

# 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)**

**Full Licence & B.Y.O. bottled wine only. BYO fee: \$ 8.00 p. 75 cl  
Phone: 07 838 1013 10 Alma Street, Hamilton**

# WINE LIST

	ORIGIN	Glass	Bottle
<b>SPARKLING</b>		<b>125ml</b>	<b>750ml</b>
Moscato d'Asti	Piedmont, Italy(375ml)	\$ 31	
Prosecco( SmlBottle)	Veneto, Italy(200ml)	\$ 20	
Botter Prosecco Frizzante	Veneto, Italy		\$ 50
<b>WHITES</b>			
<b>CHARDONNAY</b>			
Orvieto Classico	Lazio, Italy	\$ 12	\$ 48
Verdicchio	Tuscany, Italy	\$ 13	\$ 52
Millton Estate (Organic)	Gisborne, NZ	\$ 13	\$ 54
<b>SAUVIGNON BLANC</b>			
Astrolabe	Marlborough, NZ	\$ 13	\$ 58
<b>OTHER WHITES</b>			
Pinot Grigio	Veneto, Italy	\$ 13	\$ 50
Durvillea Pinot Gris	Marlborough, NZ	\$ 12	\$ 48
Cooper Creek Classic Reisling	Marlborough, NZ		\$ 48
<b>REDS</b>			
<b>ITALIAN</b>			
Chianti Sensi	Tuscany, Italy	\$ 13	\$ 50
Merlot	Veneto, Italy	\$ 13	\$ 50
Montepulciano	Abruzzo, Italy	\$ 13	\$ 56
Valpolicella Classico	Veneto, Italy		\$ 48
Lambrusco	Emilia Romagna, Italy		\$ 50
Rose'	Veneto, Italy		\$ 55
Primitivo	Puglia, Italy		\$ 55
Chianti Classico	Tuscany, Italy		\$ 60
Sangiovese	Tuscany, Italy		\$ 54
Amarone	Veneto, Italy		\$ 105
Brunello di Montalcino	Frescobaldi, Italy		\$ 135
<b>OTHER REDS</b>			
Esk Valley	Hawkes Bay, NZ	\$ 12	\$ 50
Durvillea Pinot Noir	Marlborough, NZ	\$ 12	\$ 54
Brookfields Cabernet Sauv	Hawkes Bay, NZ		\$ 52
Shot in the Dark Shiraz	Australia		\$ 57
Roaring Meg Pinot Noir	Central Otago, NZ		\$ 67
<b>DESSERT WINES</b>		<b>65ml</b>	<b>375ml</b>
Lone Goat	Canterbury NZ	\$ 12	\$ 45



LISTA DEI VINI



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## OTHER DRINKS

### BEER

<b>Italian</b>			
Birra Moretti	\$ 9,50	Waikato	\$ 9,50
Peroni Nastro Azzurro	\$ 9,50	Lion Red	\$ 9,50
		Speights Gold	\$ 9,50
		Hoegaarden white	\$ 9,50
		Montieths-Black-Original-Radler	\$ 9,50
		Macs-Gold	\$ 9,50
		Cider-Apple-Pear	\$ 9,50
<b>Other</b>			
Heineken	\$ 9,50		
Corona	\$ 9,50		
Stella Artois	\$ 10		
Steinlager Pure	\$ 10		
Amstel light			
\$ 9,50			

### NON ALCOHOLIC

#### Soft Drinks

Ginger Beer	\$ 4,50
Coke	\$ 3,50
Lemonade	\$ 3,50
Diet Coke	\$ 3,50
Lemon lime bitters	\$ 5
Raspberry and Lemonade	\$ 5

#### Juices

Orange	\$ 4,50
Tomato	\$ 4,50
Pineapple	\$ 4,50
Apple	\$ 4,50
Cranberry	\$ 4,50

#### Sparkling Water

Limonata	\$ 5	500ml	\$ 8
Aranciata	\$ 5	1000ml	\$ 10

### DIGESTIVI / APERITIVI

Fernet Branca	\$ 10	Amaro	\$ 10
Galliano	\$ 10	Amaretto	\$ 10
Braulio	\$ 10	Limoncello	\$ 10
Campari Bitter	\$ 10	Aperol Soda	\$ 10
Martini Vermouth	\$ 10		

### COCKTAILS \$ 15

#### HOUSE SPIRITS \$ 13

Vodka  
Brandy  
Rum  
Gin  
Scotch Whisky  
Bourbon

Frangelico  
Midori  
Kahlua  
Malibu  
Baileys Irish Cream  
Drambuie  
Benedictine  
Southern Comfort

#### SPIRITS \$ 10

BEVANDE

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## STARTERS

- "Antipasto all'italiana"**      **Small \$ 22**      **Large \$ 31**  
Selection of cured meats, vegetables, olives, cheese and bread
- "Garlic Bread"**      **Small \$ 5**      **Large \$ 8.5**  
Freshly baked bread garlic buttered and grilled
- "Bruschetta "**      **\$ 11**  
Freshly baked bread, grilled and topped with your choice of pate or fresh tomato and basil
- "Piadina alla mozzarella"**      **\$ 14**  
Tortilla filled with mozzarella, pesto and mortadella ham
- "Bread Board"**      **Small \$ 14**      **Large \$ 18**  
Sliced home made breads, served with our daily dips
- "Cozze Piccanti"**      **Small (6) \$ 15**      **Large (12) \$ 23**  
Steamed Mussels with garlic, chilli and tomato sauce served on a bed of rice with bread
- "Carpaccio di Carne"**      **\$ 23**  
Cold shaved veal, marinated in lemon juice with mushrooms, parmesan olive oil and bread
- "Spiedino di gamberoni"**      **\$ 26**  
Skewered garlic and white wine prawns served with salad
- "Ostriche fresche" (6)**      **\$ 24**  
Fresh pacific oysters served in the shell with balsamic and lemon
- "Insalata di pollo"**      **\$ 22**  
Fresh salad tossed with warm chicken strips, olives and parmesan
- "Insalata mediterranea"**      **\$ 18**  
Mix salad with black olives, tuna, anchovies
- "Caprese"**      **\$ 23**  
Mozzarella di Bufala layered with fresh tomato and basil, drizzled with extra virgin olive oil with bread



# ANTIPASTI

## PRIMI PIATTI

- "Spaghetti alla Bolognese"** \$ 27  
Spaghetti with beef, vegetable and tomato sauce
- "Penne al Tonno"** \$ 24  
Penne with tuna, onions, extra-virgin oil, tomato sauce
- "Fettuccine agli Scampi"** \$ 28  
Egg pasta, courgette and prawns tossed in a creamy tomato sauce

### Most Popular

- "Spaghetti al Cartoccio"** \$ 30  
Spaghetti pasta with mix seafood in tomato sauce
- "Lasagne"** \$ 26  
Homemade original beef lasagne with bechamel and tomato sauce
- "Rigatoni alla Carbonara"** \$ 25  
Small tube pasta with bacon, eggs sauce and parmisian
- "Tortellini alla Panna e Prosciutto"** \$ 27  
Eggs tortellini pasta filled with parma ham cooked with ham in creamy sauce

### Homemade Gnocchi

- "Gnocchi al Gorgonzola"** \$ 29  
Homemade potato dumplings in a creamy blue cheese sauce
- "Gnocchi al Pomodoro e mozzarella di bufala"** \$ 27  
Homemade potato dumplings in a fragrant tomato sauce with buffalo mozzarella
- "Gnocchi al Salmone"** \$ 29  
Homemade potato dumplings in a creamy salmon and spinach sauce
- "Gnocchi alla Bolognese"** \$ 28  
Homemade potato dumpling with beef, vegetable and tomato sauce

### Vegetarian

- "Spaghetti Pomodoro e Basilico"** \$ 22  
Spaghetti with fresh tomato and basil
- "Spaghetti Aglio, Olio e Peperoncino"** \$ 19  
Spaghetti with garlic, oil, chilli, parsley
- "Penne all'Arrabbiata"** \$ 22  
Penne with garlic, chilli and tomato sauce
- "Melanzana alla Parmigiana"** \$ 26  
Vegetarian style lasagne layered with grilled aubergine and fresh tomato sauce topped with mozzarella
- "Ravioli pomodoro e basilico"** \$ 26  
Mix homemade vegetarian ravioli in tomato and basil sauce
- "Risotto ai Funghi Porcini"** \$ 27  
A traditional risotto, with a mixture of delicious Porcini and field mushrooms.

All Pasta can order Entree size half price plus \$ 1

**"Daily Specials and gluten free options"**

Please ask your friendly wait person

PASTA e RISOTTI



## SECONDI PIATTI

<b>"Salmone alla Romana"</b>	<b>\$ 35</b>
Salmon fillet on a bed of spinach with mayo sauce with pesto	
<b>"Cordon Bleu "</b>	<b>\$ 35</b>
Large chicken breast stuffed with mozzarella and mortadella ham	
<b>"Saltimbocca alla Romana "</b>	<b>\$ 36</b>
Veal scallops layered with prosciutto with a ham and sage sauce	
<b>"Scaloppine al Marsala "</b>	<b>\$ 36</b>
Veal scallops pan seared then cooked with a marsala wine reduction sauce	
<b>"Bistecca della casa "</b>	<b>\$ 37</b>
(250/300 g) Hereford Prime Scotch fillet served with your choice of a creamy mushroom or chilli tomato sauce	
<b>"Carrè di agnello "</b>	<b>\$ 39</b>
Rack of Lamb grilled with a basil herb crust with polenta and sauce	

SECONDI PIATTI ARE SERVED WITH ROAST POTATO AND  
YOUR CHOICE OF SALAD OR ROAST VEGETABLES

## CONTORNI

	<b>SMALL / LARGE</b>
<b>Roast vegetables</b>	<b>\$ 6 / \$ 11</b>
<b>Seasonal mix salad</b>	<b>\$ 5 / \$ 9</b>
<b>Roast potatoes</b>	<b>\$ 5 / \$ 9</b>
<b>Basket of Bread</b>	<b>\$ 3 / \$ 6</b>



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SECONDI PIATTI



## DESSERTS HANDMADE

- "Gelato artigianale della Casa"** \$ 16  
2 flavors home-made ice cream with whipped cream and Topping  
(Please ask our friendly waiting staff for today's choice)
- "Tiramisu'"** \$ 15  
Traditional Italian savoiardi dipped in coffee & brandy, layered with mascarpone & egg cream
- "Crespelle con Nutella"** \$ 13  
Homemade crepes served with nutella and whipped cream
- "Torta dello Chef"** \$ 15  
Creamy puffs topped with chocolate sauce
- "Panna cotta "** \$ 13  
Delicious chilled cream dessert with a tart raspberry sauce
- "Tartufo al cioccolato"** \$ 15  
Chocolate gelato served with whipped cream and caramel topping
- "Affogato al caffè` "** \$ 13  
Two scoops of vanilla ice cream drowning in espresso and your liquor choice
- "Biscotti & Vin Santo "** \$ 13  
Traditional almond biscuits to dip in a strong dry wine
- "Torta al cioccolato "** \$ 15  
Rich chocolate brownie served warm with our sauce and whipped cream or ice cream
- "Zabaione"** \$ 13  
Hot creamy egg with marsala wine
- "Cannoli Siciliani"** \$ 16  
Typical Sicialian ricotta filled pastry shell with pistachio cream or candied fruit (2 of each)
- "Sorbetto al Limone o al Limoncello Sovrano"** \$ 15  
Lemon or limoncello Sovrano sorbet served within lemon fruit.  
Please ask staff for availability



DOLCI

## COFFEES, TEAS & DIGESTIVES

### "Caffe'"

Espresso, Ristretto, Macchiato \$ 4

Caffè Corretto \$ 5

Cappuccino, Long black, Flat white \$ 5

Latte, Hot chocolate, Mocaccino \$ 5

\* Decaf available

"Te'" \$ 4

Please ask our wait staff about our Tea selection

"Porto " \$ 10

Please ask our wait staff about our Port wine selection

"Liquori " from \$ 10

We have a large selection of spirits, do ask for your favourite

"Caffe' con liquore " \$ 13

Baileys, Kahlua, Galliano, Amaretto, Frangelico, Grappa,  
Fernet, Sambuca etc.

