

MMXIII
OMBRA
 BACARO

OCTOBER 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, BLOOD ORANGE, YUZU OLIVE OIL [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.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] 16
- PRAWN, MOZZARELLA, PECORINO, CHILLI, GARLIC 17
- PEPPERONI, MOZZARELLA, GREEN OLIVE 16
- NDUJA, SMOKED PROVOLONE, ENDIVE 17
- SALAME CALABRESE, MOZZARELLA, SHALLOTS, FRIGGITELLI .. 17
- COPPA, PROVOLONE, MOZZARELLA, ROCKET 17
- SAUSAGE, MOZZARELLA, FRIARIELLI MOUSSE, YUZU 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
- WILD VENISON – STEWED CABBAGE & PRUNE, LEMON 17

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 HOUSE-MADE 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

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 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

- ALEXIA TANGENT ROSE 2021 [WAIRARAPA, NZ] 13 / 25.5 / 74
- 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.

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.