

OMBRA

BACARO

CICCHETTI

[SMALL BITES]

BACCALÀ CROSTINO.....9
 ARANCINO – MUSHROOM, ASIAGO CHEESE [V]8
 POLENTA CHIPS, RICOTTA SALATA, SAFFRON MAYO [V, GF].....9
 HOUSE CIABATTINA, GARLIC BUTTER [V].....5
 KIKORANGI BLUE CHEESE, WATERMELON, COPPA [GF]13
 N.Z. SWEET PEPPERS, MASCARPONE CROSTINI.....8

VERDURE E INSALATA

[VEGETABLES AND SALAD]

FIOR DI LATTE, PRESERVED EGGPLANT [GF, V]16
 ROCKET, ORANGE, OLIVES & RADISH SALAD [V, GF, DF]10
 CAPONATA, BASIL PESTO [V, GF].....16
 PANZANELLA - TOMATO, OLIVES, STRACCIATELLA [V]17
 BRUSSEL SPROUTS, CAPERS, “SECRET DRESSING” [GF]12

PIZZETTE

[PLATE SIZED PIZZA]

SAN MARZANO TOMATO, MOZZARELLA, BASIL [V].....13
 • ADD STRACCIATELLA +4
 SMOKED EGGPLANT, BROCCOLINI, GOAT CHEESE [V].....14
 COPPA, ROCKET, ZEST.....15
 ANCHOVIES, MARINARA SAUCE, HEIRLOOM TOMATO [DF]13
 • ADD SALAMI +4
 QUATTRO FORMAGGI [V]17
 GUANCIALE, ARTICHOKE, PECORINO.....16

RISO E PASTA

[RICE AND PASTA]

RISOTTO – PUMPKIN, ZUCCHINI, SAFFRON [V, GF]18
 RISOTTO – SLOW COOKED DUCK & MASCARPONE [GF].....21
 GNOCCHI – GUANCIALE, CAVOLO NERO, HAZELNUT.21
 LINGUINE, BISQUE, PRAWNS [DF]21

GLOSSARY

ALLA DIAVOLA – SPICED, GRILLED . BACCALÀ – SALTED COD. BATATA– SWEET POTATO BISQUE – TOMATO & CRAYFISH STOCK.
 CACCIATORA- HUNTER STYLE WITH ROSEMARY, GARLIC, RED WINE. CAPONATA - SLOW COOKED VEGETABLES IN TOMATO. CAVOLO NERO – BLACK CABBAGE.
 COPPA – CURED PORK SCOTCH. “DON EMILIO” - OUR HEAD CHEF’S RECIPE, HOUSE MADE SAUSAGES. GUANCIALE - CURED PORK CHEEK. KIKORANGI – NZ BLUE CHEESE
 LINGUINE – THIN FRESH PASTA. MARINARA – ITALIAN TOMATO SAUCE. ROMESCO - SAUCE WITH ROAST PEPPERS AND ALMONDS.
 SAN MARZANO – TOMATO FROM NAPLES. STRACCIATELLA – CREAMY ITALIAN STYLE CHEESE. QUATTRO FORMAGGI – FOUR CHEESE.

POLPETTE

[MEATBALLS]

VENISON – BATATA, OLIVE JAM 14
 BEEF – POLENTA, GORGONZOLA MOUSSE 14
 CHICKPEA – QUINCE, COCONUT, DUKKAH [VE, GF] 13

PESCE E CARNE

[FISH AND MEAT]

“DON EMILIO” SAUSAGES, ZUCCHINI, TOMATO [DF, GF].....20
 BAVETTE STEAK, ROMESCO, POTATOES [DF, GF].....25
 MARKET FISH, CELERIAC, FENNEL, ORANGE [DF, GF]25
 LAMB RUMP CACCIATORA27
 HALF SPICY CHICKEN “ALLA DIAVOLA” [DF, GF]..... 27

DOLCE

[DESSERT]

TIRAMISÚ [V]8
 AFFOGATO WITH FRANGELICO [V, GF] 10
 DARK CHOCOLATE SALAMI [V]6
 PISTACHIO & YUZU LEMON GELATO [V, GF].....8
 ORANGE PANNACOTTA, HONEY, PISTACHIO [GF]9
 CHOCOLATE VOLCANO, VANILLA GELATO [V] 12
 GRAPE GRANITA, GORGONZOLA GELATO, VINOCOTTO [GF] 14

ALL MEATS AND EGGS ARE FREE RANGE!
 CURED MEATS BY WOODY’S HERITAGE BREED PORK
 FRESH CHEESES BY IL CASARO – AUCKLAND [ORGANIC]

APERITIVI

APEROL OR CAMPARI SPRITZ.....10 / 12
 SAN LEO PROSECCO [VENETO, IT]9 / 52
 OMBRA FOUR PILLARS NEGRONI.....16

JOIN US FOR APERITIVO HOURS BETWEEN 3PM & 6PM DAILY.
 \$7 PROSECCO, \$8 APEROL SPRITZ, \$9 400ML PERONI

TAP BEER

WHISTLING SISTERS PRIMA DANA ITALIAN PILSNER [WELLINGTON] 400ML11
 PERONI [ITALY] 200ML OR 400ML6.5 / 12

WHITE & ROSÉ WINE

ISOLA DEL SOLE BIANCO 2016 [SARDEGNA, IT]9 / 17 / 54
 THE BONELINE CHARDONNAY 2014 [WAIPARA, NZ] 11.5 / 22 / 65
 LITTLE DARLING – SAV. BLANC 2017[MARLBOROUGH,NZ] .9/ 17.5/ 54

REDMETAL - ROSE 2017 [HAWKE’S BAY, NZ] 11 / 21 / 64
 GIROFLE – ROSE 2017 [SALENTO, IT] 10 / 19 / 59

RED WINE

L.D.C NEGROAMARO 2016 [SALENTO, IT]9 / 17 / 54
 BOSCO DEL GRILLO “GOVERNO” 2015 [TOSCANA, IT] ..11.5 / 22 / 65
 LINDEN “DAM BLOCK” 2014 [HAWKE’S BAY, NZ] 13.5 / 26.5 / 80

TO FINISH

VISNER - SOUR CHERRY WINE [MARCHE, IT] 60ML9 / 80
 CHURTON – PETIT MANSENG [MARLBOROUGH, NZ] 60ML 10 / 80
 KOAKOA - LIMONCELLO [NZ] 30 ML10
 GRAPPA FRANCOLI – MOSCATO [IT] 30 ML10
 GRAPPA FRANCOLI – NEBBIOLO [IT] 30 ML 12
 GRAPPA FRANCOLI – BARRIQUE DEL LIMOUSIN [IT] 30 ML12
 GRAPPA CANTINA DEL CASTELLO – SOAVE [IT] 30 ML12

FOOD COMES AS IT IS READY.
 V=VEGETARIAN, VE=VEGAN, GF=GLUTEN FREE, DF=DAIRY FREE
 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 RESTAURANT –
 RESERVE ONLINE, OMBRA.CO.NZ.
 UNATTENDED CHILDREN WILL BE GIVEN A SHOT OF ESPRESSO AND A FREE PUPPY.