

# A LA CARTE MENU



Can't decide?

Let our Chefs create an Italian feast for you...  
with a special selection of dishes for you  
to enjoy a true Italian family  
sharing experience.

## ***MAMA MIA***

408pp

No other love like your mother's.  
6 Plates

## ***NONNA***

588pp

When nonna is in charge, you know you are  
guaranteed to get fed!  
8 Plates

Sharing Menus for 2 people or more

Must be taken by the entire table.

Tartufo d'Alba

108 per gram

Add white truffle to any dish on the menu.

(minimum order 3 grams)

## SALUMI

<b>Salame Felino</b> cured pork sausage Felino, Emilia-Romagna region	118
<b>Culatello</b> rare prosciutto from Zibello	158
<b>Prosciutto di Parma</b> Italian white pig. semi-sweet, salty & smooth Parma, Emilia-Romagna region	138
<b>Bresaola</b> beef topside Valtellina, Sondrio (Swiss Alps border), Lombardy region	158
<b>Prosciutto di Cinta Senese</b> Italian black pig with white band. Robust Montemaggio, Tuscany region	208
<b>Salame Finocchiona</b> cured pork sausage with fennel seed Grosseto, South Tuscany region	118
<b>Prosciutto di San Daniele</b> sweet & aromatic San Daniele (near Slovenic border), Friuli region	138

## ANTIPASTI E INSALATE

<b>Zuppa del Giorno</b> soup of the day - please ask your server for today's choice	98
<b>Carpaccio di Polpo con Olive, Capperi e Pomodori Ciliegini</b> octopus carpaccio, olives, capers, cherry tomatoes	138
<b>Burrata d' Andria</b> burrata (250 gm), tomato, balsamic	208
<b>Fiori di Zucca Ripieni di Ricotta e Basilico, Miele e Polline d'api</b> fried zucchini flower, basil and ricotta, honey, bee pollen	118
<b>Pomodori Uovo</b> poached organic egg, 'nduja, pecorino romano	118
<b>Calamari Fritto</b> fried calamari, paprika mayonnaise	178
<b>Midollo di Manzo Arrostito con Salsa Verde e Pane Tostato</b> bone marrow, toast, salsa verde	118

All prices incur an additional 10% service charge

## LE PIZZE

For all our pizzas, we use fresh buffalo mozzarella imported from Italy

<b>Pizza Bread</b> olive oil, dried rosemary	98
<b>Margherita</b> tomato base, mozzarella, basil	168
<b>Napoletana</b> tomato base, anchovy, garlic, capers	158
<b>Quattro Formaggi</b> mozzarella, gorgonzola, parmigiano, scamorza	198
<b>Diavola</b> tomato base, mozzarella, spicy salami, chilli, basil	198
<b>Prosciutto e Rucola</b> mozzarella, cherry tomato, rocket, parma ham, scamorza	208
<b>Figura</b> mozzarella, fig, gorgonzola dolce, almond flake, rocket	188
<b>Rustica</b> mozzarella, sliced kipfler potato, taleggio, balsamic onion, rosemary	178
<b>Gamberi</b> tomato base, mozzarella, prawn, chilli, riesling, salsa verde	198
<b>Tuscan</b> mozzarella, goat's cheese, semi-dried tomato, crispy bacon, garlic	198
<b>Bosoaiola</b> tomato base, mozzarella, cotto ham, mushroom, pea	178
<b>Calabrese</b> tomato base, mozzarella, scamorza, eggplant, salami, 'nduja, basil	198

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## PRIMI

Pasta Fresca all'uovo

**208 Fettuccine all'Aragosta** 218  
fettuccine, Boston lobster, bisque, cherry tomatoes

**Gnocchi con Gorgonzola, Radicchio e Nocciola** 178  
gnocchi with gorgonzola, radicchio and hazelnut

**Ravioli di Zucca e Pecorino Noce Moscata e Castagne Grattate** 178  
butternut and pecorino ravioli, nutmeg, grated chestnut

**Pappardelle Wagyu Bolognese** 198  
pappardelle pasta, beef ragu, 24-month aged parmesan

**Tagliolini, Burrata e Gamberi Rossi di Sicilia** 198  
tagliolini, burrata, Sicilian red prawns

Pasta di Semola

**Linguine Vongole** 188  
linguine with NZ diamond clams, garlic, white wine and chilli

**Bucatini Amatriciana** 158  
bucatini pasta, guanciale, pecorino, and tomato

**Cassarecce con Salsiccia Piccante** 188  
cassarece, Italian spicy sausage, parmesan

**Risotto ai Funghi Porcini** 208  
porcini and mushroom risotto

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## SECONDI

<b>Dentice Scottato Puttanesca</b> pan seared red snapper, puttanesca	248
<b>Salmone Scottato Limone e Salsa di Capperi Conservato</b> NZ Ora king salmon, herb potato, preserved lemon and caper sauce	298
<b>Bambino di pollo alla brace</b> chargrilled baby chicken marinated in rosemary, garlic, lemon thyme, served with wilted spinach, poached quince & ricotta	268
<b>Bistecca di Manzo Wagyu 8oz</b> dry rubbed 8oz ribeye, prosecco potatoes, mustard mayonnaise	368
<b>Cotoletta alla Milanese</b> crispy veal cutlet with crispy parmesan, herb salad	358
<b>Fiorentina Wagyu for 2 to 3</b> 24oz ribeye, roasted potatoes, sautéed peas with prosciutto, rocket salad	1188

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## CONTORNI

<b>Insalata di Cesare</b> romaine lettuce, reggiano, egg, crouton, crispy bacon, anchovy dressing	138
<b>Patate Arrosto al Prosecco con Rosmarino e Aglio</b> crispy potatoes, rosemary, garlic, prosecco vinegar	68
<b>Insalata Mista con Condimento della Casa</b> mixed leaf salad, house dressing	68
<b>Insalata Caprese</b> tomato, buffalo mozzarella, basil	88
<b>Verdure Stufate alla Mostarda, Balsamico Bianco e Mandorle Tostate</b> wilted mustard greens, white balsamic, toasted almond	88

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## DOLCI

**Torta Frangipane alle Pere** 78  
salted pear and frangipane tart

**Tiramisu 208** 88

**Brownie Caldo con Salsa al Cioccolato, Caffè al Caramello** 88  
warm chocolate fudge brownie, espresso caramel,  
toasted walnut

**Calzone alla Nutella con Gelato** 178  
Nutella calzone, milk ice cream

**Gelati o Sorbetti Selection (please choose one)** 68  
pistachio, black sesame, yoghurt, lavender,  
lemon, passion fruit, blackberry, cocoa

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## FORMAGGIO

**Taleggio** 68  
cow's milk, soft near the rind, fruity

**Raschera** 88  
cow's milk, semi-soft with a salty savoury flavour

**Robiola di Capra** 78  
goat's milk, soft, creamy

**Gorgonzola** 78  
cow's milk, semi-hard, crumbly, strong with blue veins

**Millefoglie al Marzemino** 78  
cow's milk, semi-hard, rich wine flavor

**Stracktufo** 88  
cow's milk, soft, washed rind, truffle

**Parmigiano 24-month aged** 68  
cow's milk, hard, sharp, nutty

**Selection of 3 cheeses** 168  
walnut, grapes, seasonal jam, olive oil cracker

**Selection of 5 cheeses** 258  
walnut, grapes, seasonal jam, olive oil cracker

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