

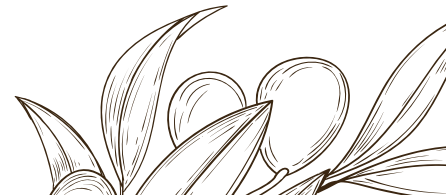
PIZZA BREAD

Pizza Aglio Olio Garlic pizza bread	9.00
Pizza Rosmarino Pizza bread with rosemary and EVO oil	10.00
Pizza Aglio Olio Garlic pizza bread with parmesan cheese	10.00
Anchovies Tomato sauce with anchovies, oregano and EVO oil	15.00

ANTIPASTI / ENTRÉE

Olives Mixed olives	8.90
Soup of the Day <i>See your waiter for today's soup</i>	12.90
Antipasto Prosciutto, peppered pancetta, salami, ham, cheese, crackers, olives, sundried tomato, fresh salad lives, fresh basil and artichokes	S 26.00 L 38.00
Caprese Salad Fresh mozzarella, tomatoes, basil, olive oil and balsamic vinegar	18.90
Calamari Chunky deep fry calamari, chilli and nduja aioli	19.00
Cozze Steamed fresh mussels with chilli, fresh herbs and housemade napoletana sauce	18.90
Pork Belly Bites Pork belly bites with orange kumara puree chilli	19.00
Fegatini Di Pollo Sautéed chicken livers with mushrooms, finished in a rich creamy marsala sauce	19.00
Chicken Crepe In a mustard cream sauce topped with mozzarella	19.50
Arancini of the Day With mozzarella, mushrooms and napoletana sauce	14.90
Tiger King Prawns Garlic sauce, EVO olive oil, chilli, white wine, parsley and lemon	21.90

Please advise us if you have any specific dietary requirements



WOOD FIRED PIZZA

Margherita Tomato sauce, mozzarella, basil, parmesan, EVO oil	24.00
Funghi Tomato sauce, mozzarella and mushrooms	25.00
Salami Tomato sauce, mozzarella and salami	25.00
Diavola Tomato sauce, mozzarella, spianata piccante and parmesan	27.00
Spinaci Garlic base, mozzarella, spinach, feta cheese, sundried tomatoes and sesame seeds	28.00
Quattro Stagioni Tomato sauce, mozzarella, mushrooms, ham, salami, olives and artichokes	29.90
Puttanesca Tomato sauce, mozzarella, anchovies, olives and capers	27.00
Contadina (v) Garlic base, mozzarella, spinach, potato, eggplant, capsicum, onion and chilli	28.00
Fattoria Mozzarella, scamorza affumicata, potatoes and pancetta	28.00
Tuscany Tomato sauce, mozzarella, pancetta, artichokes, olives and capers	28.00
Milano Tomato sauce, mozzarella, mushrooms, pancetta and salami	28.00
Bolognese Tomato sauce, mozzarella, bolognese ragu and parmesan	27.00
Calabrese Tomato sauce, mozzarella, friarelli, salami, nduja and onion	29.00
Romana Tomato sauce, mozzarella, chicken, potatoes, onion and sundried tomatoes	28.00
Amatriciana Tomato sauce, mozzarella, guanciale, pecorino romano and chilli	28.00
Pear Prosciutto Mozzarella, gorgonzola, pears and prosciutto	29.90
Monti Truffle base, mozzarella, porcini mushrooms, rocket, prosciutto and parmesan	31.90



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PRIMI / PASTA

Spaghetti Bolognese Beef bolognese with housemade napoletana sauce	25.90
Lasagne Layers of pasta, beef bolognese, housemade napoletana sauce and mozzarella	27.90
Gnocchi Quattro Formaggi Housemade gnocchi with 4 cheeses	26.90
Rigatoni Vegetarian Pasta cooked with onion, eggplant, capsicum, capers, olives, with homemade napoletana sauce	26.90
Rigatoni Puttanesca Pasta cooked with anchovies, capers, olives, chilli and housemade napoletana sauce	26.90
Fettuccini Al Freddo Mushrooms, ham and parmesan in a creamy sauce	28.00
Ravioli of the Day See your waiter for today's Ravioli	28.00
Tortellini Di Pollo Tortellini filled with chicken served in mushroom, topped with liquor strega pesto creamy sauce	28.90
Linguine Marinara King prawns, mussels, prawn cutlets, calamari and clams, served with housemade napoletana sauce	34.90
Spaghetti Alle Vongole Clams served in white wine chilli and garlic sauce	32.90
Gamberoni King prawns, pan fried with olive oil, parsley and lemon zest, topped with white wine sauce. Served on spaghetti	34.90
Linguine a La Spiaggia Pan fried prawns, garlic, chilli and lemon zest, with white wine sauce and anchovy paste	29.90

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SECONDI / MAINS

All steaks served with your choice of sauce, orange kumara puree, roasted potatoes and seasonal vegetables.

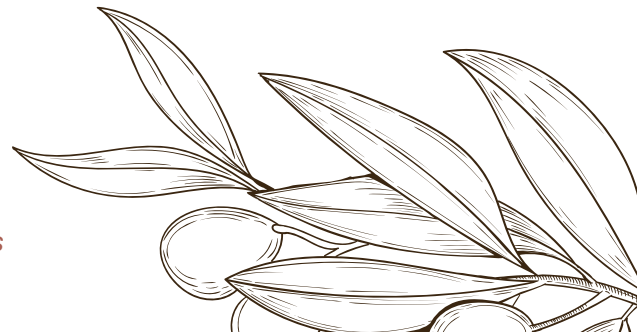
Filetto 180g Aged 21 day NZ Angus beef fed on rich grass from the South Island	36.90
Scotch Filetto 300g NZ Savannah Angus beef being purely fed on rich pastures	39.90
Rib Eye on Bone 500g NZ Angus beef cooked with the bone to prevent juices from escaping. Served with fresh rosemary roasted potato	46.90

OUR SELECTIONS OF SAUCES:

Grill mix mushrooms white wine sauce | Paris butter with black garlic sauce | Pizzaiola, mushrooms, onion, capsicum, olives in tomato sauce

Market Fish <i>See your waiter for today's fish</i>	36.90
Slow Roast Pork Belly Green peas, basil puree, baby beetroot, green apple brandy sauce and seasonal vegetables	34.90
Pollo Involtni Free range chicken breast rolled and stuffed with prosciutto and provolone cheese, topped with liquor strega cream sauce and served with green peas basil puree, roast potato and seasonal vegetables	35.90
Scaloppine Parmigiana Veal scaloppini medallions with spinach, ham, mozzarella and housemade napoletana sauce Served with roast potato and seasonal vegetables	34.90
Scaloppine Marsala Veal scaloppini medallions with mushrooms and marsala wine cream sauce. Served with roast potato and seasonal vegetables	34.90

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CONTORNI / SIDES

Insalata Mista Mixed salad greens, tomato, red onions, sliced black olives and housemade dressing	9.90
Patate Sliced roasted potatoes with rosemary, garlic and olive oil	7.90
Bowl of Fries	7.90
Pomodori Vine tomatoes, olive oil and fresh basil	9.90
Verdure Misie Seasonal assortment of vegetables	9.90

KIDS MENU

PIZZA

Margherita Tomato and mozzarella	14.00
Ham and Cheese Tomato, mozzarella, cheese and ham	15.00
Hawaiian Tomato, mozzarella cheese, ham and pineapple	15.00
Peperoni Tomato sauce, mozzarella and salami	15.00

PASTA

Spaghetti Bolognese Spaghetti with housemade meat and napoletana sauce	14.00
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For children 12 years of age and under

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