



Antipasti

- Carpaccio di Carne all'Albese** NZ\$21.00
Eye fillet carpaccio of beef drizzled with extra virgin olive oil and lemon juice, and Parmigiano-Reggiano and garlic croutons *Truffle friendly
- Vol-Au-Vent alla Finanziera** NZ\$19.00
A vol-au-vent filled with slow cooked sweetbreads, herbs and Porcini mushrooms served with a watercress salad *Truffle friendly
- Insalata di Polipo, Fagiolini, Rucola e Patate** NZ\$20.00
A salad of warm octopus, green beans, rocket, sliced potato and roasted lemons
- Peperoni arrostiti, Bagna Caoda e Pane alle Noci** NZ\$18.00
Roasted red peppers and crudité's with Bagna Caoda (a warm Piedmontese sauce made from anchovies, garlic, olive oil and a touch of cream) and walnut bread
- Asparagi, Uovo in camicia e formaggio fresco di Capra al Tartufo** NZ\$21.00
Sautéed asparagus spears, fresh goat's cheese infused with white truffle oil, soft poached free range egg
- Antipasto di Salumi e Formaggi** NZ\$17.00 per person
A selection of Italian style cured meats and cheeses, per person or to be shared by the table

Primi Piatti

All pasta and fillings are freshly made and crafted by our Chefs

- Agnolotti del Plin al Burro e Salvia** NZ\$22.00
'Pinched' agnolotti pasta stuffed with roast beef and herbs which have been marinated in Italian red wine and served with fresh sage and butter *Truffle friendly
- Tortelloni di Paguro e Cavolfiori con fonduta di Pomodoro, Basilico e Zafferano** NZ\$22.00
Tortelloni pasta stuffed with snapper and cauliflower and topped with a fresh tomato, basil and saffron sauce
- Tagliolini al ragout d'Anatra** NZ\$22.00
Duck ragout with rosemary and garlic served on tagliolini pasta *Truffle friendly
- Risotto ai Funghi Porcini** NZ\$22.00
Porcini mushroom risotto *Truffle friendly
- Gnocchi alla Bava** NZ\$22.00
Agria potato gnocchi in a Fontina cheese fondue *Truffle friendly

Secondi

- Agnello in crosta di Salvia, Ratatouille e Patate al Timo** **NZ\$35.00**
Sage crusted rack of lamb, ratatouille and potatoes cooked with thyme and garlic
- Filetto al Dolcetto, Nocciole e Sedano Rapa brasato** **NZ\$35.00**
Pot roasted eye fillet sirloin sprinkled with crunchy hazelnuts and served on braised celeriac with gourmet roast potatoes and a sweet red wine sauce
- Involtini di Pesce Spada alle Olive e Capperi con Carciofi ai Pinoli** **NZ\$35.00**
Ovenbaked swordfish rolls stuffed with breadcrumbs, capers and olives on sautéed artichokes and a tomato, caper and pinenut sauce
- Insalata tiepida di Carciofi, Rucola, Funghi porcini, Fontina e Grissini** **NZ\$29.00**
A warm salad of artichokes, rocket, porcini mushrooms and shaved Fontina cheese, grissini croutons and drizzled with aged balsamic
- Coniglio al Lardo aromatico e Arneis con Peperonata e Polenta** **NZ\$34.00**
Rabbit slowly braised in Arneis white wine and served on soft polenta with peperonata

Contorni

- Patate arrosto al Rosmarino e Aglio** **NZ\$8.00**
Oven roasted potato wedges with rosemary and crushed garlic
- Asparagi Burro e Parmigiano** **NZ\$8.00**
Asparagus and shaved parmesan
- Insalatina Mista, Noci, formaggio Montanaro e Aceto Balsamico** **NZ\$8.00**
Mesculin salad with walnuts and Montanaro aged goat cheese with a drizzle of balsamic
- Nido di Coste al Gorgonzola** **NZ\$8.00**
Creamy silverbeet with gorgonzola
- Fagiolini al vino bianco** **NZ\$8.00**
Green beans slowly braised in white wine and garlic

*Throughout this menu you will see dishes that are truffle friendly. The flavour of these traditional Piedmontese dishes can be further enhanced with shaved truffles which are served on the dish of your choice and charged at today's market price.