

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.

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*Michael P Dearth*



**A TAVOLA NON  
S'INVECCHIA**

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**BADUZZI LA FAMIGLIA**

*Marge & Tony*

UNIT 02 GROUND FLOOR | N° 10-26 CNR JELlicOE STREET & FISHLANE  
**ASB NORTH WHARF** | *Wynyard Quarter* | Auckland City 1142

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BADUZZI / 024



*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.*

*Summer gazpacho of cucumber & melon / 8*

*Flame grilled piper, pinoli, feta & white raisins / 7 PER PIECE*

*Crudo of gamefish w sumac, chilli, panna da cucina & pork cotenna / 18*

*Shaved wagyu tongue, bone marrow, horseradish cream & pickles / 17*

*Wood fired, wild caught king prawns w pancetta & gremolata piccante / 9.5 PER PIECE*

*Insalata of white beans & squid w parsley, lemon & poor man's parmesan / 18*

*Organic cured meats contadino style w warm focaccia & Pene's pickles / 28*

*Little Berry Farm crispy zucchini flowers, sheep's ricotta, basil & lemon / 8.5 PER PIECE*

## POLPETTE

*Our hand crafted meatballs.*

*Fiordland crayfish meatballs w pancetta, chickpeas & pecorino / 27*

*Wild red deer meatballs, portobello mushroom, parsnip crema / 16*

*Mamma D's "East Coast" beef meatballs w smoked melanzane / 16*

*'Dodici ore' braised lamb & wild thyme meatballs w preserved lemon & spiced gravy / 18*

*- Breads, seasonal vegetables & salads "del giorno" are available on request.*

## PRIMI

*We pride ourselves in making handmade pasta daily.*

*Linguine alle vongole w southern clams, sea chicory, chilli & herbs / 26*

*Risotto of summer corn & wild caught prawns w salsa verde / 26*

*Beetroot pappardelle w shaved paua, oyster mushroom & soft quail egg / 28*

*Agnolotti of snapper & slipper lobster, burro al limone / 8 PER PIECE*

*Buttered maltagliati w duck & porcini ragu, buttercup & pickled black walnuts / 28*

## SECONDI

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

*Brined Harmony pork costata w capers & sage crumb / 34*

*Charcoaled lamb ribs w toasted juniper, curds & mint / 8 PER PIECE*

### WOOD FIRED BISTECCA

*/ Grain finished T-bone alla fiorentina / 15 PER 100G*

*/ Flat iron steak tagliata / 34*

*/ Wakanui rump / 36*

*SERVED W ROCKET, PARMIGIANO REGGIANO & GIUSTI BALSAMIC*

## VEGETARIAN

*Eggplant parmigiana / 16*

*Hand crafted stracciatella, smokey melanzane, grilled piadina / 18*

*Heirloom tomatoes w bitter leaves & olive crumb / 15*

*Pappardelle w salt baked beetroot, soft quail egg & oyster mushroom / 21*

*Saffron & potato tortellini, goats curd, brown butter, almonds & fig confit / 18*

*Polpette Vegetariane / 16*

## DESSERTS

*Tiramisu w Baileys & amaretto ladyfingers / 16*

*Ricotta cannoli w citrus confit & bitter chocolate / 9 PER PIECE*

*Cassata alla Siciliana, pistacchio di Bronte / 13*

*Valrhona chocolate "torta caprese" w raspberry sorbet & coconut espuma / 16*

*Assortment of seasonal gelato & sorbet w anicinis / 15*

*Formaggio, cheeses inspired by Italy 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).*