoked white fish, Agria potato, cornichons, capers, fresh herb croquettes, tarragon & lime mayo 14.0

CAPASANTA ^{GF}

Pan seared Atlantic scallops, caramelised cauliflower puree w parsley, lemon & nduja butter 20.0

INSALATE

RUCOLA ^{GF}

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

PANZANELLA

Heirloom tomatoes, confit garlic, capers, basil, pickled shallots & crispy ciabatta 11.5

MOZZARELLA CAPRESE ^{GF}

Buffalo mozzarella, tomato medley, aged balsamic, basil 20.5

VERDE ^{GF}

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

PASTA

SPAGHETTI AGIOLI

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

SPAGHETTI BOLOGNESE

Beef, pork & pancetta, red wine & tomato ragu, grana padano 18.5 26.0

BUCATINI

Clevedon Valley buffalo ricotta, confit garlic, basil, sauce Napoli 18.5 26.0

TAGLIATELLE

Atlantic scallops, fennel, chilli, lemon, capers 28.0

CAVATELLI

Chicken, mushroom, bacon, sage & cream 19.5 28.0

GNOCCHI

Nut brown butter, potato & sage gnocchi, Butternut pumpkin puree,
South Island walnuts, spinach, gorgonzola 18.0 25.5

RISOTTO AI GAMBERI ^{GF}

Cray fish bisque, prawns, zucchini, lemon, garlic, parsley 28.0

*Gluten free pasta available on request

PESCE & CARNE

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

MAIALE ^{GF}

Duck fat confit free range pork belly, navarico butter beans & vanilla puree,
braised red cabbage, candied walnut, beetroot, balsamic reduction 36.9

AGNELLO ^{GF}

Chargrilled Taupo lamb loin, caramelized carrot puree, peas, broad bean, mint,
kawakawa, white balsamic pickled baby carrots 38.0

FILETTO (220gm) ^{GF}

Chargrilled eye fillet, potato thyme gratin, café de Paris butter, port wine jus 40.0

CONTORNI

VERDURE ^{GF}

Seasonal vegetables 9.9

POLENTA BIANCA ^{GF}

Crispy parmesan white polenta, grana padano, truffle salt 9.9

PATATE AL ROSMARINO ^{GF}

Roasted potatoes, garlic, rosemary 9.9

SPAGHETTI AGLIO E OLIO

Spaghetti, chilli, garlic, parsley, parmesan 12.0