

+3

Go gluten free Pasta

PANE & PIZZA BIANCA (BREAD & FLATBREAD)	PRIMI PIATTI (STARTERS)	PIZZA PLATE SIZE IS 30CM (12 IN)						SECONDI (MAINS)
Tomato Bruschetta (V)  Garlic grilled ciabatta, vine ripened tomato, Wairiri buffalo mozzarella, red onion, basil, EV olive oil,	Olive Marinate (V)  Selection of olives marinated with fennel, orange, rosemary and garlic.  Served lightly warmed.	Traditional. Napoli style tomato saud Wairiri buffalo mozzarella, fresh bas <b>Porcino (V)</b>	sil. 28.5	Wood fire roasted chicken, caramelised onion, spinach, mushroom, pinenuts, EV olive oil, shaved parmesan.		Penne Basilicata Penne pasta, pan seared Canterbury lamb fillet, mānuka smoked tomatoe feta, spinach, sweet chilli and sundrie	S,	Pesce Del Giorno Today's fish creation. Wait staff will advise.  Lamb Shanks LITTLE BOYS 31 BIG BOYS 40
balsamic reduction.  Rosemary & Sea Salt Focaccia (V)  Garlic grilled focaccia, EV olive oil,  Giusti aged balsamic vinegar, pesto.  Woodfired Garlic Flatbread (V)  14	Antipasto Platter A selection of continental meats, local and imported cheeses, sundried tomatoes, pickled vegetables, house-made chutney and pesto, olives, grissini breadsticks	taleggio, mozzarella, truffle oil.  Pepperoni Italian pepperoni, onions, capsicum.  Genovese	25.5 i. 26.5	Sopressa salami, smoked mushrooms, cherry tomatoes, onion jam, goats cheese baby spinach on a garlic parmesan base.	27.5 27.5	tomato infused olive oil, parmesan. <b>Ravioli</b> Changes daily. Wait staff will advise. <b>Rigatoni Cardinale</b> Chicken breast, sundried tomatoes, spring onions, tube pasta, fresh	ASE ASK 25.5	Slow roasted with fennel, root vegetables, smoked paprika, tomato and balsamic, olive oil mash, mint sauce.  Lamb Kidneys Pan seared lamb kidneys, garlic, field
Garlic, rosemary, sea salt, parmesan.  Woodfired Pesto Flatbread (V)  Basil pesto, fresh chilli, parmesan.	and other seasonal goodies. <b>Zuppa Di Pesce</b> Seafood chowder made with a	Al Salmone		basil, red onion, chilli, mozzarella.  PIZZA EXTRAS:		Italian parsley, sundried tomato pesto. Cream <i>or</i> tomato and herb napoletana sauce.		mushrooms, smoked bacon, tomato cream sauce, spring onion mash, ciabatta, tomato chutney.
Woodfired Onion & Feta Flatbread (V) 14 Caramelized onion, feta.	selection of seafoods, smoked fish, garlic croutons. Served with warmed ciabatta.	Cold smoked salmon, red onion, cream cheese, capers, dill.  San Marco	26.5	<ul> <li>Go gluten free base</li> <li>Half and half</li> <li>Additional Toppings</li> </ul>	ZA +2 NG +3	<b>Linguine Carbonara</b> Our version of this classic. Streaky bacon, mushrooms tossed	24.5	Pancetta Di Maiale 38 Twice cooked open range pork belly. Spice carrots, buttered spinach,
INSALATE (SALADS)	Arancini (V)  Mushroom, spinach and taleggio risotto balls crumbed and lightly fried. Served	cloves, sliced vine ripened tomatoes fresh basil, black olives, bocconcini	S,	PASTA		with egg and a touch of cream, pecorino, truffle oil.  Spaghetti Bolognese	24.5	apple chutney, duck fat potatoes, apple cider jus. <b>Chicken Parmigana</b> 32
Caesar Salad Our version of this classic. Romaine lettuce, grilled pancetta, sundried tomatoes, anchovies, parmesan, soft poached egg, red onion, garlic croutons,	with housemade tomato chutney.  Chicken Scarpariello (The Shoemakers Chicken) Chicken wings marinated in lemon,	cheese, fresh chilli. <b>Diavola</b> Hot sopressa salami, cherry tomatoe fresh chilli, buffalo mozzarella, fresh		Pesto Linguine (V) Linguine pasta tossed with a pesto of fresh basil, pinenuts, garlic and parmesan in a light cream sauce.	24.5	Traditional Italian ragu of ground beef and pork, red wine, herbs, freshly peeled tomatoes, parmesan.  Bucatini All Arrabbiata	24.5	Chicken parmigana Chicken breast coated with herb crumbs, panfried. Tomato napoletana sauce, fior di latte mozzarella, duck fat potatoes, seasonal greens.
anchovy dressing.  Mediterranean Salad (V)  Root vegetable crisps, balsamic	garlic, Italian herbs and chilli, oven roasted with a zesty herb sweet and sour sauce.  Chicken Liver and Parfait 15.8	Vegetariano Grilled eggplant, roasted peppers, spinach, sundried tomato and ricott  Porchetta	22.5 ta 27.5	Add chicken breast  Polpettine Di Maiale E Finocchi Spaghetti with pork and fennel meatballs, garlic, onion, sundried	+5 25.5	Called 'angry pasta' because of its heat. Bucatini pasta, mānuka house smoked bacon, chilli, garlic, fresh basil, tomato and herb	2	Canterbury Angus Ribeye 45 300g, grass fed, aged 21 days. Duck fat roasted potatoes, grilled garlic & thyme portobello
roasted cherry tomatoes, artichokes, red peppers, eggplant, rosemary roasted pecans, feta cheese, olives. Tossed with mixed greens.	Port wine jelly, balsamic fig chutney, gherkins, crostini.  Ravioloni Fritti 16.8	Mānuka smoked pork marinated in a tangy sauce, red onions, green pepp bocconcini cheese, cherry tomatoes	a pers,	tomatoes and spinach, cream <i>or</i> tomato & herb napoletana sauce.	25.5	napoletana sauce. <b>Pappardelle Al Ragu Di Guanciale</b> Beef cheek ragu, slow braised with	25.5	mushrooms, broccolini.  Your choice of sauce:  Brandy green peppercorn
Insalata Paesana 21.5 Warm mānuka smoked tomatoes, blue cheese, roasted kumara, smokey	Crispy fried ravioli stuffed with three cheeses. Sprinkled with parmesan and served with spicy arrabbiata sauce.	fresh lime, coriander, fresh chilli. <b>Puttanesca</b> Cherry tomatoes, Wairiri buffalo	25.5	Smoked chicken, bacon, onions and mushrooms with a touch of chilli. Cream <i>or</i> tomato and herb napoletana sauce.		garlic, vegetables and red wine. Served with ribbon pasta.  Gnocchi (V)	24.5	or Port wine jus
bacon, avocado, mixed salad greens, walnut and raspberry vinaigrette.  Rocket Salad 16.5	Cozze ENTREE 19.5 MAIN 31.5 Fresh Marlborough mussels, white wine, garlic, chilli, saffron, tomato broth, charred lemon, ciabatta.	5 mozzarella, roast garlic, black olives capers, anchovy, fresh chilli and par <b>Gamberetti</b> Prawns, prosciutto, spinach, red		Fettuccine Al Salmone E Vodka Smoked salmon, beet greens, onion, garlic capers, lemon infused vodka. Cream or tomato and herb napoletana sauce.	20.5	Potato and parmesan gnocchi, eggplant, zucchini, roast garlic, red peppers and spinach in a roast tomato sauce. Topped with		I CONTORNI (FOR THE TABLE)  Duck Fat Roast Potatoes  Rosemary, sea salt.
SALAD EXTRAS:  • Add a Chicken skewer to any salad +7	Calamari 2 Sustainable squid coated in crispy sea salt, cracked black pepper and chilli spice mix. Served with rocket and smoked garlic and lemon aioli.	agnoigum abarry tamataga frash al	26.5	Rigatoni Zucca Arrostita	24.5	mozzarella and oven baked.  Cannelloni (V)  Spinach, mushroom and ricotta filled cannelloni, tomato and basil sauce, sundried tomato pesto.	24.5	Truffle Fries (V) 11 Parmesan, truffle oil, smoked garlic aioli.  Seasonal Greens (V) 10 Garlic, toasted almond, lemon.
	Gamberi All'aglio 2 Garlic marinated prawns, fennel, tomato, chilli, basil, white wine,		25.5 nion.	'	26.5	Lasagne Al Forno Ground beef and pork with tomato, onions, garlic and vegetables. Béchamel, parmesan, tomato and	26.5	Polenta Fries (V) 10 Parmesan, rosemary, blue cheese sauce.
(V) = vegetarian Please advise your waitperson of any	grilled lemon and ciabatta.  Crocchetta  Slow roasted beef cheek croquettes.  Horseradish aioli, smoked bourbon	Agnello Fumato  Mānuka smoked tomato and sweet paprika base, house smoked lamb fillet, caramelised onion, red pepper	27.5	Linguine Marinara  A selection of premium local seafood with coriander and linguine pasta.  Lemon infused EV olive oil or tomato	25.5	herb napoletana sauce, housemade basil pesto. Focaccia on the side.  PASTA EXTRAS:		

and herb napoletana sauce.

spinach, feta.

food allergies or special requests.

molasses sauce.