

STARTERS

Pane Pizza

\$8.90

Tomato, olive, mozzarella and Basil
Garlic, herbs, and rock salt
Basil pesto, and Parmesan
Caramelised onions, feta and rosemary

Pizza bread and dips

\$10.50

Your choice of pizza bread with a selection of dips

Antipasti

\$37.00

A selection of meats, pickles, pesto, hummus, cheese, vegetables and seafood

Seafood Antipasti

\$49.00

Steamed mussels, Cajun calamari, honey roasted prawns, scallops, fresh snapper, oysters, smoked salmon, marinated mussels with sauces

Calamari Fritti \$17.00 (also available as a main) \$29.00

Crispy lemon pepper calamari seared with olive oil, fresh greens and lemon aioli

Insalata di Capesante

\$17.00

Flamed scallops, chorizo salad with crostini and balsamic dressing

Cozze al vapour

\$17.00

Green-lipped mussels steamed in white wine with tomato sauce and chorizo

Insalata di Agnello

\$17.00

Marinated lamb loin, minted yogurt, balsamic, green olives, pinenuts and greens

Ripiene di Funghi

\$16.00

Mushrooms stuffed with tomatoes, brie and roasted garlic with parmesan salad

Insalata Mediterranean

\$16.00

Tomato, cucumber, red onion, olives, feta, basil and parmesan with mixed leaves & vinaigrette



Mains: Piatti Di Mezzo

All served with Fresh sautéed vegetables or salad

Pesce

\$29.00

Schnapper, panfried with a lemon cream sauce, served on a bed of roasted potatoes
(subject to availability)

Vitello

\$39.00

Prime milk fed veal loin served on potato whip with a creamy mushroom marsala sauce

Fileto

\$34.00

Prime eye filet on a potato whip, cooked on the grill topped with a choice of
1. creamy mushroom sauce 2. Dijon mustard sauce or 3. Creamy blue vein sauce

Pollo

\$31.00

Chicken breast wrapped in bacon, stuffed with ham, mozzarella and oregano, served on garlic potato mash with a tomato basil reduction

Mediterranean Lamb Cutlets

\$33.00

Stuffed with feta, sundried tomatoes & olives, wrapped in bacon & baked in the oven, served on a light mash

Sides: Contorni

Insalata Mista \$6.50

Mixed green salad

Verdure \$6.50

Fresh sautéed vegetables

Patate \$6.50

Roast potato

Sp'getti \$6.50

Bowl of chilli sp'getti

Hummus \$3.70

Fresh side of hummus

Ciabatta \$3.70

Two slices of ciabatta bread

Olive Feta \$9.00

Marinated olives and Feta



Pizza

\$26.00 *(Gluten free available)*

Agnello

Lamb, garlic roasted potatoes, carrots and mint sauce

C.C.C

Chicken, cranberry sauce and camembert cheese

The Sicilian

Salami, ham, shrimps, mushrooms, onion, capsicum, tomato and mozzarella

BBQ Country

Bacon, roast potatoes, caramelised onions, BBQ sauce and sour cream

Tropicana

Ham, pineapple, mango and mozzarella

Ocean Potion

Fresh fish, squid, mussels, shrimps, capers and lemon

Blue Bird

Chicken, avocado, blue cheese, red onions, tomatoes and mozzarella

Turkish Calzone

Spinach, feta, cottage cheese, bacon, garlic, herbs and mozzarella

Greek Garden

Olives, feta, tomato, red onions, roasted Mediterranean vegetables, basil & mixed leaves

Mediterranean

Spinach, feta, salami, pine nuts, olives, sun-dried tomato and mozzarella

Spicy Devil

Cajun chicken, red onion, mushroom, capsicum, pineapple, mango, on tomato sauce & mozzarella

Pepperoni

Pepperoni slices, tomato, mozzarella and herbs

Fungi

Mushroom, tomato, mozzarella, blue cheese and herbs

Margarita

Tomato & Cheese

Hot Italian

Chicken, Tomato, chilli, pepperoni, onions, capsicum
Optional: Olives & Jalapenos



Pasta: *Primi Piatti*

(Gluten free available)

Sp'getti Marinara

\$34.00

NZ mussels, king prawns, scallops, fresh fish & calamari in a white wine onion sauce, garlic & tomato broth

Gambero Rigatoni

\$28.00

Prawns chorizo olives, mushrooms, capers, onion and garlic tossed in a creamy tomato sauce with rigatoni pasta

Ratatouille

\$23.00

Roasted eggplant, kumara, capsicum, zucchini, pumpkin, onion, sun dried tomato, olives, feta and basil tossed in tomato parmesan sauce with rigatoni pasta

Fileto di Manza

\$27.00

Eye fillet pieces, olives, mushroom, capers and sun dried tomato tossed with fettuccine and a red wine tomato sauce

Sp'getti Carbonara

\$26.00

Chicken, smoky bacon, mushroom, egg, onion and garlic with creamy parmesan sauce

Gorgonzola

\$26.00

Chicken tortellini with spinach in a blue cheese cream sauce finished with roasted almonds

Sp'getti Bolognese

\$21.00

Traditional red meat sauce served on sp'getti and topped with grated parmesan

Lasagne al forno

\$21.00

Beef lasagne with tomato, spinach, mushrooms and mozzarella

Pumpkin Ravioli

\$25.00

Served with a basil, Napoli sauce

Add Diced Bacon

\$28.00

Sp'getti & Meatballs

\$25.00

Sp'getti's own meatballs on sp'getti with a basil, Napoli sauce & topped with parmesan cheese



Desserts: *Dolce*

Gelato

\$12.00

Gelato of the day (see blackboard for today's flavor)

Tiramisu

\$12.00

Coffee soaked sponge layered with cream cheese, coffee liqueur with whipped cream & dusted with cocoa

Baked Cheesecake

\$12.00

Beautiful passionfruit baked cheesecake

Ice Cream Sundae

\$11.00

Choice of berry, chocolate or caramel flavor with chocolate flake, chopped nuts & fruit

Chocolate Cake

\$12.00

Fresh, rich chocolate cake served with whipped cream & ice cream

Formaggio

\$15.00

A selection of cheeses, crackers & fruit

