



ANTIPASTI

NZ\$19.00

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

Carpaccio di manzo all'Albese

Carpaccio of aged beef eye fillet, drizzled with a light lemon dressing, Parmigiano and garlic crostini

Insalata di pinzimonio al vapore con bagna cauda.

Salad of seasonal raw and steamed vegetables dressed with bagna cauda

Vitello tonnato

Shaved steamed beef and mushrooms salad, served with a tuna, anchovies and capers dressing

Antipasto misto

Selection of cured meats, marinated cheese, chargrilled eggplants, olives, anchovies etc.

Zuppa di Cavolo e Farro alla Salvia con Soma d'Aj e Lardo

Soup of Spelt, Cabbage and Sage, garlic brushed crostini with lard (optional)

Sformato di Zucca , Gamberi al Pistacchio e Cipollotti al Balsamico

Squash flan, Pistachio coated pan-fried Prawns and Balsamic braised Shallots