

MMXIII
OMBRA
 BACARO

CICCHETTI

[SMALL BITES]

BACCALÀ CROSTINO.....8
 FRESH PORCINI, PORTOBELLO, MASCARPONE CROSTINO9
 “PAELLA” ARANCINO, VELOUTE.....7
 POLENTA CHIPS WITH SAFFRON MAYO [V, GF].....8
 CURED SALMON, PICKLED TOMATOES [DF, GF].....15
 WATERMELON, KIKORANGI, SPECK [GF].....11

PANE

[OUR BREAD]

HOUSE CIABATTINA WITH LOT 8 OLIVE OIL [VG].....5
 BRUSCHETTA, FRESH RICOTTA, HEIRLOOM, OREGANO [V].13
 PIZZA FRITTA, MASCARPONE, PASTRAMI.....14

VERDURE E INSALATA

[VEGETABLES AND SALAD]

CHARRED ZUCCHINI, FRESH MINT, SMOKED YOGURT [V, GF]..12
 BURRATA, HEIRLOOM TOMATOES, BASIL [V, GF].....18
 ROCKET, BLOOD ORANGE, OLIVES & RADISH SALAD [V, GF]..10
 BROCCOLINI, FLAT BEANS, BAGNA CAUDA, ALMOND [GF]...13

RISO E PASTA

[RICE AND PASTA]

RISOTTO - ZUCCHINI & RICOTTA [V, GF].....17
 RISOTTO – DUCK & MASCARPONE [GF].....19
 TAGLIOLINI PASTA, HEN & HEN BROTH, PORCINI.....18
 GNOCCHI – CAVOLO NERO, PECORINO[V].....17

RECOMMENDATION FOR GNOCCHI - ADD ANCHOVIES, NO EXTRA CHARGE

POLPETTE

[MEATBALLS]

BEEF - LENTILS, SALSA VERDE.....14
 VENISON – SMOKED EGGPLANT, RICOTTA SALATA..... 14
 LAMB - BLACK BEANS, TOMATO, CORIANDER.....14
 CHICKPEA – KALE, PINE NUTS [VG, GF].....12

PIZZETTE

[PLATE SIZED PIZZA]

SAN MARZANO TOMATO, MOZZARELLA, BASIL [V].....12
 COPPA, ROCKET, LEMON ZEST.....15
 CHAMPAGNE HAM, FONTINA, PICKLED PINEAPPLE.....13
 NDUJA, WHITE ANCHOVIES, WATERCRESS.....16
 GUANCIALE, ROASTED CAPSICUM, OREGANO.....14

PESCE E CARNE

[FISH AND MEAT]

“DON EMILIO” SAUSAGES, CAPONATA [GF].....19
 ALBACORE TUNA, FENNEL, PASSIONFRUIT.....23
 TAMARIND MARINATED BAVETTE STEAK [GF].....21

DOLCE

[DESSERT]

TIRAMISÚ [V] 8
 AFFOGATO WITH FRANGELICO [V, GF]..... 9
 DARK CHOCOLATE SALAMI [V]..... 5
 OLIVE OIL GELATO, SEA SALT [V, GF]..... 7
 NUTELLA PANNACOTTA WITH DULCE DE LECHE [GF] 7
 CHOCOLATE VOLCANO, VANILLA GELATO [V].....10
 “ALL BLACKS” BERRIES, VERMOUTH,SMOKED YOGHURT V, GF]10

APERITIVI

CAMPARI OR APEROL SPRITZ.....10
 RIONDO PROSECCO [VENETTO, IT].....9 / 48
 OMBRA FOUR PILLARS NEGRONI.....16

BEER

WHISTLING SISTERS [WLG, NZ].....10.5
 PERONI [ITALY].....6.5 / 11.5
 GARAGE PROJECT [WLG, NZ] “CAN OF THE MOMENT”.....10

WHITE WINE

ISOLA DEL SOLE BIANCO 2016 [SERDIANA, IT].....9 / 17 / 54
 SANTA MARGHERITA PINOT CUVÉE [VENETO, IT]...10 / 19.5 / 58
 MAHI CHARDONNAY 2016 [MARLBOROUGH, NZ].....12 / 23.5 / 70

ROSE

TW LILLY ROSE 2016 [GISBORNE, NZ]..... 9 / 17 / 54
 GIROFLE ROSE 2016 [SALENTO, IT].....9 / 17 / 54

RED WINE

L.D.C NEGROAMARO 2016 [SALENTO, IT].....9 / 17 / 54
 COCO DI MAMA SYRAH 2016 [SICILIA,,IT]11 / 21.5 / 64
 BOSCO DEL GRILLO GOVERNO 2015 [TOSCANA, IT]..11.5 / 22 / 65

TO FINISH

LEONE DE CASTRIS-NEGRINO [SALENTO, IT].....8 / 64
 PASQUALE LIMONCELLO [WAITAKI VALLEY, NZ] 10 / 65
 PASQUALE PASSITO 2012 [WAITAKI VALLEY, NZ]10 / 65

GLOSSARY

BACCALÀ – SALTED COD. GUANCIALE - CURED PORK CHEEK. SPECK – LIGHTLY SMOKED CURED PORK FLANK. VELOUTE – SAUCE MADE FROM BUTTER, FLOUR, AND FISH STOCK. KIKORANGI – NEW ZEALAND BLUE CHEESE. PIZZA FRITTA – FRIED DOUGH PIZZA. PASTRAMI – HIGHLY SEASONED SMOKED BEEF. BURRATA – FRESH ITALIAN MOZZARELLA. BAGNA CAUDA – ITALIAN DIP WITH ANCHOVY AND GARLIC. CAVOLO NERO – BLACK CABBAGE. PECORINO - CHEESES MADE FROM EWE'S MILK TAGOLINI – THIN, FETTUCINE STYLE PASTA. RICOTTA SALATA – DRIED, SALTED RICOTTA. SAN MARZANO – TOMATO FROM NORTHERN ITALY. SCAMORZA – SMOKED MOZZARELLA NDUJA – SPICY SPREADABLE PORK SALUMI. COPPA – PORK COLD CUT. FONTINA – SOFT ITALIAN CHEESE. SOPRESSA – ITALIAN SALUMI. DON EMILIO- OUR HEAD CHEF’S RECIPE, HOUSE MADE SAUSAGES. CAPONATA – SICILIAN VEGETABLE DISH.

THE VENETIAN BACARO TRADITION IS THAT FOOD COMES OUT AS READY. PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS OR ALLERGIES. BREADS, DOUGHS AND GNOCCHI MADE ON SITE DAILY. WE ACCEPT BOOKINGS UNTIL 6.30PM – RESERVE ONLINE, OMBRA.CO.NZ. JOIN US FOR APERITIVO HOURS BETWEEN 3PM & 6PM DAILY. UNATTENDED CHILDREN WILL BE GIVEN A SHOT OF ESPRESSO AND A FREE PUPPY.