

PANE 7

SELECTION OF ITALIAN BREADS WITH AROMATIC OLIVE OIL
AND BALSAMIC VINEGAR

GRISSINI 6

BREAD STICKS & DIPS

BRUSCHETTA AL POMODORO 7.5

GARLIC, TOMATO, BASIL & EXTRA VIRGIN OLIVE OIL

FOCACCIA 6

TODAY'S FRESHLY HOME BAKED FOCACCIA

RIPIENO 6

TODAY'S FRESHLY FILLED HOME BAKED BREAD

INSALATA DI OLIVE 7.5

MARINATED ASSORTED OLIVES WITH PICKLES, HERBS AND CHILLI

MISTO 10

A SELECTION OF THE ABOVE BREADS

WITH OLIVES 14.5

WITH STUZZICHINI 16

PANE PIZZA 7.5

PIZZA BREAD BRUSHED WITH EXTRA VIRGIN OLIVE OIL, ROCK SALT & ROSEMARY

CONTORNI (PARTAGER) 7.5

SELECTION OF TRADITIONAL ITALIAN SMALL DISHES TO BE SHARED AS ANTIPASTO.
SOME OF THE CONTORNI CAN BE SERVED AS STUZZICHINO WITH YOUR BREAD

ROBA FRITTA

FRITTURA DI OSTRICHE

½ DOZ 18.5

1 DOZ 32.5

GARLIC, BASIL MAJORAMA AND PARSLEY CRUMBED OYSTERS,
LIGHTLY FRIED AND SERVED WITH A ROAST TOMATO MAYONNAISE

CALAMARI AL LIMONE 19.5

LIGHTLY FRIED SQUID TOSSED IN LEMON JUICE SEA SALT,
CRACKED PEPPER, PARSLEY AND ITALIAN CAPER MAYONNAISE

SPIEDINI DI GAMBERI IN CROSTA AROMATICA 21.5

SKEWER OF HERB CRUMB TIGER PRAWNS WRAPPED IN
ZUCCHINI, LIGHTLY FRIED AND SERVED WITH SALSA VERDE

**ANTIPASTO
DAL MARE**

OSTRICHE AL NATURALE

½ DOZ 18.5

DOZ 32.5

FRESHLY SHUCKED OYSTERS WITH BALSAMIC VINEGAR, FIVE GRAIN BREAD AND BUTTER.
SUGGESTED WINE: TATTINGER N.V. 24

BRUSCHETTA DI TOSCANO DI TONNO 20.5

BRUSCHETTA TOPPED WITH FRESH TUNA, BLACK OLIVES, TOMATO
CONCASSE, ROCKET AND CAPERS

DALLA TERRA

PROSCIUTTO E NOCEPESCA 20.5

PROSCIUTTO WITH CHAR-GRILLED NECTARINES,
CONFETTI MOZZARELLA AND BASIL OIL.

CARPACCIO DI AGNELLO 20.5

HERB SMOKED LAMB CARPACCIO WITH GARLIC AND TRUFFLE SAUCE

PARMIGIANA DI MELANZANE 19.5

EGGPLANT, MOZZARELLA, BASIL AND TOMATO TIMBALE

TAVOLOZZA DI SALUMI CON GIARDINIERA DI VERDURE 32.5

THE REAL ITALIAN ANTIPASTO SERVED FROM OUR DISPLAY CABINET:
SELECTION OF CURED MEATS, TASTES OF PICKLE AND PRESERVED VEGETABLES, CHEESE AND TRUFFLE PASTE
(SUGGESTED FOR 2 OR MORE)

PIZZA FROM OUR WOOD FIRE OVEN
NSP CLASSICHE

ALLA MARGHERITA 22

TOMATO, ITALIAN MOZZARELLA, PARMESAN, FRESH BASIL

PROSCIUTTO COTTO E FUNGHI 23

TOMATO, MOZZARELLA, HAM AND MUSHROOM

ALLA CAPRICCIOSA 24

SALAMI, OLIVES, CAPSICUM, ANCHOVY, TOMATO, MOZZARELLA AND OREGANO

NAPOLETANA 24

TOMATO, ANCHOVY, FIOR DI LATTE MOZZARELLA, FRESH TOMATO, BASIL AND CAPERS

QUATTRO STAGIONI 25

ALL OF THE ABOVE PIZZAS ON ONE
SUGGESTED WINE - PRUNOTTO BARBERA D'ASTI 10

MEDITERRANEO 24

ITALIAN BACON, MOZZARELLA, TOMATO, ROSEMARY AND PECORINO PARMESAN

PICCANTE 23

MOZZARELLA, TOMATO, GARLIC, CHILLI, SALAME, PICCANTE, AND CAPSICUM

PUGLIESE 23

TOMATO, FETA, MOZZARELLA, CHILLI, CAPERS, ANCHOVY, ONION, BLACK OLIVES, OREGANO, GARLIC, PARSLEY
SUGGESTED WINE - STONECROFT YOUNG VINES SYRAH 9

PIZZA FROM OUR WOOD FIRE OVEN
NOUVA GUSTO

GAMBERI 25.5

TOMATO, PRAWN, LEEK, ZUCCHINI ONION AND OREGANO

SALSICCE 24.5

TOMATO, MUSHROOM, ITALIAN FENNEL SAUSAGES RICOTTA AND GARLIC

PROSCIUTTO CRUDO & RUCOLA 25.5

CURED HAM, MUSHROOM, MOZZARELLA, CREAM, ROCKET AND SHAVED PARMESAN

CACCIATORI CON PROVOLA 23.5

TOMATO, ITALIAN SPICY SAUSAGE WITH ITALIAN SMOKED
MOZZARELLA AND BASIL

PORCINI 25.5

MOZZARELLA, PORCINI MUSHROOM, TRUFFLE CREAM AND
SHAVED PARMESAN

CAPRESE 24.5

TOMATO, BUFFALO MOZZARELLA, BASIL AND OREGANO

CIABOTTA 23.5

CAMPARI TOMATO, CAPSICUM, EGGPLANT, ZUCCHINI,
FIOR DI LATTE MOZZARELLA, BASIL AND OREGANO

CIABOTTA CON POLLO 25.5

AS ABOVE WITH CORN FED CHICKEN THIGHS

ENTRÉE MAIN

RAVIOLI DI POLLO 18.5 25.5

HOME-MADE CHICKEN AND SPINACH RAVIOLI TOSSED, THYME, SAGE, BASIL, VINE RIPENED TOMATO AND SHAVED PARMESAN

RAVIOLI AI PISELLI E CAPRINO 18.5 25.5

HOME MADE SAFFRON RAVIOLI FILLED WITH CAPRINO CHEESE AND GREEN PEAS WITH EXTRA VIRGIN OLIVE OIL, GARLIC AND CHILLI

GNOCCHI CON CARCIOFI ALLA ARANCIA 19.5 23.5

HAND-MADE POTATO GNOCCHI WITH ARTICHOKE HEARTS JUICE OF ORANGE, THYME, SHALLOTS AND PARMESAN

PAPARDELLE AL RAGU DI CONIGLIO 19.5 25.5

HOME MADE EGG PAPPARDELLE WITH A SPICY RABBIT RAGU, SUNDRIED TOMATO PESTO, CAPSICUM AND PARMESAN

RISOTTO CON MELANZANA E MOZZARELLA 19.5 25.5

ARBORIO RICE WITH LEEK, EGGPLANT, CONFIT TOMATO, BASIL, BUFFOLA MOZZARELLA AND PARMESAN,

LINGUINE PICCANTI E PEPERONI GIALLI 19.5 25.5

LINGUINE TOSSED WITH EXTRA VIRGIN OLIVE OIL, GARLIC, GAETA BLACK OLIVES, ANCHOVIES, CHILLI, MINT, PARSLEY, OREGANO, MOZZARELLA AND ROAST YELLOW CAPSICUMS

PACCHERI AL SAPORE DI MARE 20.5 26.5

NAPOLITAN TUBED PASTA TOSSED WITH FRESH TUNA, MUSSELS COCKLES, EXTRA VIRGIN OLIVE OIL, CHILLI, OREGANO AND BASIL

PENNETTE ALLE VERDURE 18.5 23.5

PENNE PASTA TOSSED WITH A BRUNOISE OF AROMATIC VEGETABLE, EGGPLANT, CAPSICUM, SCAMORZA CHEESE, CAPERS, BASIL, CHILLI AND OREGANO

SPAGHETTI CON POLPETTE 19.5 25.5

SPAGHETTI TOSSED WITH ITALIAN MEATBALLS, TOMATO SAUCE, PARMESAN AND BASIL

SECONDI
PESCE E CARNE

MAIN

AGNELLO CON GALETTA DI PATATE E CARCIOFI **32.5**

HAWKES BAY PASTURE FED LAMB RUMP, SWEET GARLIC AND ROSEMARY BUTTER,
POTATO, ZUCCHINI AND ARTICHOKE CAKE, CRISP PANCETTA AND RED WINE JUS.

TAGLIATA DI MANZO ALLA CON TORTINO DI PARMIGIANO **37**

CHAR GRILLED WAYGU SIRLOIN STEAK WITH PARMESAN ROSTI, BALSAMIC ROASTED CHERRY TOMATOES & ROCKET PESTO.

SUPREMA DI POLLO **30.5**

CORN FED CHICKEN FILLED WITH PROSCIUTTO, SMOKED MOZZARELLA ON
EGGPLANT CAPONATA WITH CONFIT POMODORINI VINAIGRETTE

PESCE IN CARTOCCIO **32.5**

FRESH MARKET FISH COOKED IN A PAPER BAG WITH SHELLFISH
POTATO, BLACK OLIVES, CAPSICUM, CHILLI, GARLIC, ROSEMARY AND PARSLEY

FRITTO MISTO DI MARE **27.5**

LIGHTLY FRIED CALAMARI, PRAWNS, FRESH MARKET
FISH, MUSSELS, OYSTERS AND OCTOPUS WITH AIOLI

ZUPPA DI PESCE **38**

TRADITIONAL NEAPOLITAN SEAFOOD SOUP WITH COCKLES, MUSSELS, PRAWN,
CALAMARI, OYSTER, FRESH FISH IN A TOMATO BROTH AND GARLIC BRUSCHETTA

INSALATE

DI POMODORI 8.5

VINE RIPENED TOMATO, RED ONION, GARLIC, BASIL,
EXTRA VIRGIN OLIVE OIL

RUCOLA 8.5

ROCKET, SHAVED PARMESAN, BALSAMIC VINEGAR
EXTRA VIRGIN OLIVE OIL

DELLA CASA 8.5

MIXED SALAD, TOMATO, OLIVES, FETA, CUCUMBER,
ONION, EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR

CESARE 14.5

COS LETTUCE, BACON, CROUTONS,
NSP CESARE DRESSING, SHAVED PARMESAN AND ANCHOVY

CAPRESE 19.5

BUFFALO MOZZARELLA WITH VINE RIPENED TOMATO,
FRESH BASIL AND EXTRA VIRGIN OLIVE OIL

COUSCOUS CON CALAMARI E GAMBERETTI 19.5

COUSCOUS BLACK TIGER PRAWNS, CHAR GRILL CALAMARI,
EGGPLANT, CAPSICUM, PAPRIKA, ROCKET AND CITRUS VINAIGRETTE

DOLCI

CREMA COTTA AI MIRTILLI 12.5

LEMON SCENTED BLUEBERRY CREME BRULEE WITH TUILLE CIGARILLO

TORTA AL COCCO CON SORBETTO DI ANANAS 12.5

COCONUT TART WITH PINEAPPLE SORBET AND LIME SYRUP

TORTA AL FORMAGGIO E CIOCCOLATO BIANCO 12.5

WHITE CHOCOLATE CHEESE CAKE WITH SUMMER BERRY COMPOTE

STRUDEL DI PESCHE E MORE 12.5

PEACH, BLACKBERRY AND ALMOND STRUDEL SERVED WITH AMARETTO GELATO

CASSATA NAPOLETANA 12.5

BOMB OF STRAWBERRY, CHOCOLATE AND VANILLA GELATO

TIRAMISU 12

SPONGE FINGERS IN ESPRESSO COFFEE & LIQUEUR,
LAYERED WITH A MASCARPONE & ZABAGLIONE CREAM
SUGGESTED WINE: PASSITO DI PANTELLERIA 10

GELATI & SORBETTI 11.5

SELECTION OF HOMEMADE GELATO AND SORBET
SUGGESTED WINE: VIN ALTO MANDARIN 9

DEGUSTAZIONE DI DOLCI 28

TASTING PLATE FOR TWO

VIN SANTO & BISCOTTI 12.5

TRADITIONAL TUSCAN DESSERT WINE SERVED WITH ALMOND CANTUCCI BISCUITS

FORMAGGIO

CHOOSE FROM A SELECTION OF THE BEST ITALIAN CHEESES

ACCOMPANIED WITH CONDIMENTS, CRACKERS. PLEASE ASK YOUR WAITER

PARMIGIANO REGGIANO 16

AGED PARMESAN WITH CARAMALISED SUN DRIED TOMATO AND CINNAMON

SUGGESTED WINE: MOSCATO DI PANTELLERIA 9

GORGONZOLA 16

GORGONZOLA CHEESE WITH PEAR CHUTNEY

SUGGESTED WINE: PASSITO DI PANTELLERIA 8

TALEGGIO 16

TALEGGIO CHEESE WITH TROPEA ONION MARMALADE

ASSORTITO 31

SELECTION OF 3 CHEESES AND CONDIMENTS