

MMXIII  
**OMBRA**  
 BACARO

SEPTEMBER 2021

**CICCHETTI**

[SMALL BITES]

- BACCALÀ MANTECATO CROSTINO ..... 16
- ARANCINI – SAFFRON, MINT, GOAT CHEESE (2) [V] ..... 11
- POLENTA CHIPS, RICOTTA SALATA, SAGE, BALSAMIC MAYO [GF]... 12
- BRUSCHETTA – ARTICHOKE HUMMUS, CAPERBERRIES [VE] ..... 14
- FLATBREAD, EVOO, ROSEMARY, KALAMATA POWDER [VE] ..... 5

**VERDURE E INSALATA**

[VEGETABLES AND SALAD]

- FRESH BURRATA, TAMARILLO, OLIVE OIL CAVIAR [GF, V] ..... 23
- ROCKET, RADISH, FENNEL, ORANGE SALAD [VE, GF, DF] ..... 10
- PANZANELLA SALAD – BEETROOT, STRACCIATELLA [V] ..... 18
- PORTOBELLO MUSHROOM, NORI BUTTER, DILL [GF,V]..... 13
- ROASTED RADICCHIO, AVO YOGHURT, DRIED BALSAMIC [GF] ... 14
- J.ARTICHOKE, HERB YOGURT, SUNFLOWER SEEDS [GF, V] ..... 12
- GREEN BEANS, OMBRA'S SECRET DRESSING [GF]..... 13

**PIZZETTE**

[PLATE SIZED PIZZA]

- SAN MARZANO TOMATO, FIOR DI LATTE, BASIL [V]..... 17
- POTATO, TRUFFLE, MOZZARELLA, ROSEMARY [V]..... 17
- PORTOBELLO, PROVOLONE, SUNFLOWER SEED PESTO [V] ..... 16
- PRAWN, MOZZARELLA, PECORINO, CHILLI, GARLIC ..... 17
- PEPPERONI, MOZZARELLA, GREEN OLIVE..... 16
- CAVOLO NERO, MOZZARELLA, STRACCHINO, PINE NUT, BOTTARGA. 17
- NDUJA, SMOKED PROVOLONE, ENDIVE ..... 17
- SALAME CALABRESE, MOZZARELLA, SHALLOTS, FRIGGITELLI.. 17
- COPPA, PROVOLONE, MOZZARELLA, ROCKET ..... 17
- SAUSAGE, MOZZARELLA, FRIARIELLI MOUSSE, LEMON OIL .... 17

**RISO E PASTA**

[RICE AND PASTA]

- RISOTTO – BLACK GARLIC, BLUEBERRY [V, GF]..... 23
- RISOTTO – SLOW COOKED DUCK, MASCARPONE [GF]..... 27
- GNOCCHI – SAGE BUTTER, KALE, HAZELNUTS [V] ..... 23
- WITH PANCETTA +7
- CASARECCE– BONGUSTO FRESH PASTA, PEPOSO BEEF RAGU 25

**POLPETTE**

[MEATBALLS]

- BEEF – AMATRICIANA TOMATO, RICOTTA SALATA..... 16
- CHICKPEA – ROMESCO, CRISPY ARTICHOKE [VE] ..... 15

**PESCE E CARNE**

[FISH AND MEAT]

- BAVETTE STEAK, DUCK FAT POTATO, RADICCHIO [GF] ..... 28
- LAMB SALTIMBOCCA – SAGE, GARLIC, CRISPY COPPA ..... 28
- PAN-FRIED MARKET FISH, INFUSED HONEY, FENNEL [GF]..... 28
- OMBRA SAUSAGE, COS, GREMOLATA [DF]..... 17

**DOLCE**

[DESSERT]

- TIRAMISÚ [V]..... 11
- SORBETTI OF THE MOMENT & OLIVE OIL GELATO [V, GF] ..... 10
- ZUPPA INGLESE – LEMON CURD & BANANA PUDDING [V]..... 11
- PISTACHIO PANNA COTTA, NUTELLA MOUSSE, HAZELNUT ..... 11
- DARK CHOCOLATE SALAMI [V, GF]..... 7
- AFFOGATO WITH FRANGELICO [V, GF] ..... 12
- WHITTAKERS CHOCOLATE VOLCANO, GELATO, PISTACHIO [V].. 14

**APERITIVI**

- APEROL, CAMPARI, OR REID+REID SPRITZ..... 10.5 / 12.5 / 14
  - PROSECCO [VENETO, IT] ..... 9 / 52
  - OMBRA FOUR PILLARS NEGRONI..... 18
- JOIN US FOR APERITIVO HOURS BETWEEN 3PM & 6PM DAILY.  
 \$7 PROSECCO, \$8 APEROL SPRITZ, \$9 400ML PERONI

**TAP BEER**

- WHISTLING SISTERS BILLIONAIRES IN SPACE [HAZY IPA] [WELLINGTON] 400ML. 11
- PERONI [ITALY] 200ML OR 400ML ..... 6.5 / 12

**WHITE WINE**

- COCO DI MAMA PINOT GRIGIO 2018 [SICILY, IT] ..... 12 / 23.5 / 68
- CASA D'AMBRA ISCHIA BIANCO 2019 [CAMPANIA, IT] .... 11 / 21.5 / 64
- BIG SKY SAUVIGNON BLANC 2020 [MARTINBOROUGH, NZ]... 12 / 23.5 / 68

**ROSÉ WINE**

- JOHNER ESTATE ROSE 2020 [GLADSTONE, NZ] ..... 11 / 21.5 / 64
- J&M CERASUOLO ROSE 2019 [D'ABRUZZO, IT] ..... 10 / 19.5 / 59

**RED WINE**

- L.D.C NEGROAMARO 2019 [SALENTO, IT] ..... 9 / 17.5 / 54
- PIAN EFA PRESTO CHIANTI 2018 [CHIANTI, IT] ..... 11 / 21.5 / 64
- LITTLE X SYRAH 2018 [HAWKE'S BAY, NZ] ..... 11 / 21.5 / 64
- CRAGGY RANGE PINOT NOIR [MARTINBOROUGH, NZ] ..... 13 / 25.5 / 74

**TO FINISH**

- VISNER SOUR CHERRY WINE [MARCHE, IT] 60ML ..... 9 / 80
- CHURTON PETIT MANSENG [MARLBOROUGH, NZ] 60ML ..... 10 / 80
- KOAKOA - LIMONCELLO [NZ] 30 ML ..... 10
- SAMBUCA BIANCA [IT] 30 ML ..... 9
- GRAPPA FRANCOLI MOSCATO [IT] 30 ML ..... 10

PLEASE ASK OUR TEAM TO SEE OUR FULL DRINKS LIST.

**FOOD COMES AS IT IS READY.**

V=VEGETARIAN, VE=VEGAN, GF=GLUTEN FREE, DF=DAIRY FREE  
 NOT ALL INGREDIENTS ARE LISTED.

SOME DISHES CAN BE MADE VEGAN OR GLUTEN FREE ON REQUEST.

PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS OR ALLERGIES.

WE ACCEPT BOOKINGS FOR 50% OF OUR SEATS – RESERVE ONLINE, OMBRA.CO.NZ.

UNATTENDED CHILDREN WILL BE GIVEN A SHOT OF ESPRESSO AND A FREE PUPPY.

**VISA | !O! | GARAGE**  
 ARD ST WELLINGTON PROJECT

**BURGER WELLINGTON**  
**BURGER WELLINGTON ~ AVAILABLE TO 3 OCTOBER**  
**WILD AND TAME:** AWATORU WILDFOOD VENISON & PORK PATTY WITH WILD PORK BACON, SMOKED PROVOLONE CHEESE, FRIED ONIONS, ESTHER'S PICKLES & ROASTED TOMATO MAYO IN AN AROBAKE POTATO BUN, WITH ROSEMARY SALTED FRIES. \$26  
**GARAGE PROJECT BEER MATCH:** ARVO XPA \$10  
 WE KINDLY DECLINE ANY MODIFICATIONS OR SUBSTITUTIONS TO OUR BURGER.

**COVID-19 CONTACT TRACING**  
 PLEASE SCAN IN.



**ALL MEATS AND EGGS ARE FREE RANGE!**

CURED MEATS BY  
**WOODY'S HERITAGE BREED PORK**  
 VENISON BY  
**AWATORU WILD FOODS**  
 FRESH CHEESES BY  
**IL CASARO – AUCKLAND [ORGANIC]**  
 BREAD FLOUR BY  
**SHELLY BAY BAKER**

**GLOSSARY**

AMATRICIANA – TOMATO, PANCETTA SAUCE. **CAVOLO NERO** – BLACK CABBAGE. **COPPA** - CURED PORK SHOULDER.  
**BACCALÀ MANTECATO** – WHIPPED SALTED COD. **CASARECCE** – SHORT, TWISTED PASTA SHAPE. **FRIARIELLI** – STEM GREEN VEGETABLE. **FIOR DI LATTE** – JERSEY COW MILK MOZZARELLA. **FRIGGITELLI** – PICKLED GREEN PEPPER.  
**NDUJA** – SPICY SOFT SALAME. **PANZANELLA** - BREAD SALAD. **PECORINO** - HARD SHEEP CHEESE. **PEPOSO** - SLOW COOKED PEPPERY BEEF STEW. **PROVOLONE** - AGED MOZZARELLA. **RICOTTA SALATA** - DRIED AND SALTED RICOTTA.  
**SAN MARZANO** - TOMATO FROM NAPLES. **STRACCIATELLA** - SOFT, STRINGY FRESH MOZZARELLA.