



## 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  
36

## PANE

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

**GARLIC PIZZA BREAD** 12

## ANTIPASTI

**HOUSE MARINATED OLIVES** 12  
& grissini

**FRESHLY SHUCKED NEW ZEALAND OYSTERS**  
Pacific Rock \$4.5 / Bluff \$5.5  
chardonnay mignonette, lemon

**BURRATA** 24  
spinach, leeks, herbs, truffle salsa

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

**LOBSTER CROSTINI** 22  
Squid aioli, pickled chilli, fennel, mint

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

**CALAMARI FRITTI** 23  
aioli & lemon

**CHICKEN LIVER PARFAIT** 23  
hazelnut, rhubarb, toast

## EVENTS AT NON SOLO

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

## PASTA

**WILD MUSHROOMS TAGLIATELLE** 32  
egg yolk, parmesan

**CRAYFISH RAVIOLI** 39  
fennel, capers, chilli

**SCAMPI LINGUINE** 38  
cherry tomatoes, chilli, pangrattato

**FIRST LIGHT WAGYU & PORK BOLOGNESE** 34  
house made pappardelle

**BRAISED BEEF MEZZALUNA** 35  
onion, watercress

## PIZZA

**MARGHERITA** 26  
tomato, Fior di latte, parmesan  
& fresh basil

**ZUCCA** 26  
Slow roasted pumpkin, charred cauliflower,  
smoked mozzarella & toasted almond

**SPICY SALAMI** 27  
tomato, fior di latte, spicy salami  
& fresh basil

**PORCHETTA** 27  
slow cooked pork belly middle,  
onion jam, mushroom, rosemary, kale

**PROSCIUTTO CRUDO** 28  
rocket, prosciutto, mushrooms, shaved  
parmesan, olive oil

**CAPRICCIOSA** 27  
salami, olives, capsicum  
mozzarella, anchovy, parsley

## SECONDI

**ROASTED MARKET FISH** 42  
cauliflower, pine nut agrodolce, soft herbs

**CHICKEN COTOLETTA** 36  
kale & red onion salad, thyme, citrus

**PORCHETTA** 38  
roasted pork belly middle  
served with duck fat roasted potatoes,  
grilled baby leeks, salsa verde

**GRILLED LAMB RACK** 44  
charred broccoli, ricotta, pecorino,  
rosemary & anchovy dressing

## 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, preserved cherries 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**  
spinach, leeks, herbs, truffle salsa

**CALAMARI FRITTI**  
aioli & lemon

#### PASTA

Wild Mushroom Rigatoni,  
Parmesan

#### SECONDI

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

Roasted duck fat potatoes  
Rocket & parmesan salad

#### DOLCE

Tiramisu