

GARLIC or CHILLI PIZZA BREAD	\$ 10
KALAMATA OLIVES AND FETA	\$ 12.50

ENTRÉES

SEAFOOD CHOWDER	\$ 19.90
CLASSIC SHRIMP COCKTAIL - with home-made seafood mayo	\$ 25.90
FEGATINI - chicken livers sautéed in mushrooms, onions & garlic, finished with a splash of brandy and cream	\$ 25.90
MUSSELS - steamed green-lipped mussels with garlic, rosemary tomato & wine sauce	\$ 25.90
SCALLOPS - lightly grilled and served with mushrooms and shrimps Marsala cream over Arborio rice	\$ 28.90
CALAMARI ALLA GRIGLIA- an old favourite, just grilled with lemon and garlic	\$ 25.90
CALAMARI ROSSI - pan-fried with capers, herbs and garlic tomato sauce	\$ 25.90
GARLIC OR CHILLI PRAWN CUTLETS- grilled, with your choice of garlic cream or chilli tomato over Arborio rice	\$ 28.90

PASTA - all \$29.90

FETTUCCINE VERDI - stir- fried seasonal vegetables, herbs and garlic in our home-made tomato sauce
FETTUCCINE CON POLLO - grilled chicken pieces and sliced button mushrooms finished in Marsala cream
SPAGHETTI ALLA MAMMA MIA - bacon, mushrooms, capers and garlic in chilli tomato
SPAGHETTI BOLOGNESE - in the traditional beef ragú
SPAGHETTI CARBONARA - bacon, garlic and herbs with eggs and parmesan cream
LASAGNE - traditional oven baked pasta layers with minced steak, mushrooms, ham and Mozzarella
CANNELLONI - baked pasta tubes with minced beef, eggs and Mozzarella
TORTELLINI ALLA PANNA - chicken and bacon tortellini in mushrooms, ham and parmesan cream
TORTELLINI POMODORI - chicken and bacon tortellini in our home-made garlic and herbs tomato
FETTUCCINE/SPAGHETTI AL MARE - prawn cutlets, shrimps, calamari and mussels, with garlic and wine tomato sauce

PIZZA (all with tomato and cheese) std. \$28.90 lg. \$38.90

QUATTRO STAGIONI (FOUR SEASONS) - mushrooms, ham, onions, salami, shrimps and capsicum
PEPPERONI - salami and Mozzarella
CAPRICCIOSA - capers, anchovies, olives and chilli
VEGETARIAN - with all available vegetables on the day
HAWAIIAN- ham and pineapple
ADRIATICO SPECIAL - mushrooms, ham, onions, bacon, peppers and olives

FOR RISOTTO AND MORE OPTIONS PLEASE SEE THE BOARD

MAIN COURSES (served with vegetables of the day)

SEAFOOD

GARLIC OR CHILLI PRAWN CUTLETS - grilled, with your choice of garlic cream or chilli tomato.	\$ 49.90
SCALLOPS - lightly grilled and served with mushrooms, shrimps and Marsala cream	\$ 49.90
CALAMARI ROSSI - pan-fried with herbs and garlic, white wine and capers tomato sauce.	\$ 36.90
FISH OF THE DAY- please see the board	

PORK (pork fillet escallops, Scallopine) \$36.90

FUNGHI - sautéed with garlic and mushrooms, finished in white wine and cream
PARMIGIANA - ham laid over pork, topped with Mozzarella blend and baked to serve
MARSALA - pan-fried in olive oil and herbs, with Marsala cream.
INVOLTINI - fillet rolls filled with ham and Camembert, in garlic and mushroom cream
LIVORNESE - sautéed with peppers, onions and capers and chilli tomato sauce

CHICKEN (skinless, boneless chicken breast) \$36.90

PRINCIPESSA - grilled and served with Marsala and ham cream sauce
CACCIATORE - with peppers, olives, onions, garlic and tomato sauce
ALLA FIRENZE - apricot halves, Camembert and the chef's apricot cream
FRANGELICO - grilled and served with roasted hazelnuts and Frangelico cream

FEGATINI - chicken livers sautéed with mushrooms, onions and garlic, finished with a splash of brandy and cream

STEAK (NZ Premium Scotch fillet) \$55.90

PEPPERONI -topped with our cracked black pepper and roasted garlic cream
ZINGARA -with the traditional peppers, onions, olives and garlic tomato
ALEXANDER - with bacon and mushrooms Port cream
VENEZIANA - marinated in Marsala, topped with Mozzarella and baked to serve

SIDE ORDERS all \$ 10.50

GREEN SALAD	
GRILLED MUSHROOMS - with garlic, herbs and lemon	
VEGES OF THE DAY	
FETTUCCHINE ALLA AGLIO E OLIO - olive oil and garlic fettuccine	
SIDE PARMESAN OR OLIVE OIL/BALSAMIC DIP	\$5.00

BYOW \$10.00 per bottle
BYO CAKE CHARGES APPLY

PLEASE ENQUIRE IF YOU HAVE ANY ALLERGIES OR SPECIFIC DIETARY REQUIREMENTS

BUON APPETITO !!!