

PICCOLO

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

Wild venison carpaccio w asparagus salsa, ricotta salata & roasted hazelnut / 30

Hand crafted stracciatella & aubergine baked in coals w grilled piadina v / 27

Wood fired king prawns w black peppered pancetta & gremolata piccante / 14 PER PIECE

Kingfish marinato w pink pepper, cucumber, green tomato, raspberry & Il Casaro’s buffalo cream / 30

Octopus alla griglia w nduja, petite potatoes & pickled capsicum / 32

Sicilian stuffed squid & crispy tentacles, cannellini beans & preserved lemon / 30

Organic cured meats contadino style w warm focaccia & Baduzzi pickles / 38

POLPETTE

Our hand crafted meatballs.

Karitane crayfish meatballs w pumpkin, smoked butter & pistachio salsa / 34

“Dodici ore” slow cooked lamb meatballs w preserved lemon & rosemary / 26

Mamma D’s “East Coast” beef meatballs w smoked melanzane & pickled carrots / 26

Wild venison meatballs, shiitake mushroom & cauliflower crema / 26

Vegetarian polpette w mushroom, black olives, cavolo nero & peperonata v / 24

V / Vegetarian

Vegan menu available on request

PRIMI

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

Veal cappelletti 3 ways w asparagus, veal & stracchino sauce / 39

Agnolotti of gurnard & scampi w crayfish bisque & fennel jam / 17 PER PIECE

Saffron & potato tortellini w goats curd, brown butter, almond & fig confit v / 29

Garganelli w lamb neck ragu, peas & guanciale / 39

Buttered maltagliati w braised duck, porcini & candied pumpkin seeds / 39

Cannelloni w spinach, marinara, ricotta & provolone v / 29

SECONDI

Line-caught fish w saffron fumetto, fennel & leccino olives / 45

Lamb rack & ribs w cauliflower purée, asparagus & mint salsa verde / 49

Chicken saltimbocca w prosciutto di Parma, charred parsnip purée & Ora’s Farm mushroom / 32

WOOD FIRED BISTECCA

Served w smoked herb butter, creamed potato, rocket, Parmigiano Reggiano & Giusti balsamic.

/ Wood fired barbecued butcher’s cut / POA

/ Matangi Angus beef bavette / POA

/ Pearl Veal flat iron tagliata / 44 220G

/ 11 days dry aged South Island grass fed scotch fillet / 52 300G

CONTORNI

Cacio & pepe v / 26

Cavatelli alla ricotta w marinara sauce, pesto & ricotta salata v / 26

Green vegetables del giorno v / 18

Eggplant parmigiana v / 10 PER PIECE

Polenta v / 15

Spring vegetable panzanella, frisée & pangrattato v / 24

DESSERTS

Riso al latte w seasonal fruit & macadamia crumble / 21

Tiramisu w Baileys & Amaretto / 21

Torta caprese w Valrhona dark chocolate, raspberry sorbet & coconut espuma / 21

Ricotta cannoli w citrus, pistachio & amarena cherries / 16 PER PIECE

Gelato & sorbet selection / 18

Formaggio w Baduzzi crackers & Manuka Grove Farm honeycomb / 19 SOLO OR TRE FORMAGGI / 42

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).