

CICCHETTI

[SMALL BITES]

BACCALÀ CROSTINO.....	9
ARANCINO – MUSHROOM, ASIAGO CHEESE [V]	8
POLENTA CHIPS, RICOTTA SALATA, SAFFRON MAYO [V, GF].....	9
HOUSE CIABATTINA, GARLIC BUTTER [V].....	5
KIKORANGI BLUE CHEESE, WATERMELON, COPPA.....	13
N.Z. SWEET PEPPERS, MASCARPONE CROSTINI.....	8

VERDURE E INSALATA

[VEGETABLES AND SALAD]

FIOR DI LATTE, PRESERVED EGGPLANT [GF, V]	16
ROCKET, ORANGE, OLIVES & RADISH SALAD [V, GF, DF]	10
CAPONATA, BASIL PESTO [V, GF].....	16
PANZANELLA - TOMATO, OLIVES, STRACCIATELLA [V]	17
CHARRED BROCCOLINI, OMBRA'S "SECRET" DRESSING [GF]...	12

PIZZETTE

[PLATE SIZED PIZZA]

SAN MARZANO TOMATO, MOZZARELLA, BASIL [V].....	13
• ADD BUFFALO MOZZARELLA + 4	
COPPA, ROCKET, ZEST.....	15
ANCHOVIES, MARINARA SAUCE, HEIRLOOM TOMATO.....	13
• ADD SALAMI +4	
QUATTRO FORMAGGI[V]	17
GUANCIALE, ARTICHOKE, PECORINO.....	16

RISO E PASTA

[RICE AND PASTA]

RISOTTO – AVOCADO & LIME ZEST [V, GF]	18
RISOTTO – SLOW COOKED DUCK & MASCARPONE [GF].....	21
GNOCCHI – GUANCIALE, CAVOLO NERO, HAZELNUT.	21
LINGUINE, BISQUE, PRAWNS.....	21

POLPETTE

[MEATBALLS]

VENISON – BEETROOT, GOAT CHEESE	14
LAMB – TABBOULEH, TZATZIKI.....	14
BEEF – SMOKED EGGPLANT, ZUCCHINI, ROMESCO.....	14
CHICKPEA – TOMATO, AVOCADO, PINENUTS [VE].....	13

PESCE E CARNE

[FISH AND MEAT]

“DON EMILIO” SAUSAGES, ZUCCHINI, TOMATO [DF, GF].....	20
BAVETTE STEAK, GREEN PEPPER SALSA, POTATOES [DF, GF].	25
MARKET FISH, ARTICHOKE CREAM, OLIVE JAM [DF, GF].....	25
LAMB RUMP CACCIATORA	27
HALF SPICY CHICKEN “ALLA DIAVOLA” [DF, GF].....	27
CRUMBED PORK CUTLET, ROCKET SALAD.....	24

DOLCE

[DESSERT]

TIRAMISÚ [V]	8
AFFOGATO WITH FRANGELICO [V, GF]	10
DARK CHOCOLATE SALAMI [V]	6
PISTACHIO & YUZU LEMON GELATO [V, GF].....	8
ORANGE PANNACOTTA, HONEY, PISTACHIO [GF]	9
CHOCOLATE VOLCANO, VANILLA GELATO [V]	12

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.....	16

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

TAP BEER

WHISTLING SISTERS [WLG, NZ].....	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 2016 [WAIPARA, NZ]	11.5 / 22 / 65
LITTLE DARLING – SAV. BLANC 2017[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
LINDEN “DAM BLOCK” 2014 [HAWKE'S BAY, NZ]	13.5 / 26.5 / 80

TO FINISH

VISNER - SOUR CHERRY WINE [MARCHE, IT] 60ML	9 / 80
CHURTON – PETIT MANSING [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
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.

GLOSSARY

ALLA DIAVOLA – SPICED, GRILLED . BACCALÀ – SALTED COD. BISQUE – TOMATO & CRAYFISH STOCK. CACCIATORA-HUNTER STYLE WITH ROSEMARY, GARLIC, RED WINE. CAPONATA - SLOW COOKED VEGETABLES IN TOMATO. CAVOLO NERO – BLACK CABBAGE. COPPA – CURED PORK SCOTCH. “DON EMILIO” - OUR HEAD CHEF'S RECIPE, HOUSE MADE SAUSAGES. GUANCIALE - CURED PORK CHEEK. KIKORANGI – NZ BLUE CHEESE LINGUINE – THIN FRESH PASTA. MARINARA – ITALIAN TOMATO SAUCE. ROMESCO - SAUCE WITH ROAST PEPPERS AND ALMONDS. SAN MARZANO – TOMATO FROM NAPLES. STRACCIATELLA – CREAMY ITALIAN STYLE CHEESE. QUATTRO FORMAGGI – FOUR CHEESES.