
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

OYSTERS ^{GF}

Natural Half dozen 18.0 Peroni battered Half dozen 20.0

Natural Dozen 36.0 Peroni battered Dozen 40.0

Shallot, chardonnay mignonette Lemon myrtle, dill mayonnaise

PRIMI

BRUSCHETTA

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

POLPETTE

Beef brisket meat ball, parsnip, smoky tomato passata 16.0

BURRATA ^{GF}

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

ARANCINI

Gorgonzola dolce, mascarpone, parmesan, white mozzarella, pine nuts, date mayonnaise 16.00

VITELLO TONNATO ^{GF}

Seared tuna, roast veal, crispy capers, tuna mayonnaise 24.5

CAPASANTE ^{GF}

Seared Atlantic scallops, cauliflower puree, butternut pumpkin, pine nut, golden raisins 22.0

INSALATE

RUCOLA ^{GF}

Rocket, pear, grana padano, white balsamic, olive oil 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 and pancetta, red wine and tomato ragu, grana padano 18.5 26.0

GNOCCHI DI ZUCCA

Kearth pumpkin gnocchi, sage butter, South Island walnuts, cavalo nero,
Clevedon Dairy buffalo ricotta, honey, grana padano 28.0

FETTUCINE ALFREDO

Chicken, mushroom, bacon, sage and cream 19.5 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

AGNELLO ^{GF}

Chargrilled Taupo lamb loin, caramelized carrot puree, peas, kawakawa, crispy kale,
white balsamic pickled baby carrots, lamb jus 41.0

MAIALE ^{GF}

Free range pork belly, brined and roasted, golden kumera, Brussel sprout, Granny
Smith apple and fig chutney 39.0

FILETTO (220gm) ^{GF}

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

WAGYU COSTOLETTE ^{GF}

NZ First Light wagyu slow braised beef short rib, chick peas, watercress, cipollini
onions, pickled radish 39.0

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