

## Dinner Menu

Our menu items and prices are subject to change due to seasonal availability. This is a sample menu only.

### PANE & PIZZA BIANCA

#### Bread & Flatbread

**TOMATO BRUSCHETTA (V)**

Grilled ciabatta bread, rubbed with garlic and topped with a salsa of vine ripened tomato, red onion and fresh basil. Drizzled with EV olive oil and aged balsamic.

**14.50****FOUR PESTO FOCACCIA BRUSCHETTA (V)****13.00**

Brushed with EV olive oil and garlic, grilled and served with four seasonal pestos. Four pieces.

**WOODFIRED GARLIC FLATBREAD (V)****12.00**

Garlic, rosemary, sea salt, parmesan.

**WOODFIRED PESTO FLATBREAD (V)****13.50**

Basil pesto, fresh chilli, parmesan.

**WOODFIRED ONION & FETA FLATBREAD (V)****13.50**

Caramelised onion, feta.

**WOODFIRED TOMATO FLATBREAD (V)****13.50**

Tomato, olive, oregano, parmesan.

### INSALATE

#### Salads

**ADD A SKEWER TO ANY SALAD****+7.00**

Add a chicken, lamb or smoked salmon skewer to any salad.

**CAESAR SALAD****19.50**

Our version of this classic. Romaine lettuce, grilled pancetta, sundried tomatoes, anchovies, parmesan, soft poached egg, red onion, garlic croutons, anchovy dressing.

**MEDITERRANEAN SALAD (V)****19.50**

Root vegetable crisps, balsamic roasted cherry tomatoes, artichokes, red peppers, eggplant, rosemary roasted pecans, feta cheese, olives. Tossed with mixed greens.

**INSALATA PAESANA****21.50**

Warm m?nuka smoked tomatoes, blue cheese, roasted kumara, smokey bacon, avocado, mixed salad greens, walnut and raspberry vinaigrette.

### PRIMA PIATTI

#### Starters

**OLIVE MARINATE (V)** 10.00  
Selection of olives marinated with fennel, orange, rosemary and garlic. Served lightly warmed.

**ZUPPA DI PESCE** 14.50  
Seafood chowder made with a selection of seafoods, smoked fish, garlic croutons. Served with warmed ciabatta.

**ARANCINI (V)** 16.50  
Mushroom, spinach and taleggio risotto balls crumbed and lightly fried. Served with housemade tomato chutney.

**CHICKEN LIVER AND BRANDY PARFAIT** 15.50  
Topped with port wine jelly. Served with balsamic, fig jam and crostini.

**ANTIPASTO PLATTER** 36.00  
A selection of continental meats, local and imported cheeses, sundried tomatoes, pickled vegetables, housemade chutney and pesto, olives, grissini breadsticks and other seasonal goodies.

**RAVIOLONI FRITTI** 12.00 (Entree) 22.00 (Main)  
Crispy fried ravioli stuffed with three cheeses. Sprinkled with parmesan and served with spicy arrabbiata sauce.

**COZZE** 17.50 (Entree) 25.00 (Main)  
Marlborough mussels, white wine, garlic, fresh chilli, tomato and basil. Served with grilled ciabatta.

**CALAMARI** 19.50  
Sustainable squid coated in crispy sea salt, cracked black pepper and chilli spice mix. Served with rocket and smoked garlic aioli.

**GAMBERI ALL'AGLIO** 20.00  
Garlic marinated prawns, pan fried with fennel, tomato, chilli, fresh herbs, white wine. Served with grilled lemon and ciabatta.

**PANZANELLA SALAD (V)** 18.00  
Entree size Tuscan tomato and bread salad. Tomato, onion, basil, ciabatta, cucumber, pepper, EV olive oil, balsamic.

**COSTOLETTE D'AGNELLO** 14.00  
Lamb ribs marinated in lemon and rosemary with housemade smokey bourbon molasses sauce.

## PIZZA

All our pizzas are hand stretched and made traditional style on a thin crispy base, plate size (30cm/12 in) and cooked in our wood fired oven. Gluten free base available at an extra \$2.00 per pizza. Additional toppings \$2.00 each. For half and half pizza, please add \$2.00

**MARGHERITA (V)** 22.50  
Traditional. Napoli-style tomato sauce, Wairiri buffalo mozzarella, fresh basil.

<b>PORCINO (V)</b> Portobello, porcini and button mushrooms, taleggio, mozzarella, truffle oil.	<b>23.50</b>
<b>PEPPERONI</b> Tomato, Italian pepperoni, onions, capsicum and mushrooms.	<b>23.50</b>
<b>GENOVESE</b> Basil pesto, wood fire roasted chicken, pumpkin, pinenuts, brie, red onion, spinach.	<b>24.50</b>
<b>PATATA</b> Thin sliced seasoned potato, bacon, rosemary, rock salt, truffle oil.	<b>23.50</b>
<b>AL SALMONE</b> Cold smoked salmon, tomato, red onion, cream cheese, capers, dill.	<b>24.50</b>
<b>SAN MARCO</b> M?nuka smoked speck bacon, garlic cloves, sliced vine ripened tomatoes, fresh basil, black olives, bocconcini cheese, fresh chilli.	<b>23.50</b>
<b>DIAVOLA</b> Hot sopressa salami, cherry tomatoes, fresh chilli, buffalo mozzarella, fresh basil.	<b>23.50</b>
<b>PORCHETTA</b> M?nuka smoked pork marinated in a tangy sauce, red onions, green peppers, bocconcini cheese, cherry tomatoes, fresh lime, coriander, fresh chilli.	<b>24.50</b>
<b>PERA</b> Wood fire roasted pear, gorgonzola, prosciutto.	<b>23.50</b>
<b>PUTTANESCA</b> Cherry tomatoes, Wairiri buffalo mozzarella, roast garlic, black olives, capers, anchovy, fresh chilli and parsley.	<b>23.50</b>
<b>GAMBERETTI</b> Prawns, prosciutto, spinach, red capsicum, cherry tomatoes, fresh chilli.	<b>24.50</b>
<b>MOLTO CARNE</b> Italian sausages, salami, Italian style bacon, tomatoes, mushrooms, black olives.	<b>24.50</b>
<b>AGNELLO FUMATO</b> M?nuka smoked tomato and sweet paprika base, house smoked lamb fillet, caramelised onion, red peppers, spinach, feta.	<b>24.50</b>
<b>FRUTTI DI MARE</b> Classic seafood pizza. Calamari, prawns, scallops, shrimps, mussels, spring onion.	<b>24.50</b>
<b>PICCANTE</b> Wood fire roasted chicken, caramelised onion, spinach, mushroom, pinenuts, EV olive oil, shaved parmesan.	<b>24.50</b>

<b>ALPINA</b>	<b>23.50</b>
Tomato, mozzarella, mushrooms, blue cheese, prosciutto, rocket, shaved pecorino.	
<b>CAPRA</b>	<b>24.50</b>
Sopressa salami, smoked mushrooms, cherry tomatoes, onion jam, goats cheese, baby spinach on a garlic parmesan base.	
<b>CALZONE</b>	<b>22.50</b>
Venison meatballs, tomato, basil, red onion, chilli, mozzarella.	
<b>PASTA</b>	
<b>Gluten free pasta available at an extra 2.00 per serve</b>	
<b>PESTO LINGUINE (V)</b>	<b>19.50</b>
Linguine pasta tossed with a pesto of fresh basil, pinenuts, garlic and parmesan in a light cream sauce. Add chicken breast +5.00	
<b>POLPETTINE DI CERVO</b>	<b>23.50</b>
Spaghetti with spiced venison meatballs. Red wine, basil, garlic and tomato sauce.	
<b>FETTUCCINE APOLLO</b>	<b>24.50</b>
Smoked chicken, bacon, onions and mushrooms with a touch of chilli. Cream or tomato and herb napoletana sauce.	
<b>FETTUCCINE AL SALMONE E VODKA</b>	<b>23.50</b>
Smoked salmon, beet greens, onion, garlic, capers, lemon infused vodka. Cream or tomato and herb napoletana sauce.	
<b>PAPPARDELLE STEFFANO</b>	<b>24.50</b>
Lamb fillet, marsala, field mushrooms, ribbon pasta, lemon, garlic, chilli, ricotta.	
<b>RIGATONI ZUCCA ARROSTITA E POLLO AFFUMICATO</b>	<b>24.50</b>
Roast pumpkin, smoked chicken, spinach, tube pasta, roast garlic cream sauce, sundried tomato pesto.	
<b>LINGUINE SICILIANA</b>	<b>25.50</b>
Linguine pasta, peeled prawns, chorizo, garlic, tomatoes, zucchini, EV olive oil.	
<b>LINGUINE MARINARA</b>	<b>24.50</b>
A selection of premium local seafood with coriander and linguine pasta. Lemon infused EV olive oil or tomato and herb napoletana sauce.	
<b>PENNE BASILICATA</b>	<b>25.50</b>
Penne pasta, pan seared Canterbury lamb fillet, m?nuka smoked tomatoes, feta, spinach, sweet chilli and sundried tomato infused olive oil, parmesan.	
<b>RAVIOLI</b>	<b>PLEASE ASK</b>
Changes daily. Wait staff will advise.	
<b>RIGATONI CARDINALE</b>	<b>24.50</b>
Chicken breast, sundried tomatoes, spring onions, tube pasta, fresh Italian	

parsley, sundried tomato pesto. Traditional cream or tomato and herb napoletana sauce.

**LINGUINE CARBONARA****23.50**

Our version of this classic. Streaky bacon, mushrooms tossed with egg and a touch of cream, pecorino, truffle oil.

**SPAGHETTI BOLOGNESE****22.50**

Traditional Italian ragu of ground beef and pork, red wine, herbs, freshly peeled tomatoes, parmesan.

**LINGUINE POLLO E PISTACCHI****24.50**

Smoked chicken, pistachios, marsala, lemon zest, green grapes, EV olive oil.

**BUCATINI ALL ARRABBIATA****23.50**

Called 'angry pasta' because of its heat. Bucatini pasta, m?nuka house smoked bacon, chilli, garlic, fresh basil, tomato and herb napoletana sauce.

**PAPPARDELLE AL RAGU DI GUANCIALE****22.50**

Beef cheek ragu, slow braised with garlic, vegetables and red wine. Served with ribbon pasta.

**GNOCCHI (V)****23.50**

Potato and parmesan gnocchi, eggplant, zucchini, roast garlic, red peppers and spinach in a roast tomato sauce. Topped with mozzarella and oven baked.

**CANNELLONI (V)****23.50**

Spinach, mushroom and ricotta filled cannelloni, tomato and basil sauce, sundried tomato pesto.

**LASAGNE AL FORNO****24.50**

Herbed low-fat ground beef and pork with tomato, onions, garlic and vegetables. Béchamel, parmesan, tomato and herb napoletana sauce, housemade basil pesto.

**SECONDI****Mains****FILETTO DI SALMONE****38.00**

Pan roasted Akaroa salmon fillet, spring onion mash, broccolini, slow roasted tomatoes, lemon butter sauce.

**PESCE DEL GIORNO****MARKET PRICE**

Today's fish of the day. Wait staff will advise.

**VEAL PARMIGIANO****38.00**

Southland veal escalopes coated with focaccia crumbs, pan fried, tomato napoletana sauce, mozzarella, garlic gourmet potatoes, seasonal greens.

**LAMB SHANKS** Little boy's serve **27.00** Big boy's serve **33.00**

Mediterranean style, slow roasted with pearl barley, fennel, root vegetables, smoked paprika and tomato. With olive oil mash and Italian style mint sauce. Available in a one or two shank serve.

**LAMB KIDNEYS** 26.00  
Pan-seared lamb kidneys, garlic, field mushrooms, smoked bacon, tomato cream sauce, spring onion mash, ciabatta, tomato chutney.

**SALTIMBOCCA POLLO E PROSCIUTTO** 36.00  
Chicken breast and sage wrapped in prosciutto, pan fried with mushrooms, onion, lemon, white wine and parsley. Served with a side of spaghetti tossed with broccoli, chilli, garlic and EV olive oil.

**PANCETTA DI MAIALE** 38.00  
Open range pork belly. Twice cooked. Spice roasted carrots, buttered spinach, Granny Smith apple chutney, Honesty Box apple cider jus, garlic gourmet potatoes.

**AGNELLO MARINATO** 38.00  
Canterbury lamb tenderloin marinated in green herb olive oil, chargrilled medium rare, grilled rosemary parmesan polenta, a braise of peppers, onion, tomato olives, capers, red wine jus.

**MELANZANE PARMIGIANA (V)** 26.50  
Grilled eggplant layered with tomato, Wairiri buffalo mozzarella, fresh basil and oven baked.

## DALLA GRIGLIA

### From the grill

**WAKANUI MID CANTERBURY SIRLOIN** 42.00  
300gsm, grain finished, aged 21 days.

**CANTERBURY ANGUS RIBEYE** 43.00  
300gsm, grass fed, aged 21 days.

#### Steaks served with your choice of:

Hand cut chips, caramelised onion confit, chargrilled tomato, garlic mustard butter, brandy green peppercorn sauce;

#### OR

Balsamic garlic portobello mushrooms, salsa verde, garlic gourmet potatoes, red wine jus.

**\* For a well done steak, please allow adequate time for correct cooking**

## I CONTORNI

### For the table

**ROAST POTATOES (V)** 9.50  
Rosemary, sage, sea salt, garlic.

**GOLDEN FRIES (V)** 9.50  
Smoked garlic aioli.

**ROCKET SALAD (V)** 11.00  
Blue cheese, honey roasted pear, walnuts.

**TRUFFLE FRIES (V)** 11.00

Parmesan, truffle oil, smoked garlic aioli.

**SEASONAL GREENS (V)****10.00**

Garlic, toasted almond, lemon.

**POLENTA FRIES (V)****10.00**

Parmesan, rosemary, blue cheese sauce.