

CICCHETTI

[SMALL BITES]

BACCALÀ CROSTINO.....	10
ARANCINO – MUSHROOM, SCAMORZA CHEESE [V]	8
POLENTA CHIPS, RICOTTA SALATA, SAFFRON MAYO [V, GF]..	9.5
HOUSE CIABATTINA, SMOKED ARTISAN BUTTER [V]	5
CAULIFLOWER GRATIN, BLUE CHEESE [V]	11

VERDURE E INSALATA

[VEGETABLES AND SALAD]

FIOR DI LATTE, PUMPKIN, WALNUTS [GF, V]	16
ROCKET, GRAPEFRUIT, OLIVES & RADISH SALAD [V, GF, DF]	10
ROASTED POTATOES - ROSEMARY, TRUFFLE OIL [V, VE, DF].....	10
BEETROOT PANZANELLA - SALAD, STRACCIATELLA [V]	17
BRUSSELS, JERUSALEM ARTICHOKEs, AVOCADO YOGURT [V]13	

PIZZETTE

[PLATE SIZED PIZZA]

SAN MARZANO TOMATO, MOZZARELLA, BASIL [V]	13
• ADD STRACCIATELLA +4	
POTATO, SCAMORZA, OREGANO [V].....	15
MORTADELLA, FRISEE, BLUE MASCARPONE	15
ANCHOVIES, CAPERS, OLIVES [DF]	13
• ADD SALAMI +4	
QUATTRO FORMAGGI [V]	17
GUANCIALE, ARTICHOKEs, PECORINO.....	16
NDUJA, CAPERS, RED ONION	15
SALAME CALABRESE, OLIVES, OREGANO.....	16

RISO E PASTA

[RICE AND PASTA]

RISOTTO – PUMPKIN, SAFFRON [V, GF].....	19
RISOTTO – SLOW COOKED DUCK, MASCARPONE [GF].....	21
GNOCCHI – CAVOLO NERO, HAZELNUT [V]	21
PAPPARDELLE, BEEF RAGU, PECORINO	21

GLOSSARY

ALLA DIAVOLA - SPICED, GRILLED . BACCALÀ - SALTED COD. BATATA-SWEET POTATOE
CACCIATORA- HUNTER STYLE WITH ROSEMARY, GARLIC, RED WINE. SCAMORZA - SMOKED MOZZARELLA. CAVOLO NERO - BLACK CABBAGE.
“DON EMILIO” - OUR HEAD CHEF’S RECIPE, HOUSE MADE SAUSAGES. GUANCIALE - CURED PORK CHEEK. MORTADELLA- ITALIAN SAUSAGE.
NDUJA - SPICY SPREADABLE SALAMI PECORINO – HARD SHEEP CHEESE. ROMESCO - SAUCE WITH ROAST PEPPERS AND ALMONDS.
SAN MARZANO – TOMATO FROM NAPLES.

POLPETTE

[MEATBALLS]

BEEF – BEETROOT HUMMUS, SALSA VERDE.....	14
VENISON – CELERIAC, CARAMELIZED RADICCHIO.....	15
CHICKPEA – PEAR COMPOTE, COCONUT, DUKKAH [VE, GF]	13

PESCE E CARNE

[FISH AND MEAT]

BAVETTE STEAK, ROMESCO, ROCKET, PARMESAN.....	25
MARKET FISH, LEEK, FENNEL, ORANGE [DF, GF]	25
LAMB RUMP CACCIATORA	27

DOLCE

[DESSERT]

TIRAMISÚ [V].....	8
AFFOGATO WITH FRANGELICO [V, GF].....	11
DARK CHOCOLATE SALAMI [V]	6
PISTACHIO & YUZU LEMON GELATO [V, GF]	8
ORANGE PANNACOTTA, HONEY, PISTACHIO [GF].....	9.5
WHITTAKERS CHOCOLATE VOLCANO, VANILLA GELATO [V].	13

ALL MEATS AND EGGS ARE FREE RANGE!

CURED MEATS BY WOODY’S HERITAGE BREED PORK

FRESH CHEESES BY IL CASARO – AUCKLAND [ORGANIC]

APERITIVI

APEROL OR CAMPARI SPRITZ.....	10 / 12
SAN LEO PROSECCO [VENETO, IT]	9 / 52
OMBRA FOUR PILLARS NEGRONI.....	18

JOIN US FOR APERITIVO HOURS BETWEEN 3PM & 6PM DAILY.
\$7 PROSECCO, \$8 APEROL SPRITZ, \$9 400ML PERONI

TAP BEER

WHISTLING SISTERS PRIMA DANA ITALIAN PILSNER [WELLINGTON] 400ML	11
PERONI [ITALY] 200ML OR 400ML.....	6.5 / 12

WHITE & ROSÉ WINE

ISOLA DEL SOLE BIANCO 2016 [SARDEGNA, IT].....	9 / 17 / 54
THE BONELINE CHARDONNAY 2017 [WAIPARA, NZ]	11.5 / 22 / 65
DURVILLEA SAUVIGNON BLANC 2018[MARLBOROUGH,NZ]..	9/ 17.5/ 54

REDMETAL ROSE 2017 [HAWKE’S BAY, NZ]	11 / 21 / 64
GIROFLE ROSE 2017 [SALENTO, IT]	10 / 19 / 59

RED WINE

L.D.C NEGROAMARO 2016 [SALENTO, IT]	9 / 17 / 54
BOSCO DEL GRILLO “GOVERNO” 2015 [TOSCANA, IT] ..	11.5 / 22 / 65
LITTLE X SYRAH 2014 [HAWKE’S BAY, NZ]	11 / 21 / 64

TO FINISH

VISNER SOUR CHERRY WINE [MARCHE, IT] 60ML	9 / 80
CHURTON PETIT MANSENG [MARLBOROUGH, NZ] 60ML	10 / 80
KOAKOA - LIMONCELLO [NZ] 30 ML	10
GRAPPA FRANCOLI MOSCATO [IT] 30 ML	10
GRAPPA FRANCOLI NEBBIOLO [IT] 30 ML	12
GRAPPA FRANCOLI BARRIQUE DEL LIMOUSIN [IT] 30 ML.....	12
GRAPPA CANTINA DEL CASTELLO SOAVE [IT] 30 ML	12

FOOD COMES AS IT IS READY.

V=VEGETARIAN, VE=VEGAN, GF=GLUTEN FREE, DF=DAIRY FREE
SOME DISHES CAN BE MADE VEGAN OR GLUTEN FREE ON REQUEST.
PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS OR ALLERGIES.

WE ACCEPT BOOKINGS FOR 50% OF OUR RESTAURANT –
RESERVE ONLINE, OMBRA.CO.NZ.

UNATTENDED CHILDREN WILL BE GIVEN A SHOT OF ESPRESSO AND A FREE PUPPY.