

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.

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 cheese, lightly fried served with tomato sauce.

Tiger Prawns \$26.00

Whole tiger prawns sauteed 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

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 \$25.00

Thick crust \$28.00

12 inch large, regular or thin crust \$30.00

Thick crust \$33.00

Chicken Calzone

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

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

Sauteed bacon with egg, parmesan & cream.

Add Chicken \$26.00

Gnocchi \$25.00

Potato dumplings roasted in spinach 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 with tomato, served in a creamy crab

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 ala 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, flavored with capers, black

HEARTY MEALS

Rib Eye Steak \$43.00

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

Osso Bucco \$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

Tiramisu \$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.

Affagato \$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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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.

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

Phoenix Sparkling 750ml \$9.50

PREMIUM BEERS

All Premium Beers \$11.00

Macs Gold (NZ)
Pure Blond (Aus)
Asahi (Jap)
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.

SPIRITS

Standard Spirits \$9.00

Premium Spirits \$10.50

Cognac \$13.00

Liqueur \$9.50

COCKTAILS

Spritz \$18.50

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

Margarita \$21.00

Tequila, Cointreau, Lime, Salt.

Pina 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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SPARKLING Glass/Bottle

Dissegna \$15.00/\$68.00

Prosecco Doc Brut - Veneto, Italy

Fresh and delicate with apple, pear and a hint of flowers. Light and playful – perfect to start the evening.

Jean Pierre Brut \$12.00/\$43.00

NSW

G.H. Mumm \$155.00

Cordon Rouge Brut NV

Champagne

WHITE Glass/Bottle

Piccini \$14.00/\$64.00

Pinot Grigio - Venezie, Italy

Crisp and dry with citrus and stone fruit. Easy drinking and great with seafood or pasta.

Rapaura Springs \$13.00/\$54.00

Sauvignon Blanc

Marlborough

Riporta \$17.00/\$75.00

Pecorino Terre IGP - Abruzzo

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.

Matawhero Chardonnay \$58.00

Gisborne

ROSE Glass/Bottle

Fantini \$88.00

Calenta Rosé - Abruzzo

Dry and elegant with strawberry and peach. Made from Merlot grapes in southern Italy.

Kahurangi Estate Rosé \$13.00/\$53.00

Gisborne, New Zealand

RED WINE Glass/Bottle

Dissegna \$14.00/\$65.00

Pinot Nero - Abruzzo,

Italian Pinot Noir. Light and silky with cherry and raspberry the perfect introduction to Italian red.

Porta Rossa \$98.00

Barbera d'Asti DOC - Piedmont

red cherry, plum and a touch of spice. Medium bodied with lively acidity – a natural with food.

Antica Cinta Chianti - Tuscany \$17.00/\$68.00

The classic Italian red. Sangiovese from Tuscany – medium bodied with red cherry, spice and a dry finish. Made for pasta and pizza.

Riporto \$18.00/\$80.00

Nero d'Avola - Sicily

Sicily's signature grape. Bold and rich with dark plum and blackberry. The one for Shiraz and Cabernet lovers.

Porta Rossa \$110.00

Langhe Nebbiolo DOC - Piedmont

Think Pinot Noir's more intense Italian cousin – bold, structured and complex.

A Grower's Touch \$13.00/\$52.00

Cab Sauv

Riverina,

TO FINISH

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

Fernet Branca \$17.00
bold, bitter, herbal



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