

andiamo

ANTIPASTI

warm sicilian olives	- 13
local oysters , fresh lemon, shallot vinegar	- poa
arancini , smoked fish, whipped lemon ricotta, salsa verde	- 10
toasted sourdough , peas, broad bean, whipped ricotta	- 10
bruschetta , pancetta, stracciatella, shallot caramel	- 11
cured italian meats , heritage devonshire black pig, pickles	- 30

SHARING

focaccia , garlic, hung buttermilk	- 4 p/p
fried calamari , 'bagna cauda', chorizo oil, lemon	- 17
whole baked eggplant , no. 29 olive oil, toasted hazelnut, buttermilk	- 17
crudo , market fish, stone fruits, chilli, tomato, oregano	- 18
carpaccio , grain-fed wakanui beef, parmigiano-reggiano, rocket	-21
burrata , fennel confit, extra virgin olive oil, sourdough crumb	- 22

MEATBALLS

grass-fed beef , blistered heirloom tomatoes, wild oregano	- 18
southland lamb , preserved lemon, kale, parmesan	- 18
crayfish meatball , tomato, prawn head bisque, fennel	- 25
...with spaghetti	- add 9

PIZZETTE

bianca , pancetta, mascarpone, gorgonzola, shallot caramel, pickled walnut	-23
clevedon mozzarella , ripe tomatoes, basil, olive oil, sea salt	- 23
spicy salami , spinach, chilli, mozzarella,	- 25

PASTA & RISOTTO

potato gnocchi , cacio e pepe, pecorino, chicken gravy	- 21
macaroni , bacon, chilli, fontina cheese	- 16 / 23
riso verde , zucchini flower, fresh peas, fine herbs, feta	- 24
agnolotti , sweetcorn, truffle, pecorino	- 25
linguine vongole , little neck clams, chilli, garlic, lemon, parsley	-26
spaghetti carbonara , parmigiano-reggiano, pancetta, mushroom, yolk	- 19 / 27
rigatoni , seven-hour veal & pork bolognese, parmigiano-reggiano	- 29
pappardelle , crystal bay prawn, tomato, chilli	- 34

MEAT

first light wagyu bavette , aged balsamic, pink peppercorn, fried panisse	- 35
free-range chicken parmigiana , tomato fondue, clevedon mozzarella	- 35
veal chop for two , lemon, anchovy butter, soft polenta	- 75
iberico pork cutlet , smoked aubergine, crisp garlic, pickled onion	- 38

FISH

jumbo prawns , pancetta, kalamata olives, 'puttanesca' sauce	- 37
market-catch , golden beetroot, yellow zucchini, little-neck clams, sweetcorn	- 38

INSALATE/SIDES

salty river farm leaves , green olive, lemon, extra virgin olive oil	-9
baby rocket , strawberry, ricotta salata, aged balsamic	- 16
caesar , boiled egg dressing, anchovy, lady butcher's bacon, garlic croutons	- 19
heirloom tomato caprese , local buffalo mozzarella, basil pesto	- 21
market green vegetables , italian inspired - changes daily	- 12
potato fries , truffle, parmigiano-reggiano	- 13