



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

WOODFIRED PANE 12
whipped butter with confit garlic & herbs

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

ROASTED BEET SALAD 15
goats' cheese, citrus, pistachios,
balsamic vinegar dressing

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

BURRATA 24
spinach, leeks, herbs, truffle salsa

LOBSTER CROSTINI 22
squid aioli, pickled chili, fennel

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

CHICKEN LIVER PARFAIT 23
hazelnut, rhubarb, toast

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

AGED BEEF FILLET 45
slow roasted tomatoes, crispy polenta,
confit garlic butter

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

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, preserved cherries 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 12pm — 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