i House PIZZERIA & GRILL

STARTERS

Grilled Sourdough Bread \$9.00

Served with olive oil & rock salt.

Bruschetta \$11.50

Spaghetti House version of a classic flat bread, topped with marinated tomato, garlic, olive oil, fresh basil & feta cheese.

Homemade Focaccia \$11.50

Topped with olives, rosemary & tomato.

ENTREES / SALADS

\$9.50 Soup of the day

Served with garlic bread.

Crispy Fried Squid \$16.00

Crispy fried squid served on a bed of rocket, with garlic & lemon aioli.

Arancini \$15.50

Saffron risotto balls with bocconcini cheese, lightly fried, served with tomato sauce.

\$26.00 **Tiger Prawns**

Whole tiger prawns sauteed in garlic, cracked pepper, chili flakes & saffron.

Caesar Salad \$18.00

Cos leaves, bacon, croutons & anchovies, tossed with parmesan aioli & soft poached egg.

Add Chicken \$20.50

Ribeye & Bacon Salad \$20.50

Crisp tossed greens, crowned with grilled beef strips and bacon.

PIZZA

Margarita

Fresh tomato, bocconcini & basil.

Rolando

Ham, pepperoni, pineapple, mushroom, red onion, capsicum, cracked pepper, tomato sauce.

Tuscany

Stone oven baked, honey cured bacon, roasted tomato, olives bocconcini, fresh pesto.

Chicken Pollo

Chicken, bacon, roasted capsicum, mushroom, tomato sauce

Seafood

Assorted medley of local seafood, tomato sauce.

Quattro Stagioni

Four seasons pizza: Prawns, ham, artichokes, mushrooms, tomato sauce & herbs.

Quattro Formaggi

Classic Four Cheese: Tomato sauce, pizza cheese, gorgonzola, brie & parmesan.

Hawaiian

Ham, pineapple & tomato sauce.

Sicilian Meat Lovers

Meatballs, salami, bacon, Italian sausage, with roasted garlic & BBQ sauce.

10 inch medium, regular or thin crust \$23.00 Thick crust \$26.00 12 inch large, regular or thin crust \$28.00 Thick crust \$29.00

Chicken Calzone

Chicken, mushroom, onion, tomato, spinach, feta, pizza cheese and fresh basil, folded. \$31.00

GLUTEN FREE -

Battered Fish \$32.50

Fried, served with side salad in yoghurt dressing. (Nut & Soy free also)

Southern Coated Chicken Strip \$23.00

Crispy battered chicken breast served with steamed vegetables & mashed potato. (Nut & Soy free also)

Trio of Crumble

\$12.00

Apple, rhubarb, & orange almond crumble, served with vanilla ice-cream.

Gluten Free Pizza

All pizzas (except Calzone) can be ordered with gluten free pizza dough.

10 inch \$25.00 12 inch \$29.00





\$23.50

PASTA

Spaghetti Bolognese

Slow cooked NZ beef ragu, tossed with spaghetti in a rich Roma tomato sauce.

Spaghetti & Meatballs \$22.50

The Spaghetti House secret recipe, tossed with spaghetti & tomato sauce.

Spaghetti Carbonara \$23.50

Sauteed bacon with egg, parmesan & cream. Add Chicken \$26.00

Gnocchi \$22.50

Potato dumplings roasted in spinach, pesto and tomato sauce.

Chicken Fettuccini \$27.00

Sauteed chicken pieces with mushrooms, sundried tomato & broccoli, tossed in a pesto cream sauce.

Crab & Prawn Ravioli \$31.50

Fresh homemade ravioli, filled with crab meat, prawns & tomato, served in a creamy crab sauce

Seafood Mariana \$27.50

Selection of fresh local seafood, tossed with spaghetti in a tomato & prawn caper sauce.

Lasagne \$27.50

Homemade pasta sheets layered with beef ragu, Roma tomato sauce & fresh mozzarella.

Cannelloni al Verde \$27.50

Homemade pasta filled with lean pork mince & spinach, baked in a light tomato cream sauce.

\$23.00 Spaghetti Puttanesca

Al dente pasta, tossed in light tomato sauce, flavoured with capers, black olives, served with garlic bread.

HEARTY MEALS

Rib Eve Steak

\$38.50

Cooked to perfection, served with potato gratin and a grilled corn on the cob, with either mushroom or peppercorn sauce.

Osso Bucco

\$33.50

Lamb shanks broiled in traditional tomato and vegetable sauce, finished with grilled polenta.

Chicken Pizzaiola

\$31.50

Prime chicken breast, crowned with boccocini cheese & tomato slices, covered with tomato sauce, served with pesto spaghetti.

Salmon Steak

\$38.50

Grilled to perfection, crowned with Tuscany tomato sauce and finished with pesto linguini.

SIDES

Green Salad	\$6.50

\$6.50 **French Fries**

\$6.50 **Mashed Potato**

DESSERTS

Tiramisu

Layers of espresso and liqueur-soaked sponge cake with a filling of mascarpone cheese, topped with cocoa powder.

Coconut Pannacotta \$10.50

Traditional Italian dessert, made with coconut, served with fresh pawpaw.

\$16.00 **Affogato**

Crumbed biscotti & vanilla ice-cream with Frangelico liqueur & a shot of espresso.

Deep Fried Ice-cream

\$10.00

Deep fried ice-cream, served with fruit coulis.

Fruit Crumble

\$10.50

Seasonal fruit crumble served with vanilla ice-cream



PIZZERIA & Grill

MOCKTAILS

Tropical Freeze \$15.00

Fresh local fruits, island juices, crushed ice, blended.

Tumutoa \$15.00

Fresh local fruits, pineapple juice & coconut cream, blended.

Fruit Smoothie \$15.00

Fresh local fruits, orange juice, pineapple juice & vanilla ice-cream, blended.

SPECIAL COFFEE

Arorangi \$15.00

Coffee with Brandy, Kahlua, Grand Marnier & whipped cream.

Rutaki \$15.00

Coffee with Baileys, Malibu, Frangelico & whipped cream.

ICED

Iced Coffee \$10.00

Coffee blended with ice.

Iced Tea \$6.00

Refreshing cold tea, served over ice.

Juices \$5.00

Choice of orange, pineapple, tomato, pawpaw, apple & tropical.

SOFT DRINKS

Bottled Coke, Diet Coke, Sprite \$8.00 & Fanta

Cans - As above \$6.00 Red Bull & Mother \$9.00

Bottled Water Large \$7.50 Bottled Water Small \$3.50

PREMIUM BEERS

All Premium Beers \$10.00

Macs Gold (NZ) Crown Lager (Aus) Pure Blonde (Aus) Asahi (Jap) Peroni (Ita) Steinlager Pure (NZ)

Corona (Mex)

STANDARD BEERS

All Standard Beers \$8.00

Victoria Bitter (Aus)
Fosters (Aus)
Speights Old Dark (NZ)
Speights Gold (NZ)
Lion Red (NZ)
Lion Ice (NZ)
Steinlager (NZ)
DB Draught (NZ)
DB Export Gold (NZ)
Heineken (NZ)
Heineken Zero (NZ)
Export Citrus (NZ)
Tui Light Beer (NZ)

SPIRITS

Standard Spirits \$7.00

Premium Spirits \$8.50

Cognac \$9.00

Liqueur \$9.00

COCKTAILS

Strawberry Passion \$21.00 Pawpaw Bellini \$21.00

Strawberry liqueur and Lindauer Fraise sparkling Pawpaw & dry sparkling wine, built.

Nutty Italian \$21.00

Frangelico liqueur, Bailey's & fresh cream, built.

wine, built. Cosmopolitan \$21.00

Vodka, triple sec, cranberry juice & lime, built.

White rum, coconut liqueur, coconut cream,

\$21.00

pineapple juice, blended.

Sweet red wine, brandy, fresh fruit cuts, built.





WINE BY THE GLASS WHITE WINE - B		WHITE WINE - BOTT	LE
House White	\$11.00	Tohu Chardonnay (NZ)	\$42.00
Riesling, Chardonnay, Sauvignon Blanc, Pinot Gris & Rose.	5	Lawson's Dry Hills Chardonnay	\$41.00
Haha Rose (NZ)	\$12.00	Wither Hills Pinot Gris (NZ)	\$39.00
,	4 .2.00	Villa Maria Private Bin Sauvignon (NZ)	Blanc \$45.00
House Red	\$11.00	Kahurangi Estate Pinot Gris (NZ)	\$42.00
Cabernet Merlot, Cabernet Sauvignon.		Stoneleigh Sauvignon Blanc (NZ)	\$45.00
Wolf Blass, Yellow Label Cabernet Sauvignon (AUS)	\$12.00	Haha Rose (NZ)	\$41.00
Pepperjack Cabernet Sauvignon	\$14.00		
(AUS) Pasqua Desire Lush & Zin (ITA)	\$14.00	RED WINE - BOTTLE	
Antica Cinta Chianti (ITA)	\$14.00	Pepperjack Cabernet Sauvignon (AUS)	\$65.00
Sparkling Piccolo	\$14.00	Jacobs Creek Double Barrel Cab Sauvignon (AUS)	ernet \$52.00
Lindauer Trocken & Lindauer Fraise	Ç14.00	Pasqua Desire Lush & Zin (ITA)	\$52.00
		Antica Cinta Chianti (ITA)	\$53.00
SPARKLING		Wolf Blass, Yellow Label Caberno Sauvignon (AUS)	et \$45.00
Gancia Prosecco DOC, Dry	\$48.00		
A delicate, fresh & harmonious bouquet with hints of orange & lemon. Served with seafood		CHAMPAGNES	
or savory cheeses.		Moet & Chandon	\$130.00 \$70.00
Lindauer Brut	\$45.00	Half Bottle	
Deutz Brut	\$75.00	Veuve Clicquot	\$120.00
		Half Bottle	
		Bollinger	\$120.00
		Piper-Heidsieck	\$90.00

