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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

Half dozen 18.0

Dozen 36.0

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## PRIMI

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### ZUPPA DEL GIORNO

Soup of the day, grilled ciabatta 12.0

### BRUSCHETTA

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

### POLPETTE

Merguez spice lamb meatball, butternut pumpkin, buffalo curd, smoked tomato passata, pinenut panegriata 15.0

### VONGOLE <sup>GF</sup>

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

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

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

### ARANCINI

Buffalo ricotta, parmesan, smoked provolone and thyme, hazelnut veloute 14.0

### PARFAIT <sup>GF</sup>

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

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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

### BUCATINI ALL' AMATRICIANA

Spicy nduja, guanciale, tomato, pecorino romano 19.0 26.0

### 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

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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

### MEZZO POLLO <sup>GF</sup>

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

### COSTATA DI MANZO <sup>GF</sup>

150 days grain fed chargrilled scotch fillet, thyme roasted onion, mushroom medley,  
cavalo nero, gorgonzola mustard cream sauce 40.0

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

Pan roasted Taupo lamb rump, celeriac, kalettes, pistachio and white balsamic  
vinaigrette 38.0

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

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

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## CONTORNI

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### PURÉ DI PATATE

Garlic, parmesan, potato mash 9.9

### 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