

OMBRA

BACARO

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 – BLACK GARLIC MASCARPONE, TOMATO, ANCHOVY [V] .. 14
- FLATBREAD – EVOO, ROSEMARY, KALAMATA POWDER [VE]..... 5

VERDURE E INSALATA

[VEGETABLES AND SALAD]

- FRESH BURRATA, BLOOD ORANGE, YUZU OLIVE OIL [GF, V] 23
- ROCKET, RADISH, FENNEL, ORANGE SALAD [VE, GF, DF]..... 10
- PANZANELLA SALAD – TOMATO, OREGANO, STRACCIATELLA [V] 19
- PORTOBELLO MUSHROOM, NORI BUTTER, DILL [GF,V] 13
- ASPARAGUS, SOY PICKLED EGG, SUNFLOWER SEED PESTO [GF,V] 15
- J.ARTICHOKES, 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] 17
- PRAWN, MOZZARELLA, PECORINO, CHILLI, GARLIC..... 18
- PEPPERONI, MOZZARELLA, GREEN OLIVE..... 17
- NDUJA, SMOKED PROVOLONE, FRIARELLI STEMS..... 18
- SALAME CALABRESE, MOZZARELLA, SHALLOTS, FRIGGITELLI .. 17
- COPPA, PROVOLONE, MOZZARELLA, ROCKET 17
- ZUCCHINI, BLUE VEIN, CARAMELISED ONION [V] 17

RISO E PASTA

[RICE AND PASTA]

- RISOTTO – ASPARAGUS, RICOTTA SALATA [V, GF]..... 24
- 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
- WILD VENISON – STEWED CABBAGE & PRUNE, LEMON..... 17

PESCE E CARNE

[FISH AND MEAT]

- PALERMO STYLE BAVETTE, CHERRY TOMATO, GREMOLATA [DF] 28
- LAMB SALTIMBOCCA – SAGE, GARLIC, CRISPY COPPA 28
- PAN-FRIED MARKET FISH, INFUSED HONEY, FENNEL [GF, DF] ... 28
- OMBRA SAUSAGES, NDUJA KETCHUP, CARAMELIZED ONIONS [GF, DF] 24

DOLCE

[DESSERT]

- TIRAMISÚ [V]..... 11
- SORBETTI OF THE MOMENT & OLIVE OIL GELATO [V, GF] 10
- ZUPPA INGLESE – LEMON CURD & STRAWBERRIES [V]..... 11
- CITRUS & BASIL PANNA COTTA, ORANGE GRANITA 11
- DARK CHOCOLATE SALAMI [V, GF]..... 7
- AFFOGATO WITH FRANGELICO [V, GF] 12
- WHITTAKERS CHOCOLATE VOLCANO, GELATO, PISTACHIO [V].. 14

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

APERITIVI

- APEROL, CAMPARI, OR REID+REID SPRITZ..... 10.5 / 12.5 / 14
- PROSECCO [VENETO, IT] 9 / 52
- OMBRA FOUR PILLARS NEGRONI..... 19
- JOIN US FOR APERITIVO HOURS BETWEEN 3PM & 6PM DAILY.
\$7 PROSECCO, \$8 APEROL SPRITZ, \$9 400ML PERONI

TAP BEER

- WHISTLING SISTERS END GAME! [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] 12 / 23.5 / 68
- BIG SKY SAUVIGNON BLANC 2020 [MARTINBOROUGH, NZ]... 12.5 / 24 / 72

ROSÉ WINE

- ALEXIA TANGENT ROSE 2021 [WAIRARAPA, NZ] 13 / 25.5 / 74
- J&M CERASUOLO ROSE 2019 [D’ABRUZZO, IT] 10.5 / 19.5 / 59

RED WINE

- L.D.C NEGROAMARO 2019 [SALENTO, IT] 9 / 17.5 / 54
- ZONIN CLASSICI CHIANTI 2019 [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
- 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.

GLOSSARY

AMATRICIANA – TOMATO, PANCETTA SAUCE. CAVOLO NERO – BLACK CABBAGE. COPPA - CURED PORK SHOULDER. BACCALÀ MANTECATO – WHIPPED SALTED COD.
CASARECCE – SHORT, TWISTED PASTA SHAPE. FRIARELLI – 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.