

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**

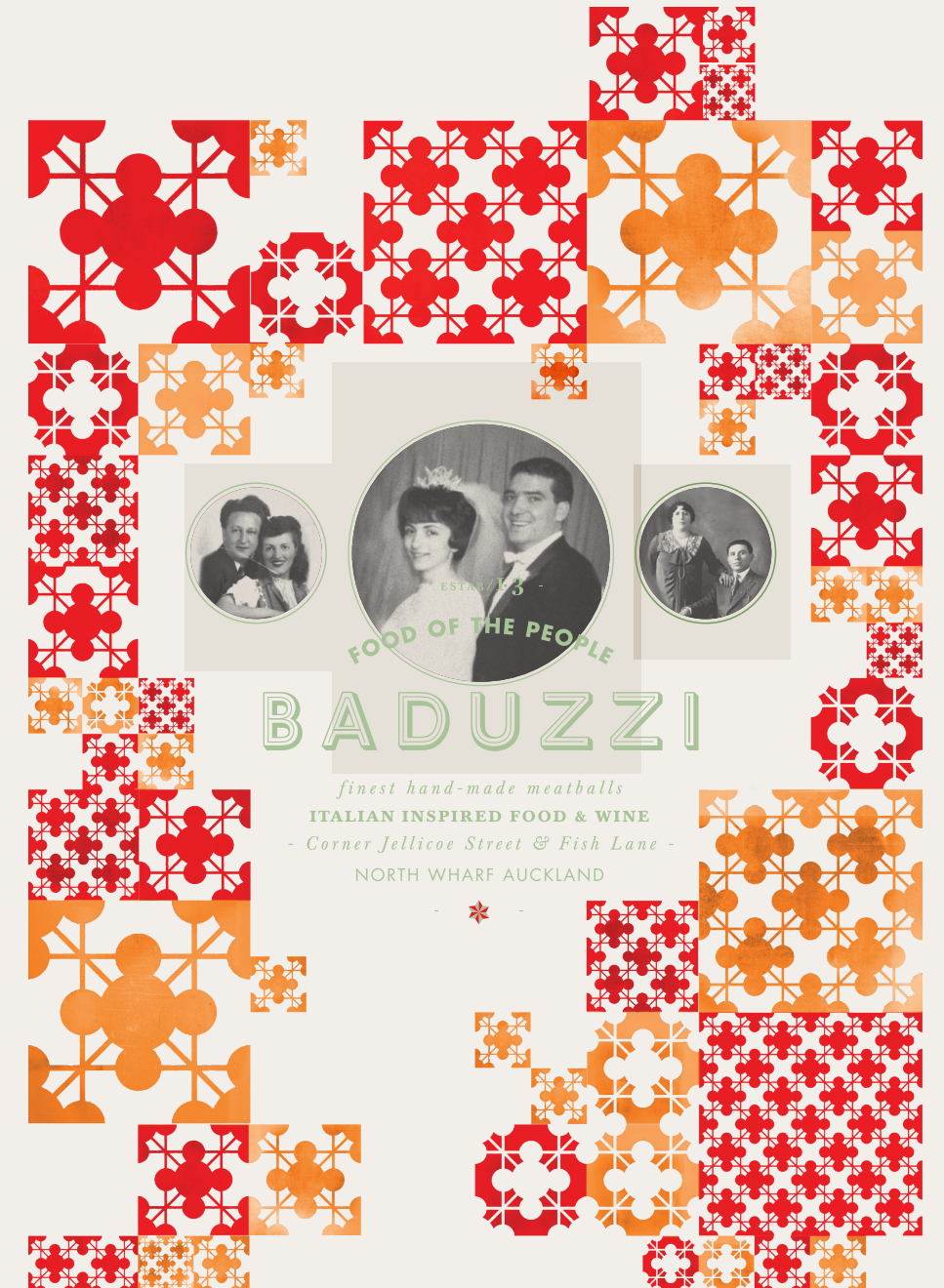
BADUZZI LA FAMIGLIA

Marge & Tony

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

+64 9 309 9339 | info@baduzzi.co.nz

BADUZZI / 056



From Europe to the Antipodes **BUON APPETITO** ESTAB / **13**



BADUZZI LA FAMIGLIA

*Janet & Robert
Luigi & Lucia*

PICCOLO

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

Handpicked beef battuta w asparagus, black garlic & pane carasau / 32

Hand crafted stracciatella & aubergine baked in coals w grilled piadina v / 29

Wood fired king prawns w black peppered pancetta & gremolata piccante / 14.5 PER PIECE

Tonno crudo w fresh peas, pickled radish & burrata cream / 32

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 / 28

Mamma D’s “East Coast” beef meatballs w smoked melanzane & pickled carrots / 28

Wild venison meatballs, parsnip, mustard & pickled red onion / 28

Vegetarian polpette w mushroom, black olives, cavolo nero & peperonata v / 26

V / Vegetarian
Vegan menu available on request

PRIMI

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

Trofie w cuttlefish ragu, vongole, cherry tomato & chili / 42

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

Saffron & potato tortellini w goats curd, brown butter, almond & fig confit v / 30

Cannelloni w spinach, marinara, ricotta & provolone v / 30

Veal cappelletti w asparagus, courgette & mascarpone / 40

Buttered maltagliati w braised duck, porcini & candied pumpkin seeds / 40

SECONDI

Line-caught fish w mussels, wild spinach, oregano salsa & cacciucco reduction / 46

Royalburn Station lamb rack & ribs w broad beans & charred carrot puree / 49

Chicken saltimbocca w prosciutto di Parma w sweet corn & roasted mushrooms / 34

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 / 28

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

Curious Croppers tomatoes w pickled celery & buffalo curd v / 24

DESSERTS

Strawberry & rhubarb tartelletta w white chocolate & fior di late / 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).