



Dinner

→ PER LA TAVOLA (Snack)

<i>Flatbread</i> - with garlic & parmesan	9
<i>add</i> bacon	4
<i>Baretta Bread Board</i> - toasted mixed breads with a trio of dips	14
<i>Arancini</i> - risotto balls filled with pumpkin, Mozzarella & spinach. Served with aioli	13
<i>Duck & Orange Parfait</i> - served with toasted breads, salad greens & beetroot chutney	17
<i>Crispy Spiced Chicken Tenders</i> - with bacon jam & chipotle mayo	15

→ ANTIPASTO

<i>Mezze Plate</i> (for two) - cheeses, cured meats, pickles, dips, & condiments. Served with toasted bread	37
<i>Antipasto Quattro</i> (for four) - cheeses, cured meats, salmon, hot & cold foods, pickles, dips & condiments. Served with breads	74

→ PIZZA

<i>Margherita</i> - Napoli sauce, mozzarella & Italian herbs	20
<i>Serina</i> - prawns, cherry tomato, sticky red onion & Mozzarella	24
<i>Prosciutto</i> - with Bocconcini, fresh tomato & basil	24
<i>Gorgonzola</i> - with pear, walnuts, potato & rocket	22
<i>Calabrese</i> - salami, anchovy, chilli, & Kalamata olives	23
<i>Carne</i> - beef cheek, prosciutto, bacon & salami with BBQ sauce	26



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→ INSALATE E PASTA (Salads & Pasta)

<i>Mediterranean Grilled Chicken Salad</i> - with feta, olives, pine nuts, confit red onion, & balsamic vinaigrette	24
<i>Roasted Pear & Kikorangi Blue Cheese Salad</i> - served with toasted walnuts, rocket & aioli	24
<i>Chicken Pappardelle</i> - tossed with hazelnuts, sundried tomato, chilli & lemon juice with virgin oil, finished with shaved Parmesan	25
<i>Seafood Rigatoni</i> - with smoked & fresh fish and prawns, in a garlic white wine cream sauce. Tossed with baby spinach & topped with shaved Parmesan	27
<i>Mushroom Risotto</i> - with pine nut, rocket, blue cheese, & drizzled with truffle oil	25
<i>add chicken</i>	5
<i>Braised Beef Cheek & Bacon Ragu</i> - folded with pappardelle & chilli	26

→ SECONDO PIATTO (Main Course)

<i>Poussin</i> - crispy skin chicken served on potato gratin, with tarragon beurre blanc	36
<i>Beef Fillet</i> (200gm) - cooked to your preference with truffle whipped potato mash, Café de Paris butter, & red wine jus	37
<i>Fish of the Day</i> - market fresh fish cooked with today's inspiration	POA
<i>Pork Belly</i> - served on roasted golden kumara & parsnip purée with steamed greens, apple pear relish & Port wine glaze	35

→ CONTORNO (Sides)

<i>Almond & Parmesan Steamed Broccoli</i>	9
<i>Pea, Pancetta & Hazelnut Salad</i> - served warm	9
<i>Fries</i> - with pink rosemary salt, aioli & ketchup	9
<i>Greek Salad</i> - with feta, tomato, olives & tomato	9

