

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 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 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 olives, served with garlic bread.

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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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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WINE BY THE GLASS

Podere San Michele Prosecco	\$13.00
House White Riesling, Chardonnay, Sauvignon Blanc, Pinot Gris.	\$12.00
Haha Rose (NZ)	\$13.00
House Red Cabernet Merlot, Cabernet Sauvignon.	\$12.00
Wolf Blass, Yellow Label Cabernet Sauvignon (AUS)	\$13.00
Antica Cinta Chianti (ITA)	\$15.00

CHAMPAGNE - BOTTLE

Moet & Chandon Half Bottle	\$145.00 \$70.00
Veuve Clicquot Half Bottle	\$160.00 \$90.00
Bollinger	\$225.00

SPARKLING - BOTTLE

Podere San Michele Prosecco (ITA)	\$48.00
Lindauer Brut (NZ) Brut Piccolo Bottle Fraise Piccolo Bottle	\$45.00 \$15.00 \$15.00
Deutz Brut (NZ)	\$70.00

WHITE WINE - BOTTLE

Villa Maria Private Bin Sauvignon Blanc (NZ)	\$51.00
Kahurangi Estate Pinot Gris (NZ)	\$51.00
Stoneleigh Sauvignon Blanc (NZ)	\$62.00
Lawson's Dry Hills Unoaked Chardonnay (NZ)	\$54.00
Pegasus Bay Chardonnay (NZ)	\$98.00

ROSE WINE - BOTTLE

Maison Saint AIX Rose (FR)	\$84.00
Haha Rose (NZ)	\$43.00
Matawhero Pinot Rose (NZ)	\$49.00

RED WINE - BOTTLE

Antica Cinta Chianti (ITA)	\$60.00
Leonardo Chianti DOCG (ITA)	\$65.00
Ata Rangi Pinot Noir Crimson (NZ)	\$69.00
Pinot Nero IGT Veneto (ITA)	\$63.00
Pasqua Desire Lush & Zin Primitivo IGT (ITA)	\$62.00
Jacobs Creek Double Barrel Shiraz (AUS)	\$68.00
Wolf Blass, Yellow Label Cabernet Sauvignon (AUS)	\$50.00



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