



Kia Orana and Welcome to The Spaghetti House Pizzeria and Grill.

We have designed our restaurant to make you feel like you are in an Italian neighbourhood.

At The Spaghetti House we are dedicated to bring you homestyle Central and Southern Italian cuisine with a history of real Italian heritage and Grandma's recipes.

Whether you are out for an intimate dinner for two, a family gathering or hosting a group of up to 60, The Spaghetti House can take care of your special requests. The only thing we require is that everyone enjoys their evening.

We hope that you will enjoy your dining experience with us and become part of our extended Anau (Family).

Kia Manuia,

The Edgewater Team

Starters

Sourdough Bread

Grilled sourdough bread with olive oil and rock salt. \$8.00

Bruschetta

The Spaghetti House version of a classic flat bread, topped with marinated tomato, garlic, fresh basil, olive oil, fresh basil, and Feta cheese. \$9.50

Garlic Bread

Topped with garlic butter and parmesan cheese. Served with Aioli. \$7.50

Homemade Focaccia

Our homemade focaccia topped with cherry tomato, olives, and rosemary. \$9.50

Entrees & Salads

Soup of the Day

Check with our team about today's flavour creation, served with garlic bread. \$9.50

Crispy Fried Squid

Squid rings in our special crumb, deep fried resting on a bed of rocket. Served with a garlic and lemon aioli. \$15.00

Arancini

Saffron Risotto balls stuffed with bocconcini cheese, crumbed, and lightly fried. Served with a fresh tomato sauce. \$14.50

Rib Eye & Bacon Salad

Crisp tossed greens, crowned with grilled rib eye strips and bacon. \$16.50

Tiger Prawns

Whole tiger prawns sauteed in garlic, cracked pepper, chili flakes and saffron. \$19.00

Caesar Salad

Cos leaves, bacon, croutons, anchovies tossed with a parmesan aioli and soft poached egg \$13.50

Add chicken \$17.50

Allergy Options

Battered Fish

Locally caught deep-sea fish, battered, and served with a side salad. Salad has a yoghurt dressing. \$25.00

Gluten Free, Nut Free, Soya Free

Southern Coated Chicken Strips

Crispy battered strips of chicken breast, served with local steamed vegetables and mashed potato. \$24.00

Gluten Free, Nut Free, Soya Free

Pizza

All pizzas (except Calzone) can be ordered with a Gluten Free Pizza Dough Base.

10 inch \$22.00

12 inch \$25.00

Gluten Free, Nut Free, Soya Free

Duo of Crumble

Apple and Rhubarb as well as Orange and Almond crumbles served with Vanilla Ice Cream. \$10.00

Gluten Free

Pizza

All pizzas served on a tomato sauce base with pizza cheese

Medium – Thin Crust, Regular Crust	\$18.00
Medium – Thick Crust	\$21.00
Large – Thin Crust, Regular Crust	\$23.00
Large Thick Crust	\$26.00

Margarita

Fresh tomato, bocconcini and fresh basil.

Rolando

Ham, pepperoni, pineapple, mushroom, red onion, capsicum, cracked black pepper.

Tuscany

Honey cured bacon, roasted tomato, olives, bocconcini and fresh pesto.

Chicken Calzone (Folded)

Chicken, mushroom, onion, fresh tomato, spinach, feta, and fresh basil.

Chicken Pizza Pollo

Chicken, bacon, roasted capsicum, and mushroom.

Seafood

Assorted medley of local seafood.

Quatro Stagioni (Four Seasons)

Prawns, ham, artichoke, mushroom, and local herbs.

Quatro Formaggi (Four Cheeses)

Gorgonzola, brie, parmesan and pizza cheese.

Meat Lovers (Sicilian)

Meatballs, salami, bacon, Italian sausage, roasted garlic with a swirl of barbecue sauce.

Hawaiian

The classic – ham and pineapple.

Pasta

Spaghetti Bolognese

Slow cooked New Zealand Beef Ragù, tossed with spaghetti and a Roma tomato sauce. \$19.50

Spaghetti & Meatballs

The Spaghetti House's secret recipe meat balls, tossed with spaghetti and tomato sauce. \$19.50

Spaghetti Carbonara

Sautéed bacon with egg, parmesan, and cream sauce. \$19.50

Add chicken \$22.00

Vegetarian Fettuccini

Roasted pumpkin, spinach, feta, toasted pine nuts tossed with roasted tomato and fresh herb sauce. \$17.50

Chicken Fettuccini

Sautéed chicken pieces with mushrooms, sundried tomato, broccoli tossed in a pesto cream sauce. \$23.00

Crab & Prawn Ravioli

Fresh homemade ravioli filled with crab meat and prawns. Served in a cherry tomato and crab cream sauce. \$26.50

Seafood Marinara

Selection of fresh local seafood tossed with spaghetti in a tomato and caper sauce. Garnished with a giant prawn. \$25.50

Lasagne

Homemade pasta sheets layered with Beef Ragù, Roma tomato sauce and fresh mozzarella. \$22.50

Cannelloni ala Verde

Homemade pasta stuffed with lean pork mince and spinach. Finished in a light tomato cream sauce. \$22.50

Spaghetti Putanesca

Al dente spaghetti tossed in a light tomato sauce, flavoured with capers, black olives and cherry tomatoes. Served on a garlic bread. \$21.00

Hearty Meals

Rib Eye Steak

Rib Eye steak cooked to your liking. Served with potato gratin, ratatouille with your choice of either mushroom sauce or peppercorn sauce. \$28.00

Scallopini Masala

Thin slices of chicken, served with a mushroom masala cream sauce on potato mash. \$27.00

Eggplant Parmesan

Parmesan and herb crumbed eggplant slices. Layered with Roma tomato sauce and mozzarella. Served with fresh spaghetti. \$23.00

Chicken Pizzioli

Chicken scallopini cooked with Roma tomato sauce, olives and capers topped with mozzarella. Served with herbed spaghetti. \$25.50

Market Fresh Fish

Local fresh deep-sea fish, rolled in a parmesan, lemon, chili, and herb crust. Served with potato mash, side salad and a crab tomato cream sauce. \$29.50

Sides

Fries	\$5.50
Green Salad	\$6.50
Ratatouille	\$6.50
Potato Mash	\$5.50
Meat Balls	\$7.50

Dessert

Tiramisu

The traditional Italian cheesecake.

\$10.00

Coconut Pannacotta

Light coconut mousse, served with fresh pawpaw.

\$9.50

Deep Fried Ice Cream

Deep fried ice cream with fruit coulis.

\$9.00

Fruit Crumble

Seasonal fruit crumble served with vanilla ice cream.

\$8.50

Affogato

Espresso, vanilla ice cream, Frangelico liqueur with crumbed biscotti

\$12.50

Special Coffee

All are \$15.00 each

Arorangi

Brandy, Kahlua, Grand Marnier, Espresso Coffee and Whipped Cream.

Rutaki

Baileys, Malibu, Frangelico, Espresso Coffee and Runny Cream.

Muri

Coffee Liqueur, Irish Whiskey, Espresso Coffee and Whipped Cream.

Soft Drinks

Coke, Diet Coke, Sprite, Fanta, Tonic, Ginger Ale

Bottles 600mls \$8.00 each

Cans 330mls \$6.00 each

Bottled Water

Large 1500mls \$7.50 each

Small 350mls \$3.50 each

Red Bull \$8.00 each

Mother Energy Drink \$9.00 each

Orange Juice, Pineapple Juice, Tomato Juice, Pawpaw Juice, Apple Juice, Tropical Juice

\$5.00 per glass

Iced Tea \$4.00 each

Iced Coffee \$6.50 each

Mocktails

All are \$10.00 each

Fruit Smoothie

Local Fruit pieces, Orange Juice, Pineapple Juice, Vanilla Ice Cream. Blended.

Tropical Freeze

Local Fruit pieces, Island Juices, crushed ice. Blended.

Tumutoa

Local Fruit pieces, Orange Juice, Pineapple Juice, Coconut Cream. Blended.

Bottled Beer

All are \$7.00 each

Victoria Bitter	Australia
Fosters	Australia
Speights Old Dark	New Zealand
Speights Gold	New Zealand
Lion Red	New Zealand
Lion Ice	New Zealand
Steinlager	New Zealand
DB Draught	New Zealand
DB Export Gold	New Zealand
Heineken	Holland
Export Citrus	New Zealand
Tui	New Zealand

Premium Beer

All are \$8.00 each

Macs Gold	New Zealand
Crown Lager	Australia
Pure Blonde	Australia
Asahi	Japan
Peroni	Italy
Steinlager Pure	New Zealand
Corona	Mexico

Spirits

Standard	\$6.50
Premium	\$7.50
Cognac	\$9.00
Liqueur	\$8.00

Cocktails

All are \$19.00 each

Strawberry Passion

Strawberry Liqueur and Lindauer Fraise Sparkling wine. Built.

Pawpaw Bellini

Fresh Pawpaw and Henkell Trocken Sparkling wine. Built.

Limoncello Bellini

Limoncello, Pawpaw nectar and Henkell Trocken Sparkling wine. Built

Nutty Italian

Frangelico Liqueur, Baileys and fresh cream

Pina Colada

Rum, Coconut Liqueur, Coconut Cream, Pineapple juice. Blended.

Cosmopolitan

Vodka, Triple Sec, Cranberry Juice and fresh lime juice. Built.

Wine Menu

Wine by the Glass

House White

Riesling, Pinot Gris, Sauvignon Blanc, Chardonnay \$8.00

House Red

Cabernet Merlot \$8.00

Sparkling Wine

Henkell Trocken Piccolo, New Zealand \$12.00

Lindauer Fraise, New Zealand \$12.00

Italian White Wine

Also available by the full bottle

Pasqua Pinot Grigio Delle Venezie \$8.50

Italian Red Wine

Also available by the full bottle

Taylors Estate Promised Land \$8.00

Etike Amami Pinot Grigio \$8.50

Antica Cinta Chianti \$8.50

Famiglia Valpolicella \$8.50

Rapido Red Sangiovese \$8.50

Wine by the Bottle - Sparkling

Pasqua AU.27 Prosecco, Italy

Perfect for any starters or cheese \$41.00

Lindauer Brut, New Zealand

Enjoy as an aperitif or match with seafood, cheese or a sweet dessert \$39.00

Wine by the Bottle - Champagne

Moet & Chandon, France

Half Bottle	\$ 60.00
Full Bottle	\$120.00

Bollinger, France

Full Bottle	\$110.00
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Veuve Cliquot, France

Half Bottle	\$ 50.00
Full Bottle	\$110.00

Deutz Brut, New Zealand

Full Bottle	\$ 80.00
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Piper Heidseck, France

Full Bottle	\$ 75.00
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Wine by the Bottle

White Wine

Soho (NZ)

Chardonnay	\$38.00
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Mudhouse (NZ)

Chardonnay	\$38.00
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Matawhero (NZ)

Gewürztraminer	\$38.00
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Villa Maria Private Bin (NZ)

Sauvignon Blanc	\$35.00
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Wither Hills (NZ)

Pinot Gris	\$39.00
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Stoneleigh (NZ)

Sauvignon Blanc	\$39.00
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Villa Maria Private Bin (NZ)

Riesling	\$35.00
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Pasqua Pinot Grigio Delle Venezie (IT)

Pinot Grigio	\$43.00
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Nautilus (NZ)

Pinot Gris	\$39.00
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Red Wine

Taylor's Estate Promised Land (NZ)

Cab Merlot	\$35.00
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Pepperjack (AU)

Cabernet Sauvignon	\$39.00
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Roaring Meg (NZ)

A dry red best with red meat	\$41.00
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Etike Amami Pinot Grigio (IT)

Try with meat or cheese	\$45.00
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Amami Primitivo (IT)

Best with meat or cheese	\$40.00
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Antica Piccini Chianti (IT)

Best with tomato pastas	\$45.00
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Famiglia Valpolicella (IT)

Best with savoury pasta	\$45.00
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Rapido Red Sangiovese (IT)

Try with pasta or pizza	\$45.00
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Kim Crawford (NZ)

Pansy! Rose

\$38.00