

## CICCHETTI (STREET FOOD)

<b>PANE E STRACCIATELLA</b> <i>Toasted sourdough of the day with Stracciatella cheese - Italian style breakfast</i>	14
<b>PANE E BURRO</b> <i>Toasted sourdough of the day and butter - add jam 3</i>	8
<b>PANE, UOVO, PROSCIUTTO</b> <i>UNTIL 11AM Toasted sourdough, fried egg and prosciutto</i>	17
<b>SARDINE TOAST</b> <i>Toasted sourdough, sardines, salsa verde, tomatoes</i>	17
<b>GARONI</b> <i>Toasted sourdough with fresh tomato</i>	15
<b>CALZONE AL FORNO</b> <i>Calzone stuffed with passata, mozzarella and basil pesto</i>	18
<b>PIZZA FRITTA</b> <i>Prosciutto, passata, mozzarella, tomato and basil pesto</i>	24
<b>CAPRESE POMODORO</b> <i>Sandwich with heirloom tomato, mozzarella and basil pesto</i>	17
<b>MORTADELLA</b> <i>Sandwich with mortadella italiana and mozzarella</i>	18
<b>AL PROSCIUTTO</b> <i>Sandwich with prosciutto and ricotta crema</i>	18
<b>MORTADELLA E STRACCIATELLA</b> <i>Fresh open sandwich with mortadella and stracciatella</i>	18
<b>HAM</b> <i>Sandwich with ham supremo, fresh tomato and provolone</i>	18
<b>FUNGO</b> <i>Sandwich with mushroom and mozzarella</i>	18
<b>FORMAGGIO</b> <i>Grilled cheese sandwich</i>	15

## INSALATA

<b>PANZANELLA INSALATA</b> <i>Heirloom tomato salad, capers, Bossi croutons, red onion, extra virgin olive oil, olives, cucumber and basil - add prosciutto 3</i>	24
<b>CAPRESE INSALATA</b> <i>Heirloom tomato salad, Stracciatella cheese, extra virgin olive oil, basil - add prosciutto 3</i>	22
<b>INSALATA DI TONNO</b> <i>Tuna, cannellini beans, rocket, cucumber, tomato and red onion</i>	25

## SALUMI BOARDS

all served with bread – consult with our friendly staff on what meat and cheese you would like

<b>TWO MEATS ONE CHEESE</b>	32
<b>THREE MEATS TWO CHEESES</b>	38

## DOLCE

<b>CANNOLI</b> <i>Pistachio or Chocolate with fresh ricotta filling</i>	6.9 / 3 uni 18
<b>ZEPPOLE 12 UNI SUGAR AND CINNAMON</b>	10
<b>TIRAMISU</b> <i>Take home portion</i>	12

## JUICES

<b>ORANGE</b>	9
<b>CARROT</b>	9
<b>PINEAPPLE</b>	9
<b>APPLE</b>	9
<b>ORANGE, BEETROOT &amp; CARROT</b>	9
<b>SANTA VITTORIA ITALIAN SODA 200MLS</b>	4
<b>SANTA VITTORIA ITALIAN WATER STILL OR SPARKING</b> <i>250mls / 500mls / 1L</i>	6 / 8 / 12

## COFFEES

<b>ESPRESSO</b>	4.5
<b>LONG BLACK</b>	5
<b>FLAT WHITE</b>	5 / 5.5 / 6
<b>LATTE</b>	5 / 5.5 / 6
<b>CAPPUCCINO</b>	5 / 5.5 / 6
<b>MOCHA</b>	5.5 / 6 / 6.5
<b>HOT CHOC</b>	5.5 / 6 / 6.5
<b>MACCHIATO</b>	5.5 / 6 / 6.5
<b>ICED LATTE / CHOC</b>	8
<b>BABYCCINO</b>	3.5
<b>EXTRA SHOT</b>	0.8
<b>SOY MILK / ALMOND</b>	0.8
<b>POURING CREAM</b>	0.8

## TEAS

<b>BLACK TEAS</b> <i>English Breakfast, Classic Earl Grey</i>	5.5
<b>HERBED TEAS</b> <i>Peppermint Breeze, Ginger Limoncello</i>	5.5
<b>ROOIBOS</b> <i>Vanilla Cacao, Chamomile, Jasmine Pearl</i>	5.5

**PLEASE ORDER AT COUNTER. GRAZIE!**

Please let us know if you have any dietary requirements. Kitchen closes at 3pm.

Please be aware that we can't guarantee the absence of any allergens, but we will do our best to accommodate.

<b>WINE</b>			<b>GLASS / BOTTLE</b>
PERONI		<i>Italy</i>	12
MCLEODS NORTHERN LIGHT		<i>Waipu</i>	11
LAURENT PERRIER LA CUVEE	<i>NV</i>	<i>Champagne</i>	<b>30 / 180</b>
DIVICI PROSECCO	<i>NV</i>	<i>Veneto</i>	<b>16 / 80</b>
DIVICI PROSECCO ROSÉ	<i>NV</i>	<i>Veneto</i>	<b>16 / 80</b>
TWO PADDOCKS RIESLING	<i>2022</i>	<i>Central Otago</i>	<b>17 / 85</b>
DOG POINT SAUVIGNON BLANC	<i>2022</i>	<i>Marlborough</i>	<b>16 / 80</b>
JK14 NONNA SILVANA PINOT GRIGIO	<i>2021</i>	<i>Tuscany</i>	<b>13 / 65</b>
RICASOLI ALBIA ROSÉ	<i>2021</i>	<i>Tuscany</i>	<b>17 / 85</b>
MAHI CHARDONNAY	<i>2022</i>	<i>Marlborough</i>	<b>15 / 75</b>
ANTINORI BRAMITO DELLA SALA CHARDONNAY	<i>2019</i>	<i>Tuscany</i>	<b>21 / 105</b>
NICOSIA GRILLO	<i>2021</i>	<i>Sicily</i>	<b>13 / 60</b>
CANTINA MONTEFORTE CLIVUS SOAVE	<i>2019</i>	<i>Veneto</i>	<b>14 / 70</b>
AMISFIELD PINOT NOIR	<i>2020</i>	<i>Central Otago</i>	<b>27 / 135</b>
BLACK COTTAGE PINOT NOIR	<i>2022</i>	<i>Marlborough</i>	<b>15 / 75</b>
PODERI LE RIPI AMORE E FOLLIA SYRAH, MERLOT, SANGIOVESE	<i>2019</i>	<i>Tuscany</i>	<b>29 / 145</b>
ANTINORI PEPPOLI CHIANTI CLASSICO	<i>2020</i>	<i>Tuscany</i>	<b>20 / 100</b>

## COCKTAILS

GLORIA Gin, Cointreau, Campari, Dry Vermouth	22
HUGO Prosecco, Elderflower, Mint, Lime, Soda	16
APEROL SPRITZ Aperol, Prosecco, Soda	18
ROSSO Vermouth Rosso, Lemon, Soda	16
CAMPARI & SODA Campari, Soda, Orange	18

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