



DINNER MENU

Garlic or Chili Pizza Bread \$7.00

Marinated Olives and Feta \$9.50

Entrees

Seafood Chowder \$17.9

Classic Shrimp Cocktail
with home-made seafood mayo \$17.9

Fegatini
chicken livers sauteed in mushrooms, onions & garlic, finished with a splash of brandy and cream sauce \$17.9

Pollo con Risotto
Arborio risotto of pan fried chicken pieces, onions, peppers and capers \$17.9

Muscoli
fresh green-lipped mussels steamed in Chardonnay, garlic and rosemary, served in Neapolitan sauce with a hint of cream \$18.9

Scallops
grilled then topped with mushrooms and shrimps Marsala cream sauce and served over Arborio rice \$20.9

Calamari Alla Griglia
an old favorite, just grilled with lemon and garlic \$18.9

Calamari Rossi
squid rings, pan fried with capers, herbs and garlic, splash of wine, in tomato sauce with a touch of cream \$18.9

Garlic or Chili King Prawns
pan fried in their shells, served in either garlic cream or chili tomato sauce \$20.9

Pasta

All \$23.90

Lasagne
layers upon layers of minced steak, mushrooms, ham and cheese sauce, topped with

Mozzarella cheese and baked to serve

entree: \$18.90

Cannelloni

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

entree: \$18.90

Tortellini Alla Panna

roasted chicken tortellini in mushrooms, ham and garlic cream sauce

Tortellini Pomodori

roasted chicken tortellini in fresh garlic and herbs tomato sauce

Fettuccine Al Mare

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

Fettuccine Verdi

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

Fettuccine Di Pollo

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

Spaghetti Alla Mamma Mia

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

Spaghetti Bolognese

in the traditional meat sauce

Spaghetti Carbonara

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

Spaghetti Marinara

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

Pizza (All with tomato and cheese)

Standard \$21.90 | Large \$29.90

Quattro Stagioni (Four Seasons)

mushrooms, ham, onions, salami, shrimps and peppers

Pepperoni

hot salami and capsicum

Capricciosa

capers, anchovies, olives and chili

Vegetarian

with all available vegetables on the day

Marinara

shrimps and anchovies

Hawaiian

ham and pineapple

Adriatico Special

mushrooms, ham, onions, bacon, peppers and olives

(We are happy to make any Pizza Requested)

Main Courses

Served with potatoes and vegetables of the day

Seafood

Garlic or Chili King Prawns

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

\$34.9

Scallops

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

\$34.9

Calamari Crema

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

\$31.9

Calamari Rossi

pan fried with capers, herbs and garlic, splash of wine, in tomato with a touch of cream

\$31.9

Pork (pork fillet escallops, Scaloppine)

Funghi

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

\$28.9

Parmigana

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

\$28.9

Marsala

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

\$28.9

Involtini

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

\$28.9

Livornese

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

\$28.9

Chicken (skinless, boneless chicken breast)

Principiessa

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

\$28.9

Cacciatore

\$28.9

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

Alla Firenze

another one of the old favorites, apricot halves, Kapiti Camembert and the chef's apricot cream sauce \$28.9

Frangelico

marinated in Frangelico Liquor then topped with roasted hazelnuts and Frangelico cream \$28.9

Fegatini

chicken livers pan fried with mushrooms, onions and fresh garlic, finished with a splash of brandy and cream sauce \$28.9

Steak (aged and grilled prime NZ Scotch fillet)

Pepperoni

topped with our cracked black pepper and roasted garlic cream sauce \$32.9

Paesana

with the traditional sauce of tomatoes, peppers, onions, olives and garlic \$32.9

Alexander

grilled with herbs and garlic, then finished with bacon and mushrooms Port cream sauce \$32.9

Veneziana

marinated in Marsala, topped with Mozzarella and herbs and baked to serve \$32.9

Side Orders

All \$8.50

Mixed salad

with olive oil and balsamic dressing

Grilled mushrooms

with garlic, herbs and a twist of lemon

Veges of the day

Olive oil and garlic fettuccine

BYOW charge \$7.00 per bottle
BYO CAKES WELCOME - CHARGES APPLY
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