



LUNCH MENU

Garlic or Chili Pizza Bread	\$6.00
Olives and Feta w/ olive oil & herbs	\$7.90
Seafood Chowder	\$12.90
Calamari Alla Griglia just grilled with garlic and lemon, served with Aioli and lettuce greens	\$18.90
Muscoli fresh green-lipped mussels steamed with Chardonnay, garlic and rosemary in Neapolitan sauce with a hint of cream	\$17.90
Classic Shrimp Cocktail with home-made seafood mayo	\$16.90
Scallops pan-fried with mushrooms and shrimps and served in a Marsala cream sauce over Arborio rice	\$18.90
Garlic or Chili King Prawns grilled and served with creamy garlic or chili tomato sauce	\$18.90
Risotto creamy Arborio risotto of chicken strips sauteed with onions, Garlic, capers and peppers	\$16.90
Fegatini chicken livers pan-fried with onions, garlic and mushrooms, flamed with brandy, finished with herb cream sauce and served on a bed of fettuccine	\$16.90
Lasagne layers of minced steak, mushrooms, ham and cheese sauce, topped with mozzarella and served with a salad	\$18.90
Cannelloni pasta rolls filled with minced beef, onion and eggs, topped with Mozzarella and Cheddar blend and served with a salad	\$18.90

Pasta

All \$16.90

Spaghetti Bolognese

in the traditional meat and Parmesan sauce

Spaghetti Marinara

assorted seafood with roasted garlic and fresh herbs served in napoletana sauce with a touch of cream

Tortellini alla Panna

roasted chicken filled pasta in mushroom, ham and parmesan cream sauce

Tortellini Pomodori

roasted chicken filled pasta in fresh garlic and herbs tomato sauce

Fettuccine di Pollo

pan-fried chicken strips and sliced button mushrooms finished in Marsala cream sauce

Fettuccine Verdi

stir-fried seasonal vegetables, fresh herbs and garlic in a Neapolitan sauce.
A vegetarian delight!

Fettuccine al Mare

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

Pizza (All with tomato and cheese)

Standard \$18.90 | Large \$29.90

Quattro Stagioni (Four Seasons)

mushrooms, ham, onions, salami, shrimps and capsicum

Pepperoni

Italian salami and capsicum

Capricciosa

capers, anchovies, olives, herbs and chili

Marinara

shrimps and anchovies

Hawaiian

ham and pineapple

Vegetarian

with all available vegetables on the day

(We are happy to make any Pizza Requested)

Mains

Served with roasted potatoes and vegetables

Chicken Frangelico

chicken breast soaked in Frangelico liqueur, pan-fried and topped with roasted hazelnuts and Frangelico cream \$23.90

Pepperoni

prime NZ aged Scotch fillet topped with our black pepper and roasted garlic cream sauce \$26.90

Involtini

pork fillet rolls filled with ham and Kapiti Camembert finished with mushrooms and garlic cream sauce \$22.90

Cacciatore

chicken breast pan-fried with capsicum, onion, olives and garlic with tomato sauce and a twist of lemon \$23.90

Marsala

pork escallops pan-fried with olive oil and herbs, flamed in Marsala and finished with the chef's Marsala sauce \$21.90

Alla Firenze

an old-time favorite! Chicken breast, apricot halves, Kapiti Camembert and the chef's apricot sauce \$23.90

Alexander

prime NZ aged scotch fillet with grilled mushrooms and bacon and port sauce \$26.90

Parmigiano

ham and asparagus laid over escallops of pork topped with Mozzarella and Parmigiano blend and baked to serve \$21.90

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Side Orders

All \$7.50

Mixed garden salad

Olive oil and garlic Fettuccine

Veges of the day

Grilled mushrooms