

Spaghetti 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

Soup of the day \$12.00
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 lightly fried served with tomato sauce.

Tiger Prawns \$26.00
Whole tiger prawns sautéed in garlic, cracked pepper, chili flakes & saffron.

Caesar Salad \$23.00
Cos leaves, bacon, croutons & anchovies, tossed with parmesan aioli & soft poached egg.
Add Chicken \$4.00

Ribeye & Bacon Salad \$22.00
Crisp tossed greens, crowned with grilled beef strips, served with bacon.

PIZZA

Margherita
Fresh tomato, bocconcini & basil.

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

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

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 \$25.00
Thick crust \$28.00
12 inch large, regular or thin crust \$30.00
Thick crust \$33.00

Chicken Calzone \$33.00
Chicken, mushroom, onion, tomato, spinach, feta, pizza cheese and fresh basil, folded.

GLUTEN FREE

Battered Fish \$36.00
Fried, served with side salad in yoghurt dressing.
(Nut & Soy free also)

Southern Coated Chicken Strip \$23.50
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 \$30.00
12 inch \$35.00



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PASTA

Spaghetti Bolognese \$23.50

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

Sautéed bacon with egg, parmesan & cream.
Add Chicken \$3.50

Gnocchi \$25.00

Potato dumplings roasted in spinach and tomato sauce.

Chicken Fettuccine \$27.00

Sautéed chicken pieces with mushrooms, sun-dried tomato & broccoli, tossed in a pesto cream sauce.

Crab & Prawn Ravioli \$31.50

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

Seafood Marinara \$36.00

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

Lasagne \$29.00

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

Cannelloni alla Verde \$27.50

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

Spaghetti Puttanesca \$30.00

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

HEARTY MEALS

Ribeye Steak \$43.00

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

Osso Buco \$36.00

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

Chicken Pizzaiola \$31.50

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

Salmon Steak \$42.00

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

SIDES

Green Salad \$7.50

French Fries \$6.50

Mashed Potato \$6.50

DESSERTS

Tiramisù \$14.00

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.

Affogato \$16.00

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.



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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.

ICED DRINKS

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, apple & tropical.

SOFT DRINKS

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

Cans - As above \$6.00

Red Bull & Mother \$10.00

WATER

Fresh Coconut (Nu) \$10.00

Vaima Still 600ml \$4.00

Vaima Still 1.5L \$8.00

Sparkling Mineral Water 750ml \$9.50

PREMIUM BEERS

All Premium Beers \$11.00

Mac's Gold (NZ)

Pure Blonde (Aus)

Asahi (Jpn)

Peroni (Ita)

Steinlager Pure (NZ)

Corona (Mex)

STANDARD BEERS

All Standard Beers \$9.00

Victoria Bitter (Aus)

Speight's Dark (NZ)

Lion Red (NZ)

Steinlager (NZ)

DB Export Gold (NZ)

Heineken (NZ)

Light Beers \$8.00

Heineken Zero (NZ)

Export Citrus (NZ)

SPECIAL COFFEE

Arorangi \$15.00

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

Rutaki \$15.00

Coffee with Baileys, Malibu, Frangelico & whipped cream.

AFTER DINNER LIQUEURS

Amaro Lucano \$14.00

smooth, dark, complex

Limoncello \$13.00

fresh, citrus, bright

Amaretto Disaronno \$13.00

sweet, almond, velvety

Toschi Nocello \$18.00

walnut, sweet, warming

Mozart Cream \$14.00

rich, chocolate, indulgent

COCKTAILS

Spritz \$18.50

Choice of Aperol / Campari / Limoncello with Prosecco & Soda.

Margarita \$21.00

Tequila, Cointreau, Lime, Salt.

Piña Colada \$21.00

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

Pawpaw Bellini \$21.00

Pawpaw & dry sparkling wine.

Cosmopolitan \$21.00

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

Negroni \$21.00

London Dry Gin, Sweet Vermouth, Campari.

Espresso Martini \$21.00

Vodka, Coffee Liqueur



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WINE BY THE GLASS

<i>Jean Pierre Sparkling Brut</i>	\$12.00
<i>Prosecco DOC Brut</i>	\$15.00
<i>Piccini Pinot Grigio</i>	\$14.00
<i>Rapaura Springs Sauvignon Blanc</i>	\$13.00
<i>Riporta Pecorino Terre IGP</i>	\$17.00
<i>Kahurangi Estate Rosé</i>	\$13.00
<i>Dissegna Pinot Nero (noir)</i>	\$14.00
<i>Antica Cinta Chianti</i>	\$17.00
<i>Riporta Nero d'Avola</i>	\$18.00

BY THE BOTTLE

SPARKLING

<i>Jean Pierre Brut NSW</i>	\$43.00
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CHAMPAGNE

<i>G.H. Mumm Cordon Rouge Brut NV Champagne</i>	\$155.00
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WHITE

<i>Rapaura Springs Sauvignon Blanc Marlborough</i>	\$54.00
<i>Matawhero Chardonnay Gisborne</i>	\$58.00

ROSÉ

<i>Kahurangi Estate Rosé Gisborne</i>	\$53.00
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RED

<i>A Grower's Touch Cab Sauv Riverina</i>	\$52.00
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WINES ESPECIALLY IMPORTED FROM ITALY

SPARKLING / WHITE / ROSÉ

<i>Dissegna Prosecco Brut DOC Veneto</i>	\$68.00
Fresh and delicate with apple, pear and a hint of flowers. Light and playful – perfect to start the evening.	
<i>Piccini Pinot Grigio IGT Venezie</i>	\$64.00
Crisp and dry with citrus and stone fruit. Easy drinking and great with seafood or pasta.	
<i>Riporta Pecorino Terre IGP Abruzzo</i>	\$75.00
Not the cheese! A rare Italian grape – tropical fruit, fresh herbs and a zingy finish. Fuller bodied than a Sauvignon Blanc but with that same bright, fresh character.	
<i>Fantini Calalenta Rosé IGP Abruzzo</i>	\$88.00
Dry and elegant with strawberry and peach. Made from Merlot grapes in southern Italy.	

RED

<i>Dissegna Pinot Nero IGT Veneto</i>	\$65.00
Italian Pinot Noir. Light and silky with cherry and raspberry – the perfect introduction to Italian red.	
<i>Porta Rossa Barbera d'Asti DOC Piedmont</i>	\$98.00
Red cherry, plum and a touch of spice. Medium bodied with lively acidity – a natural with food.	
<i>Antica Cinta Chianti DOCG Tuscany</i>	\$68.00
The classic Italian red. Sangiovese from Tuscany – medium bodied with red cherry, spice and a dry finish. Made for pasta and pizza.	
<i>Riporta Nero d'Avola DOC Sicily</i>	\$80.00
Sicily's signature grape. Bold and rich with dark plum and blackberry. The one for Shiraz and Cabernet lovers.	
<i>Porta Rossa Langhe Nebbiolo DOC Piedmont</i>	\$110.00
Think Pinot Noir's more intense Italian cousin – bold, structured and complex.	



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