FRITTI

- 17 -

SUPPLÍ
roman arancini

RICOTTINE
crumbed ricotta, 'nduja pesto

CALAMARI
fried squid, lemon

BRUSCHETTE

- 19 -

BACCALÁ MANTECATO
salted cod mousse

PATÉ DI FEGATINI
livers pate

UVA E CAPRINO
grapes, goat cheese, walnuts

ANTIPASTI

- 24 -

COCKTAIL DI GAMBERI
prawns, cos lettuce, salsa rosa

CARPACCIO BRESAOLA
cured beef, rocket, grana, lemon

BUFALO MOZZARELLA
beetroot & broccoli puré, chili oil

Extra bread & olive oil or butter
- 6 -

VERDURE

- 19 -
CAPONATA DI CAROTE
sweet & sour carrots, yogurt

PORRI ALLA CENERE
grilled leeks, goat cheese, pistachios
- 19 -

- 17 -
CECI E CETRIOLI
cucumber, chickpeas, endive, sesame

INSALATA VERDE
green salad, shallots vinaigrette
- 17 -

- 19 -
FINOCCHI
roasted fennel, orange, cashewnuts

CACIO E PERE
grilled pears, gorgonzola, radicchio
- 19 -

PRIMI

GNOCCHI - 31 -
broccoli & pecorino

PAPPARDELLE - 35 -
ragú

RISOTTO - 31 -
beetroot & gorgonzola

TAGLIATELLE - 33 -
mushrooms

TAGLIOLINI - 33 -
lemon & mascarpone

SECONDI

COSCE DI POLLO DIAVOLA - 31 -
grilled spicy chicken, olive oil mash, salsa verde

COTOLETTA DI MAIALE - 35 -
fried pork schnitzel, parsnip pure, cipolline

AGNELLO ALLA GRIGLIA - 39 -
grilled lamb rump, hummus, chickpeas salad

TRANCIO DI PESCE SPADA - 39 -
swordfish steak, cabbage agrodolce, salmoriglio

FILETTO ALLA GRIGLIA - 49 -
eye fillet steak, grana fondue, patatine fritte

by Giulio Ricatti

"An intellectual is a man who says a simple thing in a difficult way;
an artist is a man who says a difficult thing in a simple way."

Charles Bukowski

"Even in a more decent society than this one,
I will always agree with a minority of people.
This is not because I don't believe in people.
I do believe in people. I just don't believe in the majority of people.
I feel like I will always be more confortable and agree with a minority of people."

Nanni Moretti

"And I want to live like lilies in the fields.
Like birds singing in the sky.
And I want to live like lilies in the fields, and abolve the lilies of the fields, flying."

Francesco De Gregori

VINI BY GLASS *(Giulio's picks of the month)*

Red.

House Red $11 glass / $20 quarter / $39 half liter

Negroamaro *Mastroleo* (Puglia) $13 / $62 *(smooth and velvety)*

Maremma Toscana (Toscana) $15 / $69 *(pleasent & fruity)*

Teroldego *Lezer* (Trentino) $17 / $85 *(amazing light wine from Dolomites)*

Merlot blend *Barbarossa* (Veneto) $15 / $69 *(anarchic, rustic, free)*

White.

House White $11 glass / $20 quarter / $39 half liter

Vermentino *Aragosta* (Sardegna) $12 / $58 *(fresh & summery)*

Chardonnay *Histonium* (Abbruzzo) $13 / $68 *(Italian style chardonnay)*

Etna Bianco *Benanti* (Sicilia) $15 / $79 *(aromatic & fragrant)*

Albanello *Occhipinti* (Sicilia) gl$21 / $120 *(intense & charismatic)*

APERITIVI $13

Spritz, Campari soda, Martini.

COCKTAILS $17

Negroni, Americano, Gin Tonic.

BEERS

On tap: Manabrea (Italian Lager) $12 / Waitoa (Local craft) $14

By can: Garage Project BEER, Parrotdog Birdseye Hazy IPA

Low alcohol: Fugazi Garage Progect (low), Tiny Garage Project (zero)

SPARKLING

Prosecco Riondo $13 / $60

Prosecco Valdobbiadene Superiore *Bortolin* $89

Lambrusco *(red)* $68

ROSE'

Negoramaro *Girofle* $13 / $60

SOFT DRINKS

Sparkling water $11

Fruit nectars $6/ Ginger beer $6 Chinotto/Aranciata/Limonata $7

VINI BIANCHI

Vermentino *Aragosta* (Sardegna) $62

Pinot Grigio *Vinuva* (Sicilia) $62

Chardonnay *Histonium* (Abbruzzo) $72

Greco di Tufo (Campania) $79

Etna Bianco *Benanti* (Sicilia) $83

Sauvignon Blanc *Zacinta Revi* (Toscana) - orange $95

Albanello/Moscato A. Occhipinti *Sp68* (Sicilia) - orange $120

VINI ROSSI TRADIZIONALI *from native Regional grapes*

Montepulciano *Jasci & Marchesani* (Abbruzzo) MB	$62
Aglianico del Vulture *Pipoli* (Basilicata) FB	$69
Cannonau *Passo Sardo* (Sardegna) MB	$62
Negroamaro *Mastroleo* (Puglia) MB	$62
Maremma Toscana (*Toscana*) LB	$69
Valpolicella Ripasso *Bixio* (Veneto) LB	$76
Salice Salentino *De Castris* (Puglia) FB	$85
Susumaniello *Askos* (Puglia) FB	$90

VINI ROSSI DA VIGNAIOLI *expressive natural wines*

Merlot blend *Barbarossa* (Veneto) MB	$69
Magliocco *Chora* (Calabria) FB	$85
Teroldego *Elisabetta Foradori "Lezer"* (Trentino) LB	$85
Nebbiolo *Delinquent* (Piemonte) LB	$110
Nero d'Avola + Frappato *Occhipinti "Sp68"* (Sicilia) MB	$120
Etna Rosso *Girolamo Russo* (Sicilia) MB	$130

VINI ROSSI DA RISERVA *cellar wines, aged in barrels*

We have a little selection of vintage Amarone, Brunello, Barolo, Primitivo, etc… Inquiry with our staff for more information.

VINI ROSSI

A selection of our most beloved wines from every region of Italy, starting from South and going up North.
We open 4 different wines by the glass every night, ask our staff to let you know the options.

VINO DELLA CASA
House red (Montepulciano) glass $10 / ¼ lit. carafe $18 / ½ lit. carafe $36

PUGLIA

NEGROAMARO *Mastroleo* - 62 -
easy drinking smooth everyday wine, even a rock band

SALICE SALENTINO *De Castris* - 85 -
round and soft, an instant classic.

SUSUMANIELLO *Li Veli Askos* - 90 -
the donkey that used to carry the grapes. Rare wine.

PRIMITIVO DI MANDURIA *Sessanta* - 160 -
sixty years old vines, for this bold and powerful red.

CALABRIA

MAGLIOCCO *Chora* - 85
rustic, deep and true wine from a forgotten region.

SARDEGNA

CARIGNANO DEL SULCIS *Cardanera* - 68 -
juicy red from an unusual grapes in the south of Sardinina.

CANNONAU *Saragat* - 68 -
often confused with the Spanish garnacha, it is a native Sardinian variety, medium and soft of ripe grapes.

MONICA DI SARDEGNA *Aru* - 120 -
a female grape, deep and silky, amazing wine

CANNONAU 2018 *Senes* - 120 -
dedicated to the old people of Sardinia. Perfect and balanced. A wise old wine.

TURRIGA 2016 *Argiolas* - 250 -
blend of 4 native Sardinian grapes, the full expression of the island, and among the the 50 best wines of Italy.

CAMPANIA - BASILICATA

AGLIANICO *Il Matese* - 73 -
aglianico in purity which boast a perfect balance between body and elegance.

AGLIANICO DEL VULTURE *Likos Mastrodomenico* - 90 -
very powerful and structured Aglianico with spices and silkiness.

TAURASI RISERVA 2015 *Mastroberardino Radici* - 210 -
30 months in barrels and 42 in bottle. Very structured wine, a must for wine lovers, one of the best of South Italy.

TOSCANA *(A pleasant life)*

MAREMMA TOSCANA - 69 -
blend of Tuscan grapes, not the usual Sangiovese. Very pleasant like the Tuscan countryside.

TOSCANA ROSSO *Bulgarelli Fico Montanino* - 95 -
natural Sangiovese. A true expression of Tuscany from a woman wine maker, light and fruity.

CHIANTI CLASSICO *Carleone* - 130
if you really want a Chianti make it Classico or nothing, from a very unusual Irish winemaker.

ROSSO DI MONTALCINO *Val di Suga* - 136
an easier priced Sangiovese Grosso if you want to get almost a Brunello.

BRUNELLO DI MONTALCINO 2016 *Geografico* - 190
the best of the best if you love Sangiovese and want to remember your time in Tuscany.

ABBRUZZO – UMBRIA *(Like Tuscany but rough)*

MONTEPULCIANO *Jasci e3 Marchesani* - 62 -
organic Montepulciano, medium body and always a good choice to start learning about Italian wines.

MONTEFALCO SAGRANTINO 2016 *Antonelli* - 180
one of the most tannic wine in Italy, rich and powerful, mostly unknown in NZ, a must try for strong wine lovers.

VENETO *(not only Venice)*

MERLOT BLEND *Barbarossa* - 73 -
natural anarchic wine, rough and irreverent, but with a big heart, just like Cicio Cacio.

VALPOLICELLA RIPASSO *Bixio* - 79
a true classic for lovers of sweet and light wines, made with dried skin left from Amarone fermentation.

AMARONE DELLA VALPOLICELLA 2018 *Bertani* - 190 –
the weight and depth of time and tradition in this elegant wine

PIEMONTE *(almost France)*

BARBERA D'ASTI *Punset* - 85 -