



## PANE E ANTIPASTI

|   |                      |
|---|----------------------|
| <b>Calamari</b> <i>(available as gluten free on request)</i>  | <b>17</b>            |
| Gremolata crumbed calamari with a lemon & cornichon mayo  |                      |
| <b>Cannelloni</b>   | <b>16</b>            |
| Smoked brisket & black truffle pesto filled cannelloni, Napoli salsa & a picked vegetable salad   |                      |
| <b>Suppli al Telefono</b>   | <b>16</b>            |
| Mushroom, thyme, almond & gorgonzola risotto balls, crumbed and served on a Gorgonzola sauce  |                      |
| <b>Olives</b>   | <b>8</b>             |
| Bowl of warm Marinated Olives   |                      |
| <b>Pane della Casa con Aglio e Rosmarino</b>  | <b>9</b>             |
| House made Flat Bread with Garlic, Rosemary & Sea Salt  |                      |
| <b>Pane all'Olio</b>  | <b>9</b>             |
| House made Flat Bread with Extra Virgin Olive Oil & Sea Salt  |                      |
| <b>Bruschetta</b> <i>(available as gluten free or vegan on request)</i>   | <b>\$4 per piece</b> |
| Grilled cherry tomato, gorgonzola, pinenuts & balsamic reduction OR<br>Beetroot & vodka cured salmon with lemon dill mascarpone & salmon caviar |                      |
| <b>Antipasto Piatto per due (for 2)</b>   | <b>32</b>            |
| Selection of cured Italian meats, olives, provolone cheese, balsamic onions, chef's daily special & woodfired flat bread                        |                      |

## PIZZA

All Pizzas available as Vegetarian or Vegan      Gluten Free base add \$2      Vegan Cheese add \$1

|  |           |
|--|-----------|
| <b>Margherita</b>  | <b>20</b> |
| The Classic Tomato, Basil & Fresh Mozzarella   |           |
| <b>Capricciosa</b>   | <b>25</b> |
| Tomato, Mushrooms, Olives, Artichokes, Prosciutto, Basil & Mozzarella                |           |
| <b>Pizza Napolitana</b>  | <b>25</b> |
| Tomato, Anchovies, Capers, Olives, Oregano & Mozzarella                              |           |
| <b>Salsiccia</b>   | <b>25</b> |
| Garlic, semi dried Tomatoes, Pork & Fennel sausage, Chilli, Kale & smoked Mozzarella |           |
| <b>Capra &amp; Prosciutto</b>  | <b>25</b> |
| Garlic, Mushrooms, Thyme, Olives, Goat Cheese, Prosciutto, Balsamic & Mozzarella     |           |
| <b>Diavola</b>   | <b>25</b> |
| Tomato, Hot Salami, Onions, Hot Peppers, Gorgonzola, Basil & Mozzarella              |           |
| <b>Quattro Formaggi</b>  | <b>25</b> |
| Taleggio, Gorgonzola, Parmesan & Mozzarella Cheeses with Rocket                      |           |



## PASTA E RISOTTO

All Pasta & Gnocchi are made fresh in house

Vegan Gnocchi dish and Gluten Free pasta available on request

|  |           |
|--|-----------|
| <b>Cannelloni</b>  | <b>28</b> |
| Smoked brisket & black truffle pesto filled cannelloni, Napoli salsa & a pickled vegetable salad   |           |
| <b>Pappardelle con pesto</b> <i>(vegetarian; gluten free on request)</i>   | <b>28</b> |
| Pappardelle with walnut & porcini pesto, baby kale, Portobello's and truffle pecorino  |           |
| <b>Spaghetti</b> <i>(vegetarian; gluten free on request)</i>   | <b>28</b> |
| Spaghetti in a basil pesto with roasted red peppers, olives, zucchini, artichokes & goat cheese  |           |
| <b>Tagliatelle con ragu</b> <i>(gluten free on request)</i>  | <b>28</b> |
| Tagliatelle with braised pork shoulder ragu & parmesan   |           |
| <b>Gnocchi di Patate</b> <i>(available as vegetarian on request)</i>   | <b>28</b> |
| Pan fried potato gnocchi with dry rubbed braised lamb leg, semi dried tomatoes in a roasted eggplant & tallegio sauce, basil & shaved parmesan |           |
| Add Crispy Prosciutto  | <b>29</b> |
| <b>Risotto di Cervo</b> <i>(available as Vegetarian on request, gluten free)</i>   | <b>28</b> |
| Risotto of porcini, field mushrooms & spinach with pan seared venison, crispy wild mushrooms & vin cotto                                       |           |
| <b>Risotto di asparagi &amp; pancetta</b>  | <b>28</b> |
| Risotto of asparagus & pancetta, truffle oil & finished with fresh NZ scallops   |           |

## PESCE E CARNE

|   |           |
|---|-----------|
| <b>Pesce della Sera</b> <i>(gluten free on request)</i>   | <b>34</b> |
| Pan fried Fish of the day   |           |
| <b>Bistecca di Fratelli</b> <i>(gluten free on request)</i>   | <b>34</b> |
| Char grilled sirloin with a gorgonzola & cauliflower souffle and a salad of cherry tomatoes, confit garlic, rocket and a sherry vinaigrette |           |

## CONTORNI

|   |            |
|---|------------|
| <b>Rocket &amp; parmesan salad</b>  | <b>8</b>   |
| <b>Pomegranate</b> , mint, orange, rocket, pistachio & sheep feta in a sherry vinaigrette | <b>10</b>  |
| <b>Polenta</b> Truffle & parmesan polenta chips with roasted tomato salsa                 | <b>8.5</b> |
| <b>Verdura</b> Asparagus with lemon & shaved truffle pecorino                             | <b>8.5</b> |



## DOLCI E FORMAGGI

|   |           |
|---|-----------|
| <b>Tiramisu</b>   | <b>13</b> |
| Sponge fingers in espresso & marsala layered with mascarpone & chocolate                            |           |
| <b>Affogato</b>   | <b>8</b>  |
| House made vanilla gelato topped with a shot of espresso  |           |
| Add your favourite liqueur  | <b>15</b> |
| <b>Panna Cotta</b>  | <b>14</b> |
| Almond Panna Cotta with a passionfruit & yoghurt sorbet and almond tuile                            |           |
| <b>Cannoli</b>  | <b>14</b> |
| Two chocolate cannoli filled with a spiced Christmas fruit custard, pistachio crumble & fresh fruit |           |
| <b>Bombe di Fratelli</b>  | <b>15</b> |
| Coffee caramel filled Italian potato donuts, baileys gelato & almond praline                        |           |
| <b>Cassata - layered Sicilian gelato cake of the following flavours</b>                             | <b>14</b> |
| Vanilla sponge; mint & white chocolate gelato; pistachio & raspberry gelato; fruit coulis           |           |
| <b>Tartufi di Cioccolato</b>  | <b>8</b>  |
| A flavoured selection of four house made chocolate truffles   |           |
| <b>Formaggi</b>   | <b>22</b> |
| A selection of three fine Italian cheeses, fruit paste & fennel crackers                            |           |

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## VINI DOLCI

|   |    |    |
|---|----|----|
| Moscato Di Pantelleria 500ml/ Sicily                      | 12 | 61 |
| Cantine Baroncini Vin Santo/ Tuscany                      | 9  |    |
| Johner Estate 2016 Noble Sauvignon Blanc 375ml/ Gladstone | 9  | 35 |
| Framingham F Series Auslese Riesling 2015/ Marlborough    |    | 56 |

## GRAPPA

|                         |    |
|-------------------------|----|
| Grappa di Prosecco      | 11 |
| Grappa di Greco di Tufo | 11 |
| Grappa di Chardonnay    | 11 |
| Grappa di Primitivo     | 11 |
| Grappa di Amarone       | 12 |

## PORTO /COGNAC /WHISKEY

|  |    |
|--|----|
| Taylor's Tawny Vila Nova de Gaia         | 9  |
| Taylor's Ruby Vila Nova de Gaia          | 9  |
| Taylor's 10 Year Tawny Vila Nova de Gaia | 15 |
| Hennessy VS Cognac                       | 13 |
| Glenfiddich 12YO                         | 13 |
| Laphroaig Quartercask single Islay Malt  | 15 |

## DIGESTIVI

Finishing a meal with a Digestive is an Italian custom. The purpose is to aid digestion and many are made with natural digestive remedies.

|   |           |
|---|-----------|
| <b>Luxardo Limoncello</b>                               | <b>8</b>  |
| <b>Il Convento Limoncello</b>                           | <b>11</b> |
| The original Limoncello from Massalubrense              |           |
| <b>Montenegro</b> Perfect over Ice with an orange slice | <b>8</b>  |
| <b>Strega</b> A saffron based liqueur                   | <b>8</b>  |
| <b>Nocino</b> A walnut liqueur                          | <b>8</b>  |
| <b>Cynar</b> (Artichoke)                                | <b>8</b>  |
| <b>Ramazotti</b>  | <b>8</b>  |
| <b>Averna</b>   | <b>8</b>  |
| <b>Aniseete</b> Anise based                             | <b>8</b>  |
| <b>Maraschino</b> Marasca white Cherry Liqueur          | <b>8</b>  |

Accounts must be split evenly for tables over 6 people; No Individual accounts