

EARLY ROME AND THE GREATER ROMAN EMPIRE.

EMPERORS CAME AND WENT.
MEN AND WOMEN LOVED AND DIED.
BUT THE FOOD...

ITS TRADITIONS AND RECIPES STAND THE TEST OF TIME.
ITS EMBRACE REACHING THE CRADLE OF EARLY MAN.
PASSED ON FROM MOUTH TO EAR AND REBORN AGAIN.

THE BIRTH OF THIS RESTAURANT IS ALL OF ME.
THE DARK CORNERS THAT ARE ALSO HELD TIGHTLY BY
THE BOND OF LAUGHTER
LONG DINNERS
GREAT FOOD AND THE DEEP UNSHAKABLE
KNOWING OF BELONGING.

-
Michael P Dearth



**A TAVOLA NON
S'INVECCHIA**

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BADUZZI LA FAMIGLIA

Marge & Tony

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BADUZZI / 029



finest hand-made meatballs
ITALIAN INSPIRED FOOD & WINE
- *Corner Jellicoe Street & Fish Lane* -
NORTH WHARF AUCKLAND



From Europe to the Antipodes **BUON APPETITO** ESTAB / **I3**

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BADUZZI LA FAMIGLIA

Luigi & Lucia

PICCOLO

If you have any dietary requirements, please inform your waiter before ordering.

Kingfish cannoli w Sicilian green olive & mascarpone
/ 10.5 PER PIECE

Little Berry Farm crispy zucchini flowers w sheep's ricotta, basil & lemon **/ 11 PER PIECE**

Hand crafted stracciatella & aubergine baked in coals w grilled piadina **V / 18.5**

“Vitello tonnato” crudo of yellowfin tuna w crispy veal sweetbreads, crushed avocado & lime **/ 21.5**

Wood fired, wild caught king prawns w pancetta & gremolata piccante **/ 12.5 PER PIECE**

Insalata of shaved broad squid & white beans w parsley & lemon **/ 21.5**

Organic cured meats contadino style w warm focaccia & Pene's pickles **/ 36.5**

POLPETTE

Our hand crafted meatballs.

Fiordland crayfish meatballs w pancetta, chickpeas & pecorino **/ 30.5**

Wild red deer meatballs, portobello mushroom & parsnip crema **/ 18.5**

Mamma D's “East Coast” beef meatballs w smoked melanzane **/ 18.5**

‘Dodici ore’ braised lamb meatballs w preserved lemon, rosemary & spiced gravy **/ 18.5**

Polpette Vegetariane, summer vegetables, cow ricotta
V / 16.5

V / Vegetarian

Vegan, gluten and dairy free menus are available on request.

PRIMI

We pride ourselves in making handmade pasta daily & cooked to order.

Hapuka bolognese w crayfish broth, fresh basil & linguine **/ 28.5**

Saffron & potato cappelletti w goats curd, brown butter, almonds & fig confit **V / 20.5**

Cavatelli alla ricotta w organic Devon black pig shoulder & chargrilled asparagus **/ 34.5**

Tortellini of snapper & scampi w fennel jam
/ 13.5 PER PIECE

Buttered maltagliati w duck & porcini ragu, buttercup & pickled black walnuts **/ 32.5**

Pappardelle w salt baked beetroot, soft quail egg & oyster mushroom **V / 26.5**

SECONDI

Sustainable line-caught fish w prawn butter & fire blasted Eighty4 tomatoes **/ POA**

Charcoaled Tè Mana lamb rack w horopito, curds & mint **/ 13 PER PIECE**

WOOD FIRED BISTECCA

Served w creamed potato, rocket, Parmigiano Reggiano & Giusti balsamic

/ Grain finished Tomahawk alla fiorentina
/ 15 PER 100G

/ Flat iron steak tagliata **/ 35.5 220G**

/ Wagyu hanger steak tagliata w burnt butter & button mushrooms **/ 45.5 150G**

/ Big boys sirloin w handpicked Southland beets
/ 49 300G

CONTORNI

Buttered pasta w garlic & herbs **V / 10.5**

Green vegetables del giorno **V / 12.5**

Eggplant parmigiana **V / 16.5**

Insalata of bitter leaves & radicchio w gorgonzola & walnuts **V / 13.5**

DESSERTS

Tiramisu w Baileys & amaretto, milk chocolate **/ 16.5**

Seasonal "Zuppa Inglese" Italian trifle **/ 16.5**

Ciambella Romagnola w almonds & lemon cream **/ 12**

Valrhona chocolate “torta caprese” w raspberry sorbet & coconut espuma **/ 16.5**

Formaggio, cheese board of today's three cheeses inspired by Italy **/ 38.5**

Formaggio, single please ask waiter **/ 15 PER 30G**

We are here to help you, so please feel free to ask any questions regarding our menu.

Also - we would much prefer you take home a full belly, rather than our cherished Mother Mary salt spoons (but they are available to purchase if you so desire).