



# DINNER MENU

**Garlic or Chili Pizza Bread** \$8.00

**Marinated Olives and Feta** \$9.50

## Entrees

**Seafood Chowder** \$14.90

**Classic Shrimp Cocktail** \$21.90  
with home-made seafood mayo

**Fegatini** \$19.90  
chicken livers sauteed in mushrooms, onions & garlic, finished with a splash of brandy and cream sauce

**Pollo con Risotto** \$19.90  
Arborio risotto of pan fried chicken pieces, onions, peppers and capers

**Muscoli** \$21.90  
fresh green-lipped mussels steamed in Chardonnay, garlic and rosemary, served in Napoletana sauce with a hint of cream

**Scallops** \$25.90  
grilled then topped with mushrooms and shrimps Marsala cream sauce and served over Arborio rice

**Calamari Alla Griglia** \$21.90  
an old favorite, just grilled with lemon and garlic

**Calamari Rossi** \$21.90  
squid rings, pan fried with capers, herbs and garlic, splash of wine, in tomato sauce with a touch of cream

**Garlic or Chili King Prawns** \$25.90  
pan fried in their shells, served in either garlic cream or chili tomato sauce

## Pasta

**Entree \$20.90 | Main \$25.90**

**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 \$24.90 | Large \$32.90

**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

(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

\$39.90

##### Scallops

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

\$39.90

##### Calamari Crema

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

\$36.90

#### Pork (pork fillet escallops, Scaloppine)

##### Funghi

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

\$32.90

##### Parmigano

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

\$32.90

##### Marsala

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

\$32.90

##### Involtini

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

\$32.90

##### Livornese

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

\$32.90

#### Chicken (skinless, boneless chicken breast)

##### Principiessa

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

\$32.90

##### Cacciatore

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

\$32.90

**Alla Firenze**  
another one of the old favorites, apricot halves, Kapiti Camembert and the chef's apricot cream sauce \$32.90

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**Frangelico**  
marinated in Frangelico Liquor then topped with roasted hazelnuts and Frangelico cream \$32.90

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**Fegatini**  
chicken livers pan fried with mushrooms, onions and fresh garlic, finished with a splash of brandy and cream sauce \$32.90

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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 \$38.90

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**Zingara**  
with the traditional sauce of tomatoes, peppers, onions, olives and garlic \$38.90

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**Alexander**  
grilled with herbs and garlic, then finished with bacon and mushrooms Port cream sauce \$38.90

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**Veneziana**  
marinated in Marsala, topped with Mozzarella and herbs and baked to serve \$38.90

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### **Side Orders**

**All \$9.00**

**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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**BYOW charge \$8.00 per bottle**  
**BYO Cakes welcome – Charges apply**  
**Please enquire about our gluten and dairy free options**