

ORIGINAL SIN

ANTIPASTO

TUNA TARTARE 23

Saku yellowfin tuna, avocado mousse, fennel, citrus, sesame | LDO, LG

GARLIC PIZZA BREAD 16

Hand stretched pizza dough, confit garlic oil, sea salt, rosemary | LD, V, VG

ANTIPASTO BOARD 32

Spianata, mortadella, prosciutto, finocchiona, nduja, pickles, pizza crust | LD, LGO

MEDITERRANEAN OLIVES 16

Warmed, herb marinated olives, parmesan crisps | LDO, LG, V, VGO

BEEF CARPACCIO 23

CHEF'S PICK

Carpaccio, cipriani sauce, grana padano, rocket | LDO, LGO

ARANCINI PORCINI 20.5

Porcini and taleggio fried rice balls, capsicum coulis | V

STRACCIATELLA 24

Fresh stracciatella, toasted pistachios, beetroot and pumpkin gems, pizza crust | LGO, V

FIOR DE LATTE 16

Crumbed and deep fried soft, fresh cheese, smoked ketchup | V

VENISON POLPETTE 22

Italian 'meatballs', herb pureed potato, Napoli sauce, grana padano | LD, LG

OCTOPUS SALAMI 19

House made octopus salami, nduja, baby capers, e.v olive oil | LDO, LG

BEETROOT CURED SALMON 23

House cured mt cook salmon, horseradish mousse | LDO, LG

HEIRLOOM CAPRESE 19

Heirloom tomato, buffalo bocconcini, basil, aceto balsamico | LDO, LG, V, VGO

WITLOOF, PEAR & GORGONZOLA 19

Bitter leaves, cos, pear, gorgonzola, candied walnuts | LDO, LG, V

HAND CUT POTATOES 15

Truffle mayo, gran padano, sea salt | LD, LG, V, VGO

PASTA

PUMPKIN TORTELLINI 28

Fresh pasta, pumpkin, sage butter, parmesan, basil oil | V

ITALIAN SAUSAGE GNOCCHI 28

House made gnocchi, Italian sausage meat, Napoli sauce, grana padano

LINGUINE VONGOLE 32

Fresh pasta, cloudy bay clams, pangrattato

LASAGNE BOLOGNA 22

Bologna style lasagne with beef and pork

ALL PIZZAS HAND STRETCHED
& ALL PASTA MADE FRESH

CLASSICS

WHOLE BAKED FLOUNDER 36

Roasted whole south island flounder, sliced almonds, mandarin | LG

PARMIGIANA DI NAPOLI 31

Charred egg plant, Napoli sauce, mozzarella, grana padano, fresh basil, chilli | LG, V

BRAISED LAMB SHOULDER 105

Whole canterbury lamb shoulder, slow braised, herb roasties, ricotta, tomato and rocket salad | LDO, LG

BEETROOT RISOTTO 26

Pureed beetroot, goats feta, candied walnuts | LD, LG, V, VGO

PIZZA

SALSICCIA 28

Original Sin dough, Napoli sauce, Italian sausage, mozzarella | VO

HAWAIIAN PIZZA 28

Original Sin dough, Napoli sauce, ham, pineapple, mozzarella

VERDURE 27

Original Sin dough, Napoli sauce, zucchini, eggplant, mushroom, cherry tomatoes, mozzarella | V

DIAVOLA 28

Original Sin dough, Napoli sauce, spianata salami, roasted capsicum, mozzarella | VO

CAPRESE 27

Original Sin dough, Napoli sauce, bocconcini, fresh basil mozzarella | V

PARMA DI RUCCOLA 29

Original Sin dough, Napoli sauce, prosciutto, rucola, mozzarella | VO

SIDES

SEASONAL VEGETABLES 15

In season vegetables, butter, grated parmesan | LDO, LG, V, VGO

INSALATA ALLA RICOTTA 12

Lettuce leaves, fresh ricotta, cherry tomatoes | LDO, LG, V, VGO

HERB ROASTED POTATOES 12

Roasted potatoes, rosemary, grated parmesan | LDO, LG, V, VGO

INSALATA RUCCOLA 10

Ruccola, parmesan, aceto balsamico, olive oil, sea salt | LDO, LG, V, VGO

FRIES 12

With aioli and mayo

DESSERTS

PANNA COTTA 15

Raspberry, rhubarb | LG, V

GELATO TRIO 15

Pistachio, madagascan vanilla, fragola (strawberry) | LG, V

CLASSIC TIRAMISU 15

Traditional tiramisu, coffee sponge, mascarpone and cocoa | V

SORBET TRIO 15

Three classic Italian sorbets | LD, LG, V, VG

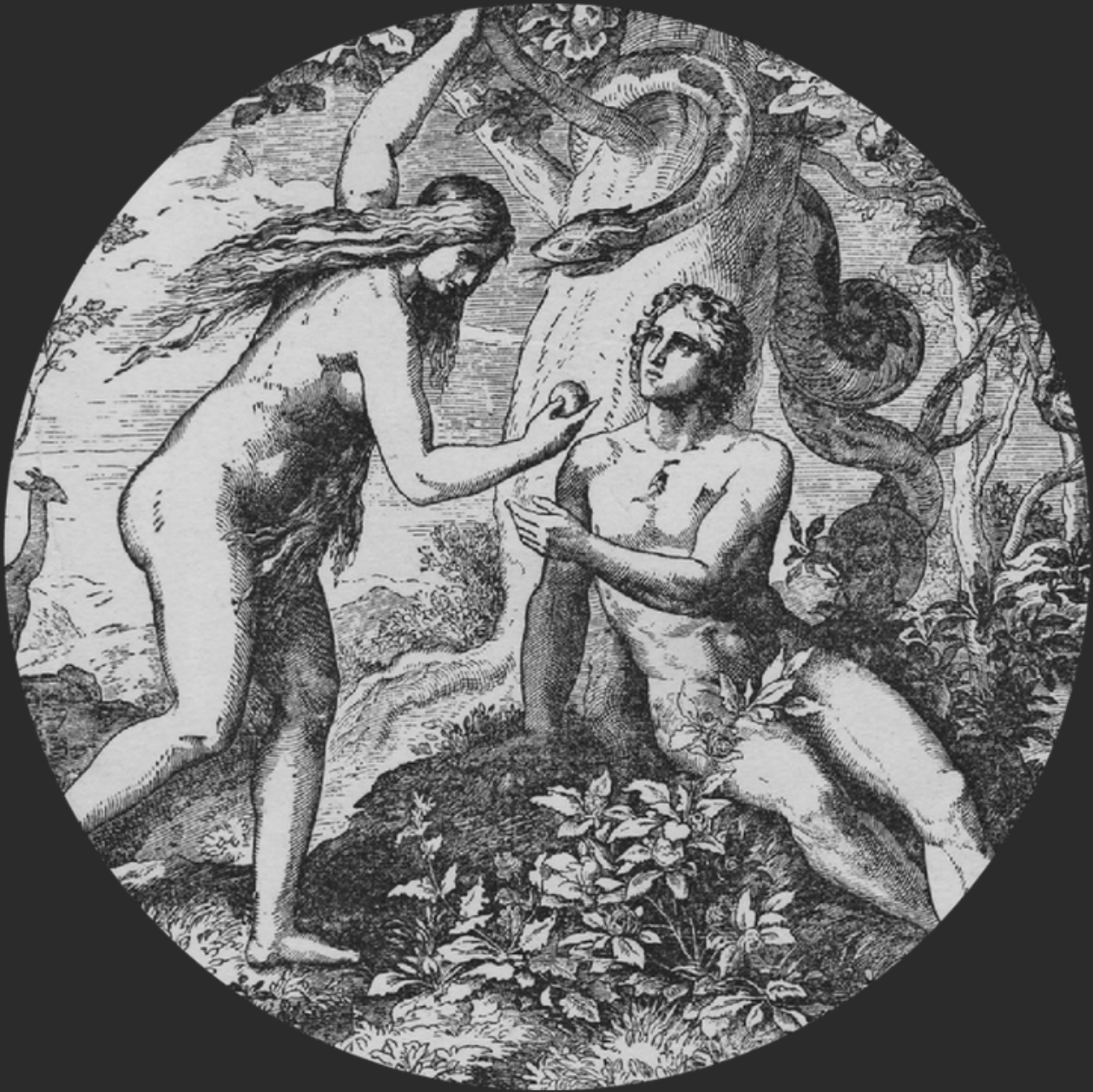


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LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option
| LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens. Please note: all credit and debit card transactions incur a bank surcharge fee of 1.9%+GST. EFTPOS (must insert card & select cheque or savings), Me&u mobile orders, and NZVC App transactions are surcharge free.
15% public holiday surcharge applies.



ORIGINAL SIN MAIN MENU