

FRITTI

-19-

deep fried roman stuff

SUPPLÍ

roman arancini

ANIMELLE

lamb sweetbread, artichokes mayo, broad beans

POLPETTE DI LESSO

meatballs, salsa verde

BRUSCHETTE

-19-

grilled polenta available for gluten free

BACCALÁ MANTECATO

salted cod mousse

PATÉ E PRUGNE

liver pate, prunes, hazelnuts

CAPRINO E RAPA ROSSA

goat cheese, beetroot, pistachios

TRIPPA ALLA ROMANA

a taste of tripe stew, tomatoes, pecorino and mint served with polenta

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VERDURE

- 19 -

CAPONATA DI CAROTE

sweet & sour carrots, yogurt

FINOCCHI

roasted fennel, cashew, chili

PORRI BRUCIATI

grilled leeks, goat cheese

CAVOLINI DI BRUSSELS

brussels sprouts, pancetta

INSALATA VERDE

mixed salad, orange vinaigrette

PATATE E FUNGHI

potatoes, cheese sauce, mushrooms

TOPINAMBUR

jerusalem artichokes, mayo, mint

CACIO E PERE

grilled pears, blue cheese, endive

TORTINO CAVOLFIOR

cauliflower gratin

PRIMI

first course

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TAGLIOLINI

lamb sausage carbonara

RISOTTO

cavolo nero, olives, capers, chili, nuts

RAVIOLI

mussels, chickpeas velouté, rosemary

GNOCCHI

pecorino fondue, pink peppercorn, cinnamon

FETTUCCINE AMATRICIANA

guanciale, tomatoes, pecorino

SECONDI

second course

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POLLO ALLA DIAVOLA

spicy marinated chicken thighs, broccoli purée

PANCETTA E FAGIOLI

slow cooked pork belly, beans sauce, cabbage salad

SALTIMBOCCA DI PESCE

fish wrapped in prosciutto and sage, pumpkin, prunes

COTOLETTA DI AGNELLO

crumbed lamb schnitzel, garlic emulsion, rocket

GUANCIA ALLA VACCINARA

beef cheeks stew in old roman butchers recipe

Please advise any allergies. Nuts, chili and fish products used in various dishes.



by Giulio Ricatti

Presents:

VIA GIULIA

WELLINGTON ON A PLATE 2024

“I took an imaginary walk along a little street that I used to love, in Rome.”
The street had my name, it was out of the bustling of the city, and the crazy traffic along the river.
Via Giulia was always calm and quiet, and full of plants hanging from the balconies.

I wanted to celebrate Rome, but without making it into a museum, or a touristic idea.

I wrote a menu that celebrates Rome as I feel Rome today in my memories and here in Wellington.
It goes slightly over authenticity, whatever this word might mean on this other side of the word.

This menu also celebrates the 10th birthday of Cicio Cacio.
We started with no money, in a hidden location, with an unpronounceable name.
We made it through pandemics, recessions, and hundreds of stormy days.
Our award is your love, so thank you so much for all these years.

I hope you will enjoy the menu.

P.S.

We would like you to try different things, so portions are smaller to keep prices lighter.

Buon Appetito!

VINI ROSSI

- PUGLIA

NEGROAMARO *Mastroleo* - 72 -
easy drinking smooth everyday wine, even a rock band

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

PRIMITIVO *Tatu* - 95 -
round and soft, passionate

SUSUMANIELLO *Li Veli Askos* - 120 -
the donkey that used to carry the grapes, rare grape

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

CANNONAU *Saragat* - 79 -
the flagship of Sardinian wines, similar to garnacha

MONICA DI SARDEGNA *Aru* - 160 -
a female grape, deep and silky, amazing wine

CANNONAU 2018 *Senes* - 160 -
dedicated to the old people of Sardinia, a wise old wine

- CAMPANIA-BASILICATA

AGLIANICO *Il Matese* - 73 -
aglianico in purity, body and elegance

AGLIANICO VULTURE *Likos* - 120 -
very powerful and structured

TAURASI 2015 *Mastroberardino* - 210 -
30 months in barrels and 42 in bottle. Very structured.

- TOSCANA

MAREMMA - 72 -
blend of Tuscan grapes, not the usual Sangiovese

TOSCANA ROSSO *Fico Montanino* - 125 -
natural Sangiovese, a true expression of Tuscany

CHIANTI CLASSICO *Carleone* - 160 -
if you really want a Chianti make it Classico or nothing

ROSSO DI MONTALCINO *Val di Suga* - 165 -
an easier priced Sangiovese Grosso, almost a Brunello

BRUNELLO 2016 *Geografico* - 240 -
the best of the best if you love Sangiovese

- ABRUZZO-UMBRIA

MONTEPULCIANO *Jasci & Marchesani* - 72 -
organic Montepulciano, medium body and delicious

MONTEFALCO 2016 *Antonelli* - 220 -
one of the most tannic wine in Italy, rich and powerful

- VENETO

PINOT NERO *Casalforte* - 69 -
italian style pinot noir, vibrant and light

VALPOLICELLA RIPASSO *Bixio* \$85
a true classic, added pomace of Amarone fermentation

AMARONE 2018 *Bertani* - 300 -
the weight and depth of time and tradition

- PIEMONTE

BARBERA D'ALBA *Riva Leone* - 72 -
piemonte table wine, easy and fruity, imagine the rest

NEBBIOLO *Orbello T.Sella* - 120 -
very bright and elegant

BARBARESCO 2017 *Riva leone* - 120 -
great vintage wine at amazing price

BAROLO 2018 *Giacomo Fenocchio* - 280 -
long maceration, indigenous yeast, savoury notes, a top

- TRENTO-ALTOADIGE

TEROLDEGO *Lezer Foradori* - 131 -
extremely light and fruity from the Dolomites

TEROLDEGO 2019 *Sgarzon Foradori* - 170 -
very mineral, natural expression of a single vineyard

- SICILIA

NERO D'AVOLA *Mimi Caruso* - 72 -
cherry notes and ruby color, a classic sicilian
FRAPPATO/NERO D'AVOLA *Sp68* - 150 -
Arianna Occhipinti first natural wine, aromatic, floral
ETNA ROSSO *Girolamo Russo* - 150 -
from the slope of a volcan from a musician winemaker
FRAPPATO *Occhipinti Il Frappato* - 220 -
rebelous, brave and original, Occhipinti personal wine

- MARCHE

LACRIMA *Giovanni Giusti* - 105 -
means tear, one of the most aromatic Italian grape

APERITIVI - 15

SPRITZ *aperol or campari, prosecco, ice, orange, soda*
CAMPARI SODA *campari, soda, orange*
MARTINI *red or white vermouth on ice*

COCKTAILS - 18-

NEGRONI *gin, campari, vermouth on ice*
AMERICANO *campari, vermouth on ice*
GIN TONIC *gin, tonic water on ice*

BEERS

On tap:
MANABREA *italian lager* - 16 -
WAITOA *wellington craft* - 16 -
By can:
GARAGE PROJECT BEER - 13 -
PARROTD OG BIRDSEYE HAZY IPA - 13 -
Low alcohol:
FUGAZI GARAGE PROGET (LOW) - 11 -
TINY GARAGE PROJECT (ZERO) - 11 -

SPARKLING

PROSECCO RIONDO - 12 glass - 66 bottle -
PROSECCO VALDOBBIADENE - 89 -
LAMBRUSCO *sparkling red* - 76 -

ROSÈ

NEGORAMARO - 13 glass - 70 bottle -

SOFT DRINKS

SPARKLING WATER *refill* - 9 -
FRUIT NECTARS \$7/ GINGER BEER - 7 -
ARANCIATA/LIMONATA/GRAPEFRUIT - 9 -
COKE / SPRITE - 7 -

WINES BY GLASS

Red:

HOUSE
glass \$11 / 1/4 lit. carafe \$20 / 1/2 lit. carafe \$39
CANNONAU (*Sardegna*) - 15 -
the flagship of Sardinian wines, similar to Garnacha
LACRIMA (*Marche*) - 17 -
means tear, one of the most aromatic Italian grapes
BARBERA (*Piemonte*) - 17 -
fresh & bright
MAGLIOCCO CHORA - 17 -
rustic, deep and natural wine from a forgotten region.

White:

HOUSE
glass \$11 / 1/4 lit. carafe \$20 / 1/2 lit. carafe \$39
VERMENTINO (*Sardegna*) - 13 -
light & fresh from mediteranenan coast
CHARDONNAY (*Toscana*) - 16 -
round & soft with elegant finish
ETNA BIANCO (*Sicilia*) - 18 -
fragrant saline wine from the slope of the volcan
L'ACINO (*Calabria*) - 18 -
natural juicy wine, funky & unusual

VINI BIANCHI

VERMENTINO ARAGOSTA (*Sardegna*) - 69 -
light & fresh from a Sardinian beach

GRECO DI TUFO (*Campania*) - 77 -
dry mineral wine from the Amalfi coast

PECORINO JASCI (*Abbruzzo*) - 85 -
native grape unique to Abbruzzo, aroma of apricot

CHARDONNAY RADDA (*Toscana*) - 98 -
round & soft with elegant finish

MANTONICO L'ACINO (*Calabria*) - 98 -
natural juicy wine, funky & unusual

ETNA BIANCO Benanti (*Sicilia*) - 108 -
fragrant saline wine from the slope of the volcano

FICO MONTANINO (*Toscana*) – 110 –
natural orange sauvignon blanc

OCCHIPINTI SP68 (*Sicilia*) - 150 -
natural orange wine, very aromatic and floral