

# dinner *cena*

## ANTIPASTI

Freshly baked focaccia bread - creamy ricotta, Lot 8 citrus olive oil (nf) 8

Calamari fritti - lemon, aioli (nf) 18

Formaggi e miele - 60g cheese, honey comb, nashi pear & lavosh 18

Marinated olives - confit garlic, citrus, rosemary (vv, df, gf, nf) 12

Char-grilled Northland sardines - house made cioppino & Wellington Sourdough bruschetta (nf, df) 17

Antipasto - a selection of Italian cured meats & cheeses, with seasonal vegetables, toasted focaccia  
small (2pax) 28 large (4pax) 50

## STARTERS

Beetroot cured Salmon - red quinoa, radish, watercress & pickled seaweed (nf, gf) 20

Carpaccio of Southland Venison - whipped feta, roasted hazelnuts & preserved plums 18.5

## PASTA

Porcini Gnocchi - oyster mushroom, baby spinach, gorgonzola fonduta (v, nf) 26

Risotto Verde - parsley & horseradish, creamy ricotta & micro kale (gf, v) 22

Saffron Linguine - prawns, crab, confit fennel, cream, bottarga (nf) 29

Broad Bean & Ricotta Agnolotti - shaved asparagus & pea (v, nf) 26

Cavatelli Diavola - spicy Italian sausage, olives, capers, anchovies, chilli, cioppino, pecorino (nf) 25

## MAINS

250g Beef Rib-eye steak - harissa butter, beef fat fries & rocket (nf, gf) 31

Pork belly 'Rotolo' - truffled white polenta, crisp apple & radish salad (nf, gf) 28

## SIDES

Steak fries - herb salt, aioli (gf, nf) 9

Rocket salad - parmesan, fresh herbs, red wine vinaigrette (v, nf, gf) 10

Roasted new season asparagus - clarified butter, lemon (nf, gf, v) 10

## DESSERT

Gelato trio - with roasted white chocolate & macadama nuts 12

Salame al cioccolato chocolate - rum, orange & pistachio 6

Raspberry mousse vanilla mascarpone, soft berries, white biscotti 10

Scopa tiramisu 12

Affogato - shot of espresso OR hot chocolate, vanilla bean gelato 8  
add liqueur of your choice 16

*our pasta, pizza dough and focaccia bread are hand crafted daily*

*15% surcharge applies to public holidays*