

## PANE E CONTORNI – BREADS & SIDE DISHES

**garlic pizza pane** home made pizza bread w. garlic / 9.5

**chilli pizza pane** home made pizza bread w. chilli / 9.5

**insalata con feta** tomato, olives, feta, onion, capsicum & mixed leaves / 15.0

**insalata mista** mixed seasonal salad / 10.5

**insalata di rucola** rocket, parmigiano & toscana dressing / 13.5

**verdure di stagione** seasonal vegetables / 14.5

**patatine fritte** (fries) / 9.5

## PIZZERIA – GOURMET PIZZA

**V margherita** mozzarella, sliced tomato & fresh basil **M 17.0 / L 28.0**

**hawaiian** ham, pineapple & mozzarella **M 18.0 / L 28.0**

**pepperoni** spicy italian sausage, chilli & capsicum **M 18.0 / L 28.0**

**pollo** chicken, spinach & mushrooms **M 19.0 / L 29.0**

**V vegetariana** pineapple, mushrooms, onion, capsicum, spinach & olives **M 19.0 / L 29.0**

**prosciutto** parma ham, mushrooms & mozzarella **M 19.0 / L 29.0**

**quattro stagioni** ham, spicy sausage, bacon & mushrooms **M 19.0 / L 29.0**

**amore** mushrooms, ham, pepperoni, chicken, mozzarella & basil **M 19.0 / L 29.0**

**gluten free base** **add 5.0**

## PASTE E RISOTTI

**V penne all'arrabbiata** / 23.5  
roasted mushroom, onion, capsicum, garlic, chilli, olives, parsley & pomodoro sauce

**penne al salmone affumicato** / 26.5  
smoked salmon, spinach, garlic, e.v.o.o, fresh herbs & a lemon crema sauce

**rigatoni amatriciana** / 23.5  
bacon, onion & garlic pan fried in e.v.o.o w. pomodoro sauce & italian parsley

**V rigatoni portofino** / 24.5  
spinach, sundried tomato, feta, garlic, e.v.o.o & herbs in a panna sauce

**risotto alla pescatora** / 28.5  
arborio rice, mussels, squid, prawn cutlets, salmon pieces, flamed frascati wine, fresh herbs, e.v.o.o & pomodoro crema

**risotto di pollo** / 27.0  
chicken & mushrooms sautéed w. olive oil, garlic, parsley & tomato crema sauce

**spaghetti alla bolognese** / 23.5  
beef mince bolognese

**spaghetti alla carbonara** / 24.5  
classic italian dish w. bacon, egg, garlic, parsley & panna sauce

**fettuccine con pollo** / 26.5  
sauteed chicken, mushrooms, olive oil, garlic & fresh herbs in a panna sauce

**V cannelloni ricotta e spinaci** / 27.5  
pasta cylinder filled w. ricotta, spinach & garlic, oven baked w. tomato, béchamel & mozzarella

**lasagna al forno** / 27.5  
homemade, traditional beef mince lasagna

## SECONDI PIATTI

### **scaloppine al marsala** / 32.00

white veal prepared traditionally w. a sweet marsala sauce,  
served w. seasonal vegetables & potato

### **scaloppine ai funghi** / 32.0

gently pan fried white veal in olive oil, flamed w. pinot grigio & mushroom  
panna sauce, served w. seasonal vegetables & potato

### **filetto al pepe verde** / 36.0

eye fillet steak grilled w. olive oil, garlic, brandy & a green peppercorn-mustard  
panna sauce, served w. seasonal vegetables & potato

### **pollo alla cacciatora** / 31.5

chicken breast grilled w. olive oil, garlic, chilli, capsicum, onion, olives, capers,  
parsley & pomodoro salsa, served w. seasonal vegetables & potato

### **pollo alla parmigiana** / 31.5

grilled chicken w. garlic, olive oil, topped w. spinach, ham, mozzarella, pomodoro,  
finished in the oven & served w. seasonal vegetables & potato

### **gamberi romani** / 37.5

prawn cutlets pan fried in olive oil & garlic, flamed w. brandy, parsley,  
crema sauce & arborio rice

## DOLCI - DESSERT & COFFEE - DRINKS

### **home made cheesecake** / 13.0

### **profiterol fondente** / 13.0

profiterole-choux filled w. custard, covered in chocolate & icing sugar

### **coffee to go** / 5.0

### **coca cola or sprite can** / 5.0



## PARNELL TAKEOUT MENU

**156 Parnell Road,  
Parnell, Auckland**

**(09) 373 3740**

## SECONDI PIATTI

### **scaloppine al marsala** / 32.00

white veal prepared traditionally w. a sweet marsala sauce,  
served w. seasonal vegetables & potato

### **scaloppine ai funghi** / 32.0

gently pan fried white veal in olive oil, flamed w. pinot grigio & mushroom  
panna sauce, served w. seasonal vegetables & potato

### **filetto al pepe verde** / 36.0

eye fillet steak grilled w. olive oil, garlic, brandy & a green peppercorn-mustard  
panna sauce, served w. seasonal vegetables & potato

### **pollo alla cacciatora** / 31.5

chicken breast grilled w. olive oil, garlic, chilli, capsicum, onion, olives, capers,  
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### **pollo alla parmigiana** / 31.5

grilled chicken w. garlic, olive oil, topped w. spinach, ham, mozzarella, pomodoro,  
finished in the oven & served w. seasonal vegetables & potato

### **gamberi romani** / 37.5

prawn cutlets pan fried in olive oil & garlic, flamed w. brandy, parsley,  
crema sauce & arborio rice

## DOLCI - DESSERT & COFFEE - DRINKS

### **home made cheesecake** / 13.0

### **profiterol fondente** / 13.0

profiterole-choux filled w. custard, covered in chocolate & icing sugar

### **coffee to go** / 5.0

### **coca cola or sprite can** / 5.0



# MISSION BAY

## TAKEOUT MENU

**71 Tamaki Drive  
Mission Bay, Auckland**

**(09) 528 1212**

## SECONDI PIATTI

### **scaloppine al marsala** / 32.00

white veal prepared traditionally w. a sweet marsala sauce,  
served w. seasonal vegetables & potato

### **scaloppine ai funghi** / 32.0

gently pan fried white veal in olive oil, flamed w. pinot grigio & mushroom  
panna sauce, served w. seasonal vegetables & potato

### **filetto al pepe verde** / 36.0

eye fillet steak grilled w. olive oil, garlic, brandy & a green peppercorn-mustard  
panna sauce, served w. seasonal vegetables & potato

### **pollo alla cacciatora** / 31.5

chicken breast grilled w. olive oil, garlic, chilli, capsicum, onion, olives, capers,  
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### **pollo alla parmigiana** / 31.5

grilled chicken w. garlic, olive oil, topped w. spinach, ham, mozzarella, pomodoro,  
finished in the oven & served w. seasonal vegetables & potato

### **gamberi romani** / 37.5

prawn cutlets pan fried in olive oil & garlic, flamed w. brandy, parsley,  
crema sauce & arborio rice

## DOLCI - DESSERT & COFFEE - DRINKS

### **home made cheesecake** / 13.0

### **profiterol fondente** / 13.0

profiterole-choux filled w. custard, covered in chocolate & icing sugar

### **coffee to go** / 5.0

### **coca cola or sprite can** / 5.0



# MEADOWBANK

## TAKEOUT MENU

**8 Dorchester Street  
Meadowbank, Auckland**

**(09) 528 0088**

## SECONDI PIATTI

### **scaloppine al marsala** / 32.00

white veal prepared traditionally w. a sweet marsala sauce,  
served w. seasonal vegetables & potato

### **scaloppine ai funghi** / 32.0

gently pan fried white veal in olive oil, flamed w. pinot grigio & mushroom  
panna sauce, served w. seasonal vegetables & potato

### **filetto al pepe verde** / 36.0

eye fillet steak grilled w. olive oil, garlic, brandy & a green peppercorn-mustard  
panna sauce, served w. seasonal vegetables & potato

### **pollo alla cacciatora** / 31.5

chicken breast grilled w. olive oil, garlic, chilli, capsicum, onion, olives, capers,  
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### **pollo alla parmigiana** / 31.5

grilled chicken w. garlic, olive oil, topped w. spinach, ham, mozzarella, pomodoro,  
finished in the oven & served w. seasonal vegetables & potato

### **gamberi romani** / 37.5

prawn cutlets pan fried in olive oil & garlic, flamed w. brandy, parsley,  
crema sauce & arborio rice

## DOLCI - DESSERT & COFFEE - DRINKS

### **home made cheesecake** / 13.0

### **profiterol fondente** / 13.0

profiterole-choux filled w. custard, covered in chocolate & icing sugar

### **coffee to go** / 5.0

### **coca cola or sprite can** / 5.0



## HOWICK TAKEOUT MENU

**9 Cook Street  
Howick, Auckland**

**(09) 532 8161**