

ANTIPASTI *a great place to start*

Marinated olives	confit garlic, citrus, rosemary (v, gf, nf)	10
Freshly baked focaccia bread	balsamic, olive oil (v, nf)	6
Chilli broccolini & black bean crostini	anchovy and rosemary dressing	10
Calamari fritti	lemon aioli (nf)	18
Antipasto – cured meats, grilled, pickled & marinated vegetables, house breads		25

INSALATA *salads*

Caprese heritage tomatoes, buffalo mozzarella, basil oil (v, nf, gf)		18
Melanzana	pickled eggplant, radish, quinoa, tomato, roasted pistachios (v, df)	17
Cumin roasted globe artichokes	freakah wheat, charred corn, creamy ricotta (v, nf)	17

PRIMI *known as the pasta course*

Spaghetti di semolina	<i>spa-getti</i> summer peas, roasted broccoli, truffle(v, nf)	24
Risotto	<i>ri-zotto</i> salt-baked beetroot, lemony ricotta, hazelnuts, micro greens (v, gf)	24
Canestrini di rigate	<i>kah-neh-stree-nee</i> Kapiti Coast octopus, prawns, spicy arrabiatta (nf, df)	25
Gnocchi di patate	<i>noh-kee</i> guanciale, baby spinach, gorgonzola fonduta (nf)	26
Linguine al nero	<i>lin-gwee-nee</i> Cloudy Bay clams, crab, chilli, pangrattato (nf)	28

SECONDI *main course*

Roasted lamb rump	pancetta, fregola, summer vegetables, broth (nf)	29
Tagliata beef sirloin	charred spring onion salsa, polenta chips, watercress (gf, nf)	31

CONTORNI *a little bit on the side*

Roasted potatoes	herb salt, aioli (v, gf, nf)	8
Rocket salad	parmesan, fresh herbs, red wine vinaigrette (v, nf)	10
Broccolini	confit garlic, chilli, lemon (vv, df, gf, nf)	9

Our house-baked breads, fresh pasta & gnocchi are handmade daily