



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

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

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

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

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

SECONDI DI CARNE

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

CONTORNI

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

Neapolitan ice cream, cherries, Sapa 15

Affogato — vanilla gelato with espresso 12

Seasonal sorbets & gelatos \$8 per scoop

APERITIVO HOUR

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

ITALIAN LONG LUNCH

Family style long lunch
\$55 per person
*minimum 4 people

FOR THE TABLE

ANTIPASTI

MARINATED OLIVES
& grissini

WOODFIRED PANE
whipper butter with confit garlic
& herbs

PROSCIUTTO
olive oil, rocket

BURRATA
wood fired peppers, olive, cherry
tomatoes, mint

CALAMARI FRITTI
aioli & lemon

PASTA

Ricotta, Spinach & Porcini Rotolo,
tomato, fried sage

SECONDI

SCAMPI LINGUINE
cherry tomatoes, chili, pangritata,
scampi bisque

PORCHETTA
Roasted pork belly middle, salsa verde,
grilled baby leeks

Roasted duck fat potatoes
Rocket & parmesan salad

DOLCE

Tiramisu

EVENTS AT NON SOLO

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