



ITALIAN STYLE ANTIPASTO TO SHARE

MARKET FRESH SEAFOOD

poached prawns, mixed crudo, oysters, smoked fish dip, pinzimonio, crostini 65

SELECTION OF CURED MEATS & CHEESES

pickled vegetables, grissini, olives 35

PANE

WOODFIRED PANE 12
whipped butter with confit garlic & herbs

WHIPPED RICOTTA & TRUFFLE HONEY 17
five grain loaf, grilled ciabatta

GARLIC PIZZA BREAD 11

ANTIPASTI

HOUSE MARINATED OLIVES 11
& grissini

FRESHLY SHUCKED NEW ZEALAND OYSTERS
½ doz \$28.5 / doz \$55
chardonnay mignonette, lemon

ROASTED BEET SALAD 15
goats' cheese, citrus, pistachios,
Sapa dressing

CAESAR SALAD 18
romaine lettuce, white anchovies,
pancetta, crispy ciabatta
+add woodfired roasted chicken +10

BURRATA 18
wood fired peppers, cherry tomatoes
olive, mint & croutons

CRUDO PLATE 36
Salmon, citrus dressing & chive
Tuna, fennel, capers & dill
Snapper, chili, oregano & lemon oil

CHAR GRILLED OCTOPUS 21
baby potatoes, celery, saffron,
salsa verde

CALAMARI FRITTI 23
aioli & lemon

BEEF CARPACCIO 24
golden beets, chives, anchovy mayo,
aged parmesan, wild rocket

PASTA

RICOTTA, SPINACH & PORCINI ROTOLO 30
tomato, fried sage

PAN FRIED GNOCCHI 32
mushroom, spinach, gorgonzola

SCAMPI LINGUINE 38
cherry tomatoes, chili, pangritata,
scampi bisque

RIGATONI CARBONARA 32
slow cook pancetta, onion,
egg, pecorino

FIRST LIGHT WAGYU & PORK BOLOGNESE 32
house made pappardelle

BUTTERNUT SQUASH RISOTTO 29
almond, oregano, balsamic, truffle oil

PIZZA

MARGHERITA 25
tomato, Fior di latte, parmesan
& fresh basil

NERANO 25
marinated zucchini, whipped stracchino,
parmesan, pesto, lots of basil

SPICY SALAMI 25
tomato, fior di latte, spicy salami
& fresh basil

PORCHETTA 26
slow cooked pork belly middle,
onion jam, mushroom, rosemary, kale

PROSCIUTTO CRUDO 27
rocket, prosciutto, shaved parmesan, evoo

CAPRICCIOSA 26
salami, olives, capsicum
mozzarella, anchovy, parsley

NAPOLETANA 25
San Marzano tomatoes, Fior di latte,
black olive, anchovies, oregano

SECONDI DI PESCE

ROASTED SNAPPER FILLET 42
slow cooked lemon fennel, prawn tortellini,
sage & anchovy fritter

PAN FRIED KING PRAWN 'BRUSCHETTA' 38
chili & garlic butter sauce,
grilled ciabatta

SECONDI DI CARNE

TUSCAN T-BONE STEAK 110 (900-1KG)
salmoriglio, sea salt.
choice of 2 Cortorni

PORCHETTA 36
roasted pork belly middle
served with duck fat roasted potatoes,
grilled baby leeks, salsa verde

CHICKEN COTOLETTA 32
kale & red onion salad, thyme, citrus

AGED BEEF FILLET 44
slow roasted tomatoes, crispy polenta,
confit garlic butter

CONTORNI

Duck Fat Roasted Potatoes, Rosemary 12

Roasted Baby Carrots, Goats' Cheese,
Hazelnut 14

Truffle Fries, Parmesan, Parsley & Aioli 14

Little Gem Salad, Olive, Tomato,
Cucumber, feta 12

Rocket, Parmesan & Balsamic 12

DOLCE

Tiramisu 16

Chocolate cake, vanilla mascarpone 15

Panna cotta, preserved mandarin,
grapefruit syrup, mint 15

Pear & saffron tart 15

Neapolitan ice cream, cherries, Sapa 15

Affogato — vanilla gelato with espresso 12

Seasonal sorbets & gelatos \$8 per scoop

FORMAGGIO

Parmigiano Reggiano, Gorgonzola, Taleggio
(served with seasonal chutneys,
grissini, toasted ciabatta)
32

ITALIAN LONG LUNCH

\$55 per person
Family style long Lunch
From 11am — 4pm
Weekends only
*minimum 4 people

EVENTS AT NON SOLO

Let us organise the perfect event.
Intimate dinners or legendary parties.
events@savorgroup.co.nz

APERITIVO HOUR



Join us for our
Legendary Aperitivo Hour
Wednesday — Saturday, 5pm — 7pm
Complimentary bites
in the Osteria + bar