

## dinner *cena*

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

Calamari fritti, lemon, aioli (nf) 18

Formaggi e miele - 6og cheese, honey comb, nashi pear & lavosh 18

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

Crostini of whipped gorgonzola, coppa, nashi pear & roasted hazelnuts 14

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

Zuppa e scarpetta - white onion & watercress soup with crispy coppa & grilled Italian loaf (nf) 14

Steamed Cloudy Bay Clams - white wine, fregola, cream, chilli & garlic with grilled bread (nf) 25

Porcini Gnocchi - oyster mushroom, baby spinach, gorgonzola fonduta (v, nf) 25

Risotto Bianco - roasted cauliflower, taleggio, pinenuts, micro herbs (v) 23

Saffron Capelli d'angelo - prawns, crab, confit fennel, cream, bottarga (nf) 29

Braised beef cheek Caramelle - cavolo nero cioppino, Parmigiano Reggiano (nf) 28

Cavatelli Diavola - 'nduja, olives, capers, anchovies, chillis, cioppino, pecorino (nf) 25

Lardo wrapped market fish with puy lentils & pancetta (nf) 30

Roast topside of wild Fiordland venison - confit yams, shiitake mushrooms, cavolo nero (nf) 35

Roasted potatoes - herb salt, aioli (v, gf, nf) 9

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

Broccolini - confit garlic, chilli, lemon (vv, df, gf, nf) 9

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

*15% surcharge applies to public holidays*