

# ORIGINAL SIN

## ANTIPASTO

### GRILLED OYSTER MUSHROOMS | 26

White bean purée, pangrattato, dill | LD, LG, V, VGO

### ANTIPASTO BOARD | 34

Italian cured meats, pickles, nduja, garlic bread slices | LD, LGO

### OCTOPUS AND CHORIZO | 26

Romesco, almonds, basil, cherry tomato, olive crumb | LD

### GARLIC PIZZA BREAD | 16

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

### STRACCIATELLA | 24 CHEF'S PICK

Fresh stracciatella, toasted pistachios, beetroot and pumpkin gems, garlic bread slices | LGO, V

### MEDITERRANEAN OLIVES | 15

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

### TUNA TARTARE | 25

Yellowfin tuna, avocado mousse, fennel, citrus, sesame | LDO, LG

### ARANCINI PORCINI | 20.5

Porcini and taleggio fried risotto balls, capsicum coulis, parmesan | V

### VENISON POLPETTE | 22

Italian "meatballs", mash potato, napoli, parmesan, rocket | LG

### BEEF CARPACCIO | 24

Classic carpaccio, cipriani sauce, grana padano, rocket | LDO, LGO

### HAND CUT POTATOES | 15

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

### ROASTED BEET WEDGES | 16

Rocket pesto, goat cheese, balsamico | LG, V, VGO, LDO

### MOTRADELA SKEWERS | 24

Lemon mascarpone mousse, pistachios | LG

### SICILIAN ANCHOVIES (48g TIN) | 24

Pickles, garlic bread slices | LD, LGO

### POLLO FRITTO | 23

Fried chicken, spring onion relish, kaitaia fire mayo, preserved lemon

## MAINS

### PORK AND FENNEL GNOCCHI | 29

House made gnocchi, Italian sausage, napoli sauce, grana padano

### CLAM LINGUINE | 31

Cloudy Bay clams, pangrattato, fresh chilli

### LASAGNE BOLOGNA | 32

Pork and beef mince, lasagne sheets, mozzarella, bechamel

### TRUFFLE & WILD MUSHROOM RAVIOLI | 38

Ravioli, Porcini butter, Hazelnuts, medley of mushrooms

### LAMB SHOULDER | 105 (FOR 3 TO SHARE)

Whole lamb shoulder, roasted potato & salad, roasting juices | LDO, LGO | \*Allow 35min cooking time

### MT COOK SALMON | 42

Baked Mt Cook Salmon fillet, milanese risotto

### PRAWN RISOTTO | 34

Verde risotto con gamberetti, parmesan, butter | LG, VO, VGO

## PIZZA

All pizza's can come on a gluten free base for \$5

### SALSICCIA | 30

Napoli sauce, mozzarella, Italian sausage, friellie | LD

### BIANCA | 30

Truffle paste, mozzarella, mixed mushrooms | V, VGO

### HAWAIIAN | 30

Napoli sauce, mozzarella, ham, pineapple | VO, VGO

### SICILIANA | 30

Napoli sauce, mozzarella, anchovies, olives, capers | LD

### DIAVOLA | 29

Napoli sauce, mozzarella, spianata salami, roasted capsicum | LD

### CAPRESE | 28

Napoli sauce, mozzarella, bocconcini, fresh basil | LD

### PARMA DI RUCOLA | 30

Napoli sauce, mozzarella, prosciutto, fresh rucolla | LD

### VERDURE | 28

Napoli sauce, mozzarella, zucchini, eggplant, mushroom, pomodoro | VO, VGO

Add-ons: Parmesan 4

Italian Sausage 4.50

Mozzarella 4.50

Seasonal Vegetables 3.50

Salami 5.50

Ham 4.50

Anchovies & Prawns 5

## SIDES

### SEASONAL VEGETABLES | 14

Seasonal selection, ask your waitstaff for today's line up

### INSALATA ALLA RICOTTA | 14

Lettuce, ricotta salata, cherry tomato

### HERB ROASTED POTATOES | 12

Roasted potatoes, rosemary, grated parmesan

### BITTER LEAVES | 19

Witloof, lettuce, pear, gorgonzola, walnut | LD, LG

### FRIES | 14

With aioli | LD

## DESSERTS

### AFFOGATO | 15

Coffee, ice cream, Frangelico

### GELATO TRIO | 15

Three classic Italian gelatos | LG, V

### SORBET TRIO | 15

Three classic Italian sorbets | VG, LG

### WHITE CHOCOLATE RICE PUDDING | 16

Wine poached cherries, candied orange peel, cinnamon

### RHUBARB AND GINGER CRUMBLE | 16

Hazelnuts, Crème fraîche | V

### ESPRESSO MARTINI CRÈME BRÛLÉE | 17

Kahlua, coffee | LG, V

ALL PIZZAS HAND STRETCHED  
& ALL PASTA MADE FRESH

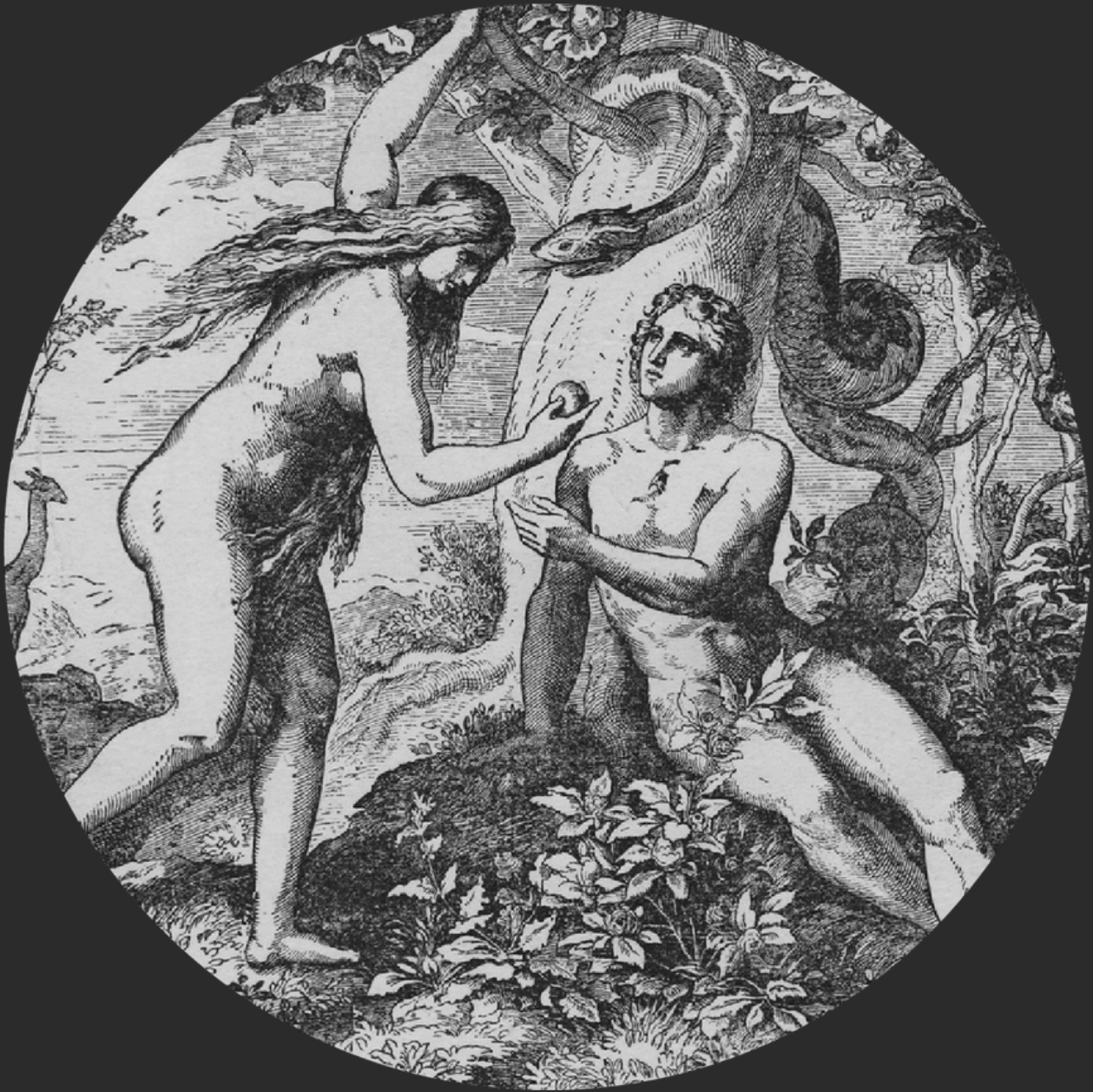


ORDER & PAY  
ON YOUR PHONE

We'll bring it to you.

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**