

MENU & WINE/DRINK LIST



A Warm Welcome to you!

Our Italian Chef *Marco* invites you to experience the vibrant and rich flavours of Italy.

Sourcing only the freshest local ingredients to produce exquisite Italian cuisine the traditional way.

We hope you will enjoy his authentic Italian dinners in Hamilton

**“Best in Hospitality 2013”
(according to the Waikato Times)**

Wine List -Vini

Red wine	Origin	Glass 125 ml	Bottle 750 ml
Chianti Docg	<i>Tuscany, Italy</i>	\$ 13	\$ 48
Merlot	<i>Sicily or Veneto, Italy</i>	\$ 13	\$ 48
Montepulciano d'Abruzzo	<i>Abruzzo, Italy</i>	\$ 12	\$ 48
Primitivo di Manduria	<i>Puglia, Italy</i>		\$ 54
Chianti Classico	<i>Tuscany, Italy</i>		\$ 65
Sangiovese	<i>Tuscany, Italy</i>		\$ 50
Amarone	<i>Veneto, Italy</i>		\$ 105
Brunello di Montalcino	<i>Tuscany, Italy</i>		\$ 125
Lambrusco (sparkling)	<i>Emilia Rom., Italy</i>		\$ 40
Durvillea, Pinot noir	<i>Marlborough, NZ</i>	\$ 13	\$ 52
Roaring Meg, Pinot noir	<i>Otago, NZ</i>		\$ 59
Barossa Ink, Shiraz	<i>Adelaide, Australia</i>	\$ 13	\$ 55
Esk Valley, Mer.- Cab.Sau.-Malb.	<i>Hawkes Bay, NZ</i>	\$ 12	\$ 48
Brookfields, Cabernet Sauv.	<i>Hawkes Bay, NZ</i>		\$ 50

White wine

Pinot Grigio	<i>Veneto, Italy</i>	\$ 13	\$ 49
Durvillea, Pinot Gris	<i>Marlborough, NZ</i>	\$ 12	\$ 45
Deliverance, Chardonnay	<i>N. Canterbury, NZ</i>	\$ 13	\$ 49
Astrolabe, Sauvignon Blanc	<i>Marlborough, NZ</i>	\$ 13	\$ 49
Tua Rosa, Rosè (Rose wine)	<i>Tuscany, Italy</i>		\$ 55
Terrace Edge, Riesling	<i>N. Canterbury, NZ</i>		\$ 45
Moscato d'Asti (sweet sparkling)	<i>Piedmont, Italy</i>	Bottle 375ml \$ 33	\$ 45
Prosecco (dry sparkling)	<i>Veneto, Italy</i>	Bottle 200ml \$ 17	\$ 50
Verdicchio, Organic Chardonnay	<i>Marche, Italy</i>	\$ 13	\$ 50

Dessert wine

Vin Santo	<i>Tuscany, Italy</i>	Glass 70ml	\$ 10
Alpha Domus	<i>Hawke's Bay, NZ</i>	Glass 70ml	\$ 12

Host's Wine Red or White

Glass	\$ 11
½ Liter	\$ 30
1 Liter	\$ 50



Drinks - Bevande

Beer

Birra Moretti La Bionda	\$ 9.50	Amsteil Light (low alcohol)	\$ 8.50
Birra Moretti La Rossa	\$ 9.50	Waikato	\$ 9.50
Birra Moretti 0% alcohol	\$ 8.50	Lion Red	\$ 9.50
Peroni Nastro Azzuro	\$ 9.50	Speights Gold	\$ 9.50
Heineken	\$ 9.50	Hoegaarden white	\$ 10
Corona	\$ 9.50	Monteith's Black, Original or Radler	\$ 9.50
Stella Artois	\$ 10	Mac's Gold	\$ 9.50
Steinlager Pure	\$ 10	Cider Apple or Pear	\$ 9.50

Non Alcoholic

Soft drinks

Ginger Beer	\$ 4.50
Coke	\$ 4.00
Lemonade	\$ 4.00
Diet Coke	\$ 4.00
Lemon Lime and Bitter	\$ 5.00
Raspberry and lemonade	\$ 5.00

Juices

Orange	\$ 4.50
Tomato	\$ 4.50
Pineapple	\$ 4.50
Apple	\$ 4.50
Cranberry	\$ 4.50

Liqueurs / Digestivi \$10

Frangelico	Southern Comfort
Amaretto	Fernet Branca
Kahlua	Amaro Montenegro
Galliano	Jagermeister
Campari	Midori
Aperol	Baileys
Grand Marnier	Braulio Amaro

Sparkling water

Sanpellegrino 1000ml	\$ 10
Sanpellegrino 500ml	\$ 8

Spirits \$13

Rum
Vodka
Bourbon
Gin
Brandy
Scotch Whiskey

Starters - Antipasti

	Small	Large
Antipasto all'italiana: selection of cured meats, vegetables, olives, cheese and bread	\$ 24	\$ 32
Garlic Bread: freshly baked bread, garlic buttered and grilled (V)		\$9
Bruschetta: freshly baked bread, grilled and topped with your choice of fresh tomato, garlic oil and basil (VV) or chicken liver pate		\$ 11
Piadina alla mozzarella: tortilla filled with basil pesto, mozzarella and mortadella ham		\$ 15
Bread board: selection of breads served with our daily dips (V)	\$15	\$18
Cozze piccanti: steamed mussels with garlic, chilli and tomato sauce on a bed of rice, served with bread	\$ 16	\$ 24
Carpaccio di carne: cold shaved beef, marinated in lemon juice with mushrooms, parmesan, olive oil, served with bread		\$ 24
Spiedino gamberoni: skewered prawns in a garlic and brandy, served with salad		\$ 27
Ostriche fresche: fresh pacific oysters served in the shell with balsamic vinegar and lemon		\$ 26
Caprese: mozzarella di bufala layered with fresh tomato and basil, drizzled with extra virgin olive oil served with bread (V)		\$ 23
Insalata mediterranea: lettuce with olives, tuna, anchovies, tomatoes, onions, carrots and cucumber		\$ 22
Insalata di pollo: lettuce tossed with warm chicken strips, olives, parmesan cheese, onions, carrots, cucumber and mayo		\$ 24



Main dishes - Primi Piatti

Spaghetti alla bolognese: spaghetti with italian traditional beef ragu'	\$ 27
Fettuccine agli scampi: egg pasta, courgette and prawns tossed in a creamy tomato sauce	\$ 29
Spaghetti al cartoccio: spaghetti pasta with mixed seafood in tomato sauce	\$ 29
Lasagne: homemade original beef lasagne with bechamel and tomato sauce	\$ 26
Rigatoni alla carbonara: small tube pasta with bacon, eggs sauce and parmesan cheese	\$ 26
Tortellini panna e prosciutto: egg tortellini pasta filled with parma ham served with ham in creamy sauce	\$ 27
Gnocchi al gorgonzola: homemade potato dumplings in a creamy blue cheese sauce (V)	\$ 29
Gnocchi alla bolognese: homemade potato dumplings with beef ragu'	\$ 28
Gnocchi pomodoro e mozzarella: homemade potato dumplings in a fragrant tomato sauce with buffalo mozzarella (V)	\$ 27
Gnocchi al salmone: homemade potato dumplings in a creamy salmon and spinach sauce	\$ 29
Spaghetti pomodoro e basilico: spaghetti with fresh tomato sauce and basil (VV)	\$ 22
Spaghetti aglio e olio e peperoncino: spaghetti with garlic, extra virgin olive oil, chilli and parsley (VV)	\$ 20
Parmigiana di melanzane: baked dish with layers of eggplants, tomato sauce, mozzarella and oregano. Served with mix salad. (V)	\$ 27
Ravioli pomodoro e basilico: mix of vegetarian ravioli in tomato and basil sauce (V)	\$ 27
Risotto con funghi porcini: a traditional risotto, with a mixture of delicious porcini and field mushrooms in creamy sauce (V)	\$ 28
Penne arrabbiata: penne pasta with garlic, chilli and tomato sauce (VV)	\$ 24

VV = Vegan V = Vegetarian

Any pasta dishes (except for lasagna and parmigiana di melanzane) can be ordered in a smaller size for half the price plus \$5

For any pasta dishes the sauce can be made gluten free and served with gluten free gnocchi or penne pasta

Main dishes - Secondi piatti

Secondi Piatti are served with roast potato and your choice of salad or roast vegetables

Salmone alla romana: salmon fillet served on a bed of spinach with balsamic vinegar glaze and homemade aioli	\$ 37
Bistecca della casa: (270/300g) prime scotch fillet served with your choice of creamy mushroom or chilli tomato sauce	\$ 39
Scaloppine al marsala: beef escalope pan seared then cooked with a marsala wine reduction sauce	\$ 37
Saltimbocca alla romana: beef escalope layered with parma ham and sage sauce	\$ 37
Stinco di maiale: roast pork shank served with a red wine jus	\$ 38
Cordon Bleu: chicken breast stuffed with mozzarella and mortadella ham	\$ 36

Sides -Contorni

	Small	Large
Roast vegetables	\$ 6	\$ 11
Seasonal mix salad	\$ 6	\$ 11
Roast potatoes	\$ 6	\$ 11
Basket of bread	\$ 4	\$ 7



Desserts – Dolci

Please ask staff for availability

Gelato artigianale della casa: your choice of two homemade gelato flavours served with whipped cream and various topping (please ask our friendly waiting staff for today's choice)	\$16
Sorbetto: homemade refreshing fruity sorbet (please ask our friendly waiting staff for today's choice)	\$15
Tiramisu: traditional Italian savoiardi dipped in coffee and coffee liqueur, layered with mascarpone cheese and egg cream	\$15
Crespella con Nutella: homemade crepes served with nutella and whipped cream	\$13
Torta dello Chef: creamy pastry puffs topped with chocolate sauce and whipped cream	\$15
Panna cotta: delicious chilled cream dessert with a tart raspberry sauce	\$13
Tartufo al cioccolato: chocolate gelato served with whipped cream and caramel topping	\$15
Affogato al caffè: two scoops of vanilla ice cream drowning in espresso and your choice of liqueur	\$13
Torta al cioccolato: rich chocolate brownie served warm with chocolate sauce and whipped cream or vanilla ice cream	\$15
Zabaione: hot creamy egg with marsala wine	\$13
Cannoli Siciliani: typical Sicilian sweet ricotta filled pastry shell with pistachio cream and candied citrus zest (2 of each)	\$15



Coffees, teas, digestives - Caffè e ammazzacaffè

Caffè

Espresso, Ristretto, Macchiato	\$ 4
Caffè Corretto (coffee with a drop of liqueur in it)	\$ 7
Cappuccino, Long black, Flat white	\$ 5
Latte, Hot chocolate, Mocaccino	\$ 5

* Decaf available

Tea \$ 4

Please ask our wait staff about our Tea selection

Caffè con liquore : \$13

coffee served with a shot of your choice of liqueur on the side

