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Shop 4, 7 Seaview Road,
Paraparaumu Beach



Antipasti / Appetizers

Antipasto Selection of cured meats, mixed nuts, smoked salmon, marinated olives, cheese and warmed bread for two 35.00/ for four 50.00

Pane all'Aglio Ciabatta grilled with confit garlic and parsley butter 9.00

add cheese +3.00

Noci Miste Seasoned and roasted mixed nuts, lightly smoked *GF & DF* 9.50

Olive Warmed olives with sundried tomato and parsley *GF & DF* 8.50

Primi Piatti / Starters

Ravioli Pork and sage ravioli tossed in butter, with fried sage, pine nuts and parmesan 22.00

Arancini Cauliflower arancini with saffron aioli, pickled red onion, almonds and parmesan 20.00

Calamari Fried calamari rings with caper berries and aioli **GF & DF* 21.00

Bruschetta Tomato, basil and bocconcini and beetroot, goats cheese and pomegranate 17.00

Pasta

Gnocchi Pan fried potato gnocchi with mushrooms, roasted broccoli, basil pesto and rocket, topped with truffled marscapone *Vegetarian, Vegan O.R.* 32.00

Fettuccine Soprano Fresh fettuccine in a blue cheese sauce with tender pieces of chicken, sautéed mushrooms and red capsicum 32.00

Bolognese Rigatoni pasta tossed through a ragu of beef and pork with garlic and thyme, topped with parmesan pangrattato 30.00

Cannelloni Braised beef cheek, spinach, pine nuts and ricotta wrapped in pasta, grilled with bechamel and mozzarella, served with red wine sauce and an apple and cabbage slaw 33.00

Marinara A selection of fresh fish, calamari, prawns, mussels and scallops sautéed with garlic and chilli tossed through spaghetti, with fresh tomato and basil oil *DF* 35.00

Accompagnamenti / Sides

Patate Fritte Chips with aioli **GF & DF* 10.00

Insalata Verde Rocket, pear and parmesan salad with white balsamic *GF* 10.00

Secondo / Mains

Pollo Marinated and grilled chicken breast served on charred courgette, with an almond and bean salad, lemon and basil dressing and garlic aioli *GF & DF* 36.00

Porchetta Rolled and roasted pork belly, with mixed grains, currants, pine nuts and parmesan, served with crackling and jus 37.00

Anatra Crispy confit duck leg with roasted Kumara, orange, cranberry and walnut, topped with goats cheese, served with a marmalade glaze *GF* 38.00

Bistecca 250g Prime Steer Rib Eye steak, grilled to your liking, served with charred vegetables and baby potatoes, topped off with our Salmoriglio butter *GF* 38.00

Allergen Statement

Please advise us of **any** dietary needs
We do our best but traces may remain
**GF*= Cooked in the same fryer as gluten items

Swap for gluten free pasta or bread
please advise us of allergies +4.00