

MMXIII  
**OMBRA**  
 BACARO

## CICCHETTI

### [SMALL BITES]

BACCALÀ CROSTINO.....	8
SILVER BEET, HUMMUS CROSTINO.....	9
ARANCINO – MUSHROOM, FONTINA CHEESE[V].....	8
POLENTA CHIPS WITH SAFFRON MAYO [V, GF].....	8
OX TONGUE, PICKLES, BOTTARGA [DF, GF].....	16

## PANE

### [OUR BREAD]

HOUSE CIABATTINA, UNKNOWN FARMER EVOO [VG].....	6
BRUSCHETTA, CANNELLINI BEANS, ANCHOVIES, PESTO....	13
PIZZA FRITTA, MASCARPONE, SALAMI CALABRESE.....	14

## VERDURE E INSALATA

### [VEGETABLES AND SALAD]

BRUSSEL SPROUTS, PECORINO, CAPERS[V, GF].....	13
ORGANIC MINIKIN, BURRATA, HONEY [GF].....	19
ROCKET, ORANGE, OLIVES & RADISH SALAD [V, GF].....	10
BABY VEGGIES, BAGNA CAUDA, ALMOND [GF].....	14

## RISO E PASTA

### [RICE AND PASTA]

RISOTTO – PUMPKIN & GRANA PADANO [V, GF].....	17
RISOTTO – DUCK & MASCARPONE [GF].....	20
TAGLIOLINI PASTA, HEN & HEN BROTH, PORCINI.....	19
GNOCCHI – CAVOLO NERO, PECORINO, HAZELNUT [V].....	18

## POLPETTE

### [MEATBALLS]

BEEF – LENTILS, EGG.....	14
VENISON – BEETROOT, GOAT CHEESE.....	14
LAMB – BLACK BEANS, TOMATO, CORIANDER.....	14
CHICKPEA– SPICED TOMATO, ROCKET[VG].....	13

## PIZZETTE

### [PLATE SIZED PIZZA]

SAN MARZANO TOMATO, MOZZARELLA, BASIL [V].....	12
COPPA, ROCKET, ZEST.....	15
HAM, ROASTED CAPSICUM, GREEN OLIVES.....	14
NDUJA, WHITE ANCHOVIES, WATERCRESS .....	16
GUANCIALE, CABBAGE, ALMOND, PECORINO .....	16

## PESCE E CARNE

### [FISH AND MEAT]

“DON EMILIO” SAUSAGES, PEPPERONATA .....	19
BAVETTE STEAK, POTATO, NDUJA, LARDO [GF].....	23
MARKET FISH, FENNEL, HORSERADISH [GF].....	24

## DOLCE

### [DESSERT]

TIRAMISÚ [V] .....	8
AFFOGATO WITH FRANGELICO [V, GF].....	9
DARK CHOCOLATE SALAMI [V].....	6
MULLED WINE AND GORGONZOLA GELATO [V, GF] .....	8
WHITE CHOCOLATE PANNACOTTA, ORANGE, HONEY [GF]..	9
CHOCOLATE VOLCANO, VANILLA GELATO [V].....	11

## APERITIVI

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

JOIN US FOR APERITIVO HOURS BETWEEN 3PM & 6PM DAILY.

## 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
COCO DI MAMA GRILLO [SICILIA, IT].....	10 / 19.5 / 58
MAHI CHARDONNAY 2016 [MARLBOROUGH, NZ].....	12 / 23.5 / 70

## ROSE

THE HAY PADDOCK GYPSY 2016 [WAIHEKE, NZ].....	11 / 21 / 64
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## 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

VISNER - SOUR CHERRY WINE [MARCHE, IT] 0.60ML.....	9 / 80
CHURTON – PETIT MANSENG [MARLBOROUGH, NZ]0.60ML.....	10 / 80
LEMONEL - LIMONCELLO [IT] 0.30 ML.....	10
GRAPPA FRANCOLI – MOSCATO [IT] 0.30 ML.....	10
GRAPPA FRANCOLI – NEBBIOLO [IT] 0.30 ML.....	12
GRAPPA FRANCOLI – BARRIQUE DEL LIMOUSIN[IT] 0.30 ML.....	12
GRAPPA ANTINORI - TIGNANELLO [IT] 0.30 ML.....	20
GRAPPA CANTINA DEL CASTELLO - SOAVE[IT] 0.30 ML.....	12

## GLOSSARY

BACCALÀ – SALTED COD. GUANCIALE – CURED PORK CHEEK. PIZZA FRITTA – FRIED DOUGH PIZZA. CALABRESE - CURED SALAMI. MINIKIN- MINI ORGANIC PUMPKIN. BURRATA – FRESH MOZZARELLA. BAGNA CAUDA – ITALIAN DIP WITH ANCHOVY AND GARLIC.-LARDO-PORK LARD CAVOLO NERO – BLACK CABBAGE. PECORINO - CHEESE MADE FROM EWE'S MILK. TAGLIOLINI – THIN FRESH PASTA. RICOTTA SALATA – DRIED, SALTED RICOTTA.SAN MARZANO – TOMATO FROM NAPLES. NDUJA – SPICY SPREADABLE PORK SALUMI. COPPA – CURED PORK SCOTCH. FRENCH SORREL- LEMON TASTING GREEN. FONTINA – SOFT ITALIAN CHEESE. SOPRESSA – SALUMI. “DON EMILIO”- OUR HEAD CHEF’S RECIPE, HOUSE MADE SAUSAGES. CAPONATA – SICILIAN VEGETABLE DISH. BOTTARGA –CURED FISH EGGS.

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