

MMXIII
OMBRA
 BACARO

CICCHETTI

[SMALL BITES]

BACCALÀ CROSTINO.....	8
PORTOBELLO, CHIVES, MASCARPONE CROSTINO[V].....	9
“PAELLA”ARANCINO, SRIRACHA.....	7
POLENTA CHIPS WITH SAFFRON MAYO [V, GF].....	8
CURED SALMON, DILL PICKLES [DF, GF].....	16

PANE

[OUR BREAD]

HOUSE CIABATTINA WITH LOT 8 OLIVE OIL [VG].....	5
BRUSCHETTA, FRESH RICOTTA, EGGPLANT, PESTO [V].....	13
PIZZA FRITTA, MASCARPONE, PASTRAMI.....	14

VERDURE E INSALATA

[VEGETABLES AND SALAD]

BRUSSEL SPROUTS, PECORINO, CAPERS[V, GF].....	13
BURRATA, HEIRLOOM TOMATOES, BASIL [V, GF].....	19
ROCKET, ORANGE, OLIVES & RADISH SALAD [V, GF].....	10
BABY VEGGIES, BAGNA CAUDA, ALMOND [GF].....	14

RISO E PASTA

[RICE AND PASTA]

RISOTTO - ZUCCHINI & RICOTTA [V, GF].....	17
RISOTTO – DUCK & MASCARPONE [GF].....	19
TAGLIOLINI PASTA, HEN & HEN BROTH, PORCINI.....	18
GNOCCHI – CAVOLO NERO, PECORINO, HAZELNUT [V].....	18

POLPETTE

[MEATBALLS]

BEEF – LENTILS, EGG.....	14
VENISON – BEETROOT, GOAT CHEESE.....	14
LAMB – BLACK BEANS, TOMATO, CORIANDER.....	14
CHICKPEA– SPICED TOMATO, KALE.....	12

PIZZETTE

[PLATE SIZED PIZZA]

SAN MARZANO TOMATO, MOZZARELLA, BASIL [V].....	12
COPPA, ROCKET, ZEST.....	15
CHAMPAGNE HAM, FONTINA, PICKLED PINEAPPLE.....	13
NDUJA, WHITE ANCHOVIES, WATERCRESS	16
GUANCIALE, ROASTED CAPSICUM, OREGANO	15

PESCE E CARNE

[FISH AND MEAT]

“DON EMILIO” SAUSAGES, CAPONATA [GF].....	19
BAVETTE STEAK, BABY POTATO, NDUJA BUTTER [GF].....	22
MARKET FISH, FENNEL, PASSIONFRUIT [GF].....	23

DOLCE

[DESSERT]

TIRAMISÚ [V]	8
AFFOGATO WITH FRANGELICO [V, GF].....	9
DARK CHOCOLATE SALAMI [V].....	6
MULLED WINE AND GORGONZOLA GELATO [V, GF]	7
SAFFRON PANNACOTTA, ORANGE, HONEY [GF].....	8
CHOCOLATE VOLCANO, VANILLA GELATO [V].....	10
BERRIES, VERMOUTH, SMOKED YOGHURT [V, GF].....	11

APERITIVI

CAMPARI OR APEROL SPRITZ.....	10
RIONDO PROSECCO [VENETTO, IT].....	9 / 48
OMBRA FOUR PILLARS NEGRONI.....	16

JOIN US FOR APERITIVO HOURS BETWEEN 3PM & 6PM DAILY.

BEER

WHISTLING SISTERS [WLG, NZ].....	10.5
PERONI [ITALY].....	6.5 / 11.5
GARAGE PROJECT [WLG, NZ] “CAN OF THE MOMENT”.....	10

WHITE WINE

ISOLA DEL SOLE BIANCO 2016 [SERDIANA, IT].....	9 / 17 / 54
SANTA MARGHERITA PINOT CUVÉE (VENETO, IT)...	10 / 19.5 / 58
MAHI CHARDONNAY 2016 [MARLBOROUGH, NZ].....	12 / 23.5 / 70

ROSE

TW LILLY ROSE 2016 [GISBORNE, NZ].....	9 / 17 / 54
GIROFLE ROSE 2016 [SALENTO, IT].....	9 / 17 / 54

RED WINE

L.D.C NEGROAMARO 2016 [SALENTO, IT].....	9 / 17 / 54
COCO DI MAMA SYRAH 2016 [SICILIA, IT]	11 / 21.5 / 64
BOSCO DEL GRILLO GOVERNO 2015 [TOSCANA, IT]..	11.5 / 22 / 65

TO FINISH

LEONE DE CASTRIS-NEGRINO [SALENTO, IT] 0.60ML.....	8 / 64
VISNER - SOUR CHERRY WINE [MARCHE, IT] 0.60ML.....	9 / 80
CHURTON – PETIT MANSING [MARLBOROUGH, NZ]0.60ML.....	10 / 80
LEMONEL - LIMONCELLO (IT) 0.30 ML.....	10
GRAPPA FRANCOLI – MOSCATO (IT) 0.30 ML.....	10
GRAPPA FRANCOLI – NEBBIOLO (IT) 0.30 ML.....	12
GRAPPA FRANCOLI – BARRIQUE DEL LIMOUSIN(IT) 0.30 ML.....	12
GRAPPA ANTINORI - TIGNANELLO (IT) 0.30 ML.....	20
GRAPPA CANTINA DEL CASTELLO - SOAVE(IT) 0.30 ML.....	12

THE VENETIAN BACARO TRADITION IS THAT FOOD COMES OUT AS READY.
 PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS OR ALLERGIES.
 BREADS, DOUGHS AND GNOCCHI MADE ON SITE DAILY.
 WE ACCEPT BOOKINGS UNTIL 6.30PM – RESERVE ONLINE, OMBRA.CO.NZ.
 UNATTENDED CHILDREN WILL BE GIVEN A SHOT OF ESPRESSO AND A FREE PUPPY.

GLOSSARY

BACCALÀ – SALTED COD. GUANCIALE – CURED PORK CHEEK. KIKORANGI – NEW ZEALAND BLUE CHEESE. PIZZA FRITTA – FRIED DOUGH PIZZA.
 PASTRAMI – HIGHLY SEASONED SMOKED BEEF. BURRATA – FRESH MOZZARELLA. BAGNA CAUDA – ITALIAN DIP WITH ANCHOVY AND GARLIC. CAVOLO
 NERO – BLACK CABBAGE. PECORINO - CHEESE MADE FROM EWE'S MILK. TAGLIOLINI – THIN FRESH PASTA. RICOTTA SALATA – DRIED, SALTED
 RICOTTA.SAN MARZANO – TOMATO FROM NAPLES. NDUJA – SPICY SPREADABLE PORK SALUMI. COPPA – CURED PORK SCOTCH. FRENCH SORREL– LEMON
 TASTING GREEN. FONTINA – SOFT ITALIAN CHEESE. SOPRESSA – SALUMI. “DON EMILIO”- OUR HEAD CHEF'S RECIPE, HOUSE MADE SAUSAGES.
 CAPONATA – SICILIAN VEGETABLE DISH. SOCCA - TRADITIONAL CHICKPEA FLOUR FLATBREAD.