
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}

Locally sourced fresh oysters, shallot and chardonnay mignonette

Half dozen 18.0

Dozen 36.0

PRIMI

ZUPPA DEL GIORNO

Soup of the day, grilled ciabatta 14.0

BRUSCHETTA

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

POLPETTE

Free range pork, beef and pinenut meatball, napoli sauce, panegriata 15.0

VONGOLE ^{GF}

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

BURRATA ^{GF}

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

ARANCINI

Gorgonzola dolce, mascarpone, parmesan, pine nuts, date mayo 14.0

PARFAIT ^{GF}

Duck liver parfait, black figs, madeira, mandarin, hazelnut, fennel crostini 18.0

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 AL GRANCHIO

Spanner crab, chilli, lemon, garlic, heirloom tomato, zucchini 29.0

FETTUCINE ALFREDO

Chicken, mushroom, bacon, sage and cream 19.5 28.0

GNOCCHI

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

LAMB PAPPARDELLE

Slow braised lamb in aromatic spices, saffron pappardelle, gremolata 29.0

*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

MEZZO POLLO ^{GF}

Chargrilled free range half chicken, smoked pancetta, Brussel sprouts,
garlic parmesan mash, jus gras 38.0

OSSO BUCCO

Slow braised veal shank, tomato, Kalamata olives, risotto alla Milanese, gremolata 38.0

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

PURÉ DI PATATE

Garlic, parmesan, potato mash 9.9

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