

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*

Red quinoa raw baby kale, parsley, pickled shallots, pistachios, semi dried grapes (v, vv, gf)	18
Shaved fennel kalamata olives, swiss chard, orange, shaved pecorino (v, nf, gf)	17
Cumin roasted carrots freekah wheat, cranberries, creamy ricotta (v, nf)	17

PRIMI *known as the pasta course*

Pappardelle con zucca <i>par-par-day-lay</i> roasted pumpkin, lemon ricotta, sage, apple syrup, amaretti biscuits(v)	24
<i>*Seresin Estate Sauvignon Blanc 14 Marlborough NZ</i>	11
Gnocchi di patate <i>noh-kee</i> guanciale, baby spinach, gorgonzola fonduta (nf)	26
<i>*Crazy by Nature Cosmo Red 15 Gisborne NZ</i>	10.5
Canestrini di rigate <i>kah-neh-stree-nee</i> Kapiti Coast octopus, prawns, spicy arrabiata (nf, df)	25
<i>*Chianti Classico Geografico 14 Toscana ITA</i>	11.5
Risotto <i>ri-zotto</i> salt-baked beetroot, lemony ricotta, hazelnuts, micro greens (v, gf)	24
<i>*Mt Beautiful Pinot Gris 15 North Canterbury NZ</i>	11.5
Linguine al nero <i>lin-gwee-nee</i> Cloudy Bay clams, crab, chilli, pangrattato (nf)	28
<i>*Pinot Grigio Pirovano 16 Veneto ITA</i>	9.5

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

DOLCE *sweet treats*

Gelato trio with roasted white chocolate & macadamia nuts	10
Salame al cioccolato chocolate, rum, orange & pistachio	6
Zeppole Italian lemon donuts, ginger beer sorbeto	10
Scopa tiramisù	12
Affogato - shot of espresso OR hot chocolate, vanilla gelato add liqueur of your choice	8 16

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