



# DINNER MENU

## Entrees

<b>Seafood Chowder</b>	\$12.90
<b>Classic Shrimp Cocktail</b> with home-made seafood mayo	\$16.90
<b>Fegatini</b> chicken livers sauteed in mushrooms, onions & garlic, finished with a splash of brandy and cream sauce	\$16.90
<b>Pollo con Risotto</b> Arborio risotto of pan fried chicken pieces, onions, peppers and capers	\$16.90
<b>Muscoli</b> fresh green-lipped mussels steamed in Chardonnay, garlic and rosemary, served in Napoletana sauce with a hint of cream	\$17.90
<b>Scallops</b> grilled then topped with mushrooms and shrimps Marsala cream sauce and served over Arborio rice	\$18.90
<b>Calamari Alla Griglia</b> an old favorite, just grilled with lemon and garlic	\$16.90
<b>Calamari Rossi</b> squid rings, pan fried with capers, herbs and garlic, splash of wine, in tomato sauce with a touch of cream	\$16.90
<b>Garlic or Chili King Prawns</b> pan fried in their shells, served in either garlic cream or chili tomato sauce	\$18.90

## Pasta

**Entree \$16.90 | Main \$20.90**

### Lasagne

layers upon layers of minced steak, mushrooms, ham and cheese sauce, topped with Mozzarella cheese and baked to serve

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**Cannelloni**

pasta tubes filled with minced beef, onions and eggs, topped with Mozzarella and Cheddar blend and baked to serve

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**Tortellini Alla Panna**

roasted chicken tortellini in mushrooms, ham and garlic cream sauce

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**Tortellini Pomodori**

roasted chicken tortellini in fresh garlic and herbs tomato sauce

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**Fettuccine Al Mare**

king prawns, shrimps, calamari and mussels, pan fried with garlic, white wine and herbs in fresh tomato sauce

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**Fettuccine Verdi**

stir fried seasonal vegetables, herbs and garlic in fresh tomato sauce

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**Fettuccine Di Pollo**

pan fried chicken strips and sliced button mushrooms finished in Marsala Cream Sauce

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**Spaghetti Alla Mamma Mia**

bacon, mushrooms, capers, garlic, herbs and chili with fresh tomato sauce

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**Spaghetti Bolognese**

in the traditional meat sauce

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**Spaghetti Carbonara**

bacon, roasted garlic and herbs with eggs and Parmesan cream sauce

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**Spaghetti Marinara**

assorted seafood pan fried with garlic and a splash of white wine, in Napolitana sauce with a touch of cream

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**Pizza (All with tomato and cheese)**

**Standard \$18.50 | Large \$29.90**

**Quattro Stagioni (Four Seasons)**

mushrooms, ham, onions, salami, shrimps and peppers

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**Pepperoni**

hot salami and capsicum

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**Capricciosa**

capers, anchovies, olives and chili

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**Vegetarian**

with all available vegetables on the day

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**Marinara**

shrimps and anchovies

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**Hawaiian**

ham and pineapple

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### Adriatico Special

mushrooms, ham, onions, bacon, peppers and olives

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**(We are happy to make any Pizza Requested)**

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## Main Courses

Served with potatoes and vegetables of the day

### Seafood

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#### Garlic or Chili King Prawns

pan fried in their shells, served in either garlic cream or chili tomato sauce

\$31.90

#### Scallops

lightly grilled, then topped with mushrooms, shrimps and herbs in Marsala cream sauce

\$31.90

#### Calamari Crema

pan fried with capers and garlic, a splash of Italian brandy and cream and herbs sauce

\$27.90

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### Pork (pork fillet escallops, Scaloppine)

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#### Funghi

sauteed with garlic and mushrooms, touched with red vino and finished with cream sauce

\$27.90

#### Parmigano

diced ham and asparagus laid over escallops of pork, sealed with Mozzarella and Parmigano cheese blend and baked to serve

\$27.90

#### Marsala

pan fried in olive oil and herbs, topped with creamy Marsala sauce

\$27.90

#### Involtini

pork fillet rolls filled with ham and Kapiti Camembert finished in a garlic and mushroom cream sauce

\$28.90

#### Livornese

sauteed with peppers, onions and capers, a touch of Grappa, and a mild chili tomato sauce

\$27.90

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### Chicken (skinless, boneless chicken breast)

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#### Principiessa

pan fried in olive oil and fresh herbs, topped with ham and finished in Marsala cream sauce

\$27.90

#### Cacciatore

sauteed with peppers, black olives, onions and garlic, splashed with white wine and served in tomato sauce with a twist of lemon

\$27.90

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**Alla Firenze**  
another one of the old favorites, apricot halves, Kapiti Camembert and the chef's apricot cream sauce \$27.90

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**Frangelico**  
marinated in Frangelico Liquor then topped with roasted hazelnuts and Frangelico cream \$28.90

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**Fegatini**  
chicken livers pan fried with mushrooms, onions and fresh garlic, finished with a splash of brandy and cream sauce \$25.90

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**Steak (aged and grilled prime NZ Scotch fillet)**

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**Pepperoni**  
topped with our cracked black pepper and roasted garlic cream sauce \$30.90

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**Paesana**  
with the traditional sauce of tomatoes, peppers, onions, olives and garlic \$30.90

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**Alexander**  
grilled with herbs and garlic, then finished with bacon and mushrooms Port cream sauce \$31.90

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**Veneziana**  
marinated in Marsala, topped with Mozzarella and herbs and baked to serve \$30.90

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**Side Orders**

**All \$7.50**

**Mixed salad**  
with olive oil and balsamic dressing

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**Grilled mushrooms**  
with garlic, herbs and a twist of lemon

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**Veges of the day**

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**Olive oil and garlic fettuccine**

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