

Entrees

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|---|----------------------|
| Garlic Bread | \$10 |
| <i>(Vegan, DF, V, GF optional)</i> | |
| Bruschetta | \$13 |
| tomato and olive salsa served on toasted ciabatta with fresh basil, baby mozzarella & balsamic reduction <i>(DF optional, V, vegan optional)</i> | |
| Steam mussels | \$14.5/\$24.5 |
| with garlic, chilli and parsley in a white wine butter sauce served with toasted ciabatta <i>(DF optional, GF optional)</i> | |
| Arancini | \$15.5 |
| filled with kowhitiwhiti, spinach, provolone cheese and chili, with kawakawa Mayonnaise <i>(V)</i> | |
| Sicilian Prawns | \$16.9/\$29.5 |
| Sicilian style prawns served on pepperanatto served with toasted focaccia bread <i>(GF, DF optional)</i> | |
| Seared scallops | \$16.9 |
| with korengo pea puree, roast pumpkin, sweet peas and pancetta topped with pangrattato and vege crisps <i>(GF optional)</i> | |
| Antipasto Platter | \$28 |
| <i>(serves 2-4)</i> A assortment of cured meats and cheeses, marinated an pickled vegetables, fruits and nuts and served with a selection of dips and toasted breads <i>(GF optional, vegan optional, DF optional, V optional)</i> | |
| Calamari | \$16 |
| Deep fried calamari served with Kawakawa mayonnaise and salsa <i>(DF,GF optional-pan fry)</i> | |

Oyster

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| Per Oyster | \$4.5 each |
| Natural | \$4.5 each |
| with Lemon and red wine shallot dressing <i>(DF, GF)</i> | |
| Natural | \$4.8 each |
| topped blood orange granita and chives - <i>GF, DF</i> | |
| Oven Baked | \$5 each |
| with Pancetta, pangrattato finished w/ kawakawa and korengo mayonnaise <i>(DF,GF optional)</i> | |

Pasta and Risotto

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| Spaghetti Bianco Marinara | \$28 |
| Garlic and chili, mussels, calamari, prawn tails, fish, fennel, white wine finished with olive oil and parsley <i>(GF optional, DF optional)</i> | |
| Casareccia Bolognese | \$23 |
| Casareccia pasta tossed in a meat ragu topped with pecorino cheese served with garlic bread <i>(GF optional, DF optional)</i> | |
| Ravioli | \$28 |
| Crayfish and prawn Ravioli, pumpkin puree, blistered cherry tomatoes with a lemon butter sauce, crushed pistachio and crispy kawkawa | |
| Gnocchi | \$24 |
| Tossed in a Fennel sugo, fresh basil and mozzarella served with garlic bread <i>(v, vegan optional, DF optional)</i> | |
| Cannelloni | \$24.5 |
| filled with traditional meat Ragu, pomodoro and bechamel sauce served with a Rocket, pear, parmesan and walnut salad | |
| Cannelloni vegetarian | \$23.5 |
| Vegetarian cannelloni is filled with spinach and ricotta <i>(v)</i> | |
| Fettucine Carbonara | \$23.5 |
| Fettucine pasta is tossed in a creamy white wine sauce of pancetta and onion finished with parsley served with garlic bread <i>(GF optional) (Add on Chicken Optional)</i> | |
| Risotto | \$26.5 |
| Crab, chili, chive and sweet pea risotto, parmesan and prosciutto crisp <i>(GF, DF optional) (Vegetarian option)</i> | |
| Tagliatelle Pasta | \$27.5 |
| House made Tagliatelle pasta is served Clams and prawn cooked in olive oil, white wine, garlic, chilli, horopito, and fresh tomato and herbs <i>(GF optional, DF optional)</i> | |
| Pappardelle Pasta | \$24 |
| Fresh house made pappardelle pasta is tossed in creamy chicken and mushroom sauce with garlic bread <i>(GF optional, DF optional)</i> | |

Salads

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| Salmon Salad | \$23 |
| Crispy skinned salmon is served with a warm urenika and broccolini salad, fried capers, marinated caper berries, radicchio, cherry tomatoes, kawakawa mayonnaise and verde <i>(GF, DF optional)</i> | |
| Caesar Salad | \$24 |
| Our take on a classic, chicken Caesar salad, crisp cos lettuce, caramelised pancetta, shaved and crispy parmesan, croutons, grilled chicken breast, crispy chicken skin and finished with our house made parmesan dressing and white anchovies <i>(GF, DF optional, veg optional)</i> | |
| Caprese Salad | \$15.5 |
| with cured prosciutto, horopito and basil oil, balsamic reduction and croutons <i>(v optional, vegan optional, GF & DF optional)</i> | |

Kids Menu

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| Chicken strips and chips | |
| <i>(DF, GF optional - grilled)</i> | |
| Ham and mozzarella pizza | \$12.5 |
| <i>(GF optional, DF optional)</i> | |
| Margarita pizza | \$12.5 |
| <i>(v, GF optional, DF optional)</i> | |
| Spaghetti bolognaise | \$12.5 |
| <i>(v optional, GF optional, DF optional)</i> | |
| Pappardelle di pollo | \$12.5 |
| <i>(GF optional)</i> | |
| Pepperoni pizza | \$12.5 |
| Gnocchi | \$12.5 |
| <i>(DF optional, vegan optional)</i> | |

Mains

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| Scotch Fillet | \$38 |
| 300gm Scotch Fillet steak Seasoned with horopito and thyme salt Served with potato and sweet onion puree seasonal vegetables and rosemary potatoes finished with Jus <i>(GF, DF optional)</i> | |
| Lamb Rump | \$37 |
| Lamb rump marinated in horopito oil, garlic and rosemary served with pea puree, sweet peas, roasted baby beets, roasted rosemary potatoes finished with red wine jus <i>(GF, DF optional)</i> | |
| Tuscan Pork Belly | \$32.5 |
| Tuscan pork belly, cauliflower puree, roasted pumpkin and fennel, pickled pumpkin finished with Jus, apple sauce and olive crumble <i>(GF, DF)</i> | |
| Seared Fish of the Day | \$34.5 |
| Pan seared fish fillets finished with lemon butter sauce and served with seasonal vegetables and orange, fennel and Frieze and radicchio salad <i>(GF, DF optional)</i> | |

Sides

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| Rosemary roasted potatoes | \$9 |
| <i>(GF, V, DF & Vegan optional)</i> | |
| Broccolini | \$9.5 |
| with anchovy butter <i>(GF, V, DF optional, Vegan optional)</i> | |
| Rocket Salad | \$8 |
| with pear, parmesan and walnut side salad <i>(V, DF optional, GF)</i> | |
| Peas and Pancetta | \$8.5 |
| with mint <i>(veg optional, DF optional)</i> | |
| Bowl of Fries | \$10 |
| of fries served with kawakawa mayonnaise <i>(GF, DF, V, Vegan Optional)</i> | |

Pizzas

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| Margarita | \$18 |
| Napoli sauce, cherry tomato, mozzarella, fresh basil, olive oil (v, vegan optional) | |
| Margarita with olives | \$19 |
| (v,vegan optional) | |
| Al funghi | \$21.5 |
| Napoli sauce, mozzarella, garlic mushrooms, gorgonzola, fresh roquette, olive oil (v, vegan optional) | |
| Pepperoni | \$21 |
| Napoli sauce, mozzarella, pepperoni | |
| Milano | \$22 |
| Napoli sauce, mozzarella, prosciutto, fresh roquette, pecorino, olive oil | |
| Meatlovers | \$26 |
| Napoli sauce, mozzarella, pepperoni, pancetta, salami, prosciutto, olives, garlic, chilli | |
| Quatro Formaggi | \$24 |
| Napoli sauce, mozzarella, gorgonzola, ricotta, pecorino, garlic, rocket (v) | |
| Pollo al funghi | \$24.5 |
| Napoli sauce, mozzarella, spinach, chicken, red onion, mushroom, basil and cherry tomato, topped with kawakawa mayonnaise | |
| Pescotora | \$24 |
| Napoli sauce, mozzarella, garlic prawns, chilli, oregano topped with kawakawa mayonnaise | |
| La Zucca | \$21.5 |
| Napoli sauce, mozzarella, spinach, roast pumpkin, rosemary, ricotta (v, vegan optional) | |

\$3 extra with fresh ill casaro mozzarella cheese

All pizzas available on 12 inch gluten free base extra \$4

Vegan mozzarella cheese available - \$4

Desserts

Tiramisu

\$17

Served with espresso hazelnut jelly, chocolate soil, coffee gelato, fresh berries

Baked lemoncello cheesecake

\$17.5

Lemoncello cheesecake, lemon curd, raspberry sorbet, raspberry compote, ginger crumble

Pannacotta alla vaniglia

\$16.5

Vanilla panacotta served with peach compote, white chocolate and pistachio crunch, hokey pokey fresh berries and pistachio gelato

Trio di gelato o sorbet

\$14.5

Trio of gelato or sorbet, Ask your server for tonights choices (ask one of our waiter for more info)

Dessert pizza special