

Spaghetti House

PIZZERIA & GRILL

STARTERS

Grilled Sour Dough 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.

Garlic Bread \$8.50

Topped with garlic butter & parmesan cheese.

Homemade Focaccia \$10.50

Topped with olives, rosemary & tomato.

ENTREES / SALADS

Soup of the day \$9.50

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.

Tiger Prawns \$21.00

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 \$17.50

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

PIZZA

Margarita

Fresh tomato, bocconcini & basil.

Rolando

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

Tuscany

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 \$21.00

Thick crust \$24.00

12 inch large, regular or thin crust \$25.00

Thick crust \$27.00

Chicken Calzone

Chicken, mushroom, onion, tomato, spinach, feta, pizza cheese and fresh basil, folded. \$27.00

GLUTEN FREE

Battered Fish \$18.50

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

Southern Coated Chicken Strip

\$18.50

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 \$27.00



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PASTA

Spaghetti Bolognese \$21.50

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

Spaghetti & Meatballs \$20.50

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

Spaghetti Carbonara \$22.50

Sauteed bacon with egg, parmesan & cream.

Add Chicken \$24.00

Vegetarian Fettuccini \$19.50

Roasted pumpkin, spinach, feta, & toasted pine nuts, tossed with roasted tomato & fresh herbs.

Chicken Fettuccini \$26.00

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

Crab & Prawn Ravioli \$28.50

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

Seafood Marinara \$27.50

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

Lasagne \$25.50

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

Cannelloni ala Verde \$25.50

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

Spaghetti Puttanesca \$22.00

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

HEARTY MEALS

Rib Eye Steak \$33.50

Cooked to perfection, served with potato gratin & ratatouille, with either, mushroom, or peppercorn sauce.

Scallopini Marsala \$29.50

Thin slices of chicken, served with mushroom & marsala cream sauce on a bed of mashed potato.

Eggplant Parmesan \$23.00

Parmesan & herb crumbed eggplant slices, layered with Roma tomato sauce & mozzarella, served with fresh spaghetti.

Chicken Pizzaiola \$27.50

Chicken cooked with Roma tomato sauce, olives, capers, topped with mozzarella, served with spaghetti & herbs.

Fresh Market Fish \$31.50

Rolled in parmesan, lemon chili & herb crust, with mashed potato, side salad and crab & tomato cream sauce.

SIDES

Green Salad \$6.50

French Fries \$6.50

Ratatouille \$6.50

Mashed Potato \$5.50

Meat Balls \$7.50

DESSERTS

Tiramisu \$12.00

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.

Affagato \$14.50

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 \$9.50

Seasonal fruit crumble served with vanilla ice-cream.



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MOCKTAILS

Tropical Freeze \$13.00

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

Tumutoa \$13.00

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

Fruit Smoothie \$13.00

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 \$6.00

Coffee blended with ice.

Iced Tea \$4.00

Refreshing cold tea, served over ice.

Juices \$5.00

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

SOFT DRINKS

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

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 \$9.00

Macs Gold (NZ)
Crown Lager (Aus)
Pure Blond (Aus)
Asahi (Jap)
Peroni (Ita)
Steinlager Pure (NZ)
Corona (Mex)

STANDARD BEERS

All Standard Beers \$7.00

Victoria Bitter (Aus)
Foster (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 \$7.50

Cognac \$9.00

Liqueur \$9.00

COCKTAILS

Strawberry Passion \$21.00

Strawberry liqueur and Lindauer Fraise sparkling wine, built.

Limoncello Bellini \$21.00

Limoncello, pawpaw nectar & Henkell sparkling wine, built.

Pina Colada \$21.00

White rum, coconut liqueur, coconut cream, pineapple juice, blended.

Pawpaw Bellini \$21.00

Pawpaw & dry sparkling wine, built.

Nutty Italian \$21.00

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

Cosmopolitan \$21.00

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

Sangria \$21.00

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



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WINE BY THE GLASS

House White \$11.00

Riesling, Chardonnay, Sauvignon Blanc, Pinot Gris & Rose.

Haha Rose (NZ) \$12.00

House Red \$11.00

Cabernet Merlot, Cabernet Sauvignon.

Wolf Blass, Yellow Label Cabernet Sauvignon (AUS) \$12.00

Pepperjack Cabernet Sauvignon \$13.00

Pasqua Desire Lush & Zin (ITA) \$12.00

Antica Cinta Chianti (ITA) \$13.00

Sparkling Piccolo \$14.00

Lindauer Trocken & Lindauer Fraise

SPARKLING

Gancia Prosecco DOC, Dry \$45.00

A delicate, fresh & harmonious bouquet with hints of orange & lemon. Served with seafood or savory cheeses.

Lindauer Brut \$45.00

Deutz Brut \$75.00

WHITE WINE - BOTTLE

Tohu Chardonnay (NZ) \$42.00

Lawson's Dry Hills Chardonnay \$41.00

Matawhero Pinot Gris (NZ) \$38.00

Villa Maria Private Bin Sauvignon Blanc (NZ) \$41.00

Kahurangi Estate Pinot Gris (NZ) \$39.00

Stoneleigh Sauvignon Blanc (NZ) \$43.00

Haha Rose (NZ) \$41.00

RED WINE - BOTTLE

Pepperjack Cabernet Sauvignon \$55.00

Jacobs Creek Double Barrel Cabernet Sauvignon (AUS) \$38.00

Pasqua Desire Lush & Zin (ITA) \$38.00

Antica Cinta Chianti (ITA) \$45.00

Wolf Blass, Yellow Label Cabernet Sauvignon (AUS) \$40.00

CHAMPAGNES

Moet & Chandon \$130.00

Half Bottle \$70.00

Veuve Clicquot \$120.00

Half Bottle \$60.00

Bollinger \$120.00

Piper Heidsieck \$90.00



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