

MMXIII
OMBRA
BACARO

CICCHETTI

[SMALL BITES]

BACCALÀ CROSTINO.....	8 EACH
GUANCIALE & TRUFFLED HONEY CROSTINO.....	8 EACH
ARANCINO NERO - BLACK RICE & SCAMORZA	7
POLENTA CHIPS WITH SAFFRON MAYO.....	7
MARINATED WHITE ANCHOVIES	9
WATERMELON, KIKORANGI, BRESAOLA.....	11

PANE

[BREAD]

CIABATTINA WITH LOT 8 OLIVE OIL.....	5
ROBIOLINO, HEIRLOOM, OREGANO, BRUSCHETTA.....	12
PIZZA FRITTA, MASCARPONE, MORTADELLA	14

VERDURE E INSALATA

[VEGETABLES AND SALAD]

CHARRED MIXED VEGGIES, GOATS CHEESE, OLIVES.....	14
FIOR DI LATTE, HEIRLOOM TOMATOES, BASIL.....	18
RADICCHIO, APPLE, PECORINO & FENNEL SALAD.....	11
ROCKET, BLOOD ORANGE, OLIVES AND RADISH SALAD	10
FRESH ORGANIC VEGETABLES, BAGNA CAUDA DIP	13

RISO E PASTA

[RICE AND PASTA]

RISOTTO - ZUCCHINI & RICOTTA	16
RISOTTO – ROASTED DUCK & MASCARPONE	19
GNOCCHI - RADICCHIO AGRIDOLCE & PARMIGGIANO.....	17
TAGLIOLINI PASTA, HEN & HEN BROTH, PORCINI.....	16

POLPETTE

[MEATBALLS]

BEEF - LENTILS, SALSA VERDE	14
VENISON - EGGPLANT, RICOTTA SALATA	14
LAMB - BLACK BEANS, TOMATO	14
CHICKPEA - RED CURRY, CORIANDER.....	11

PIZZETTE

[PLATE SIZED PIZZA]

SAN MARZANO TOMATO, MOZZARELLA, BASIL.....	11
SAN DANIELE PROSCIUTTO, ROCKET, LEMON ZEST	14
COTTO HAM, FONTINA, ARTICHOKE.....	14
NDUJA, WHITE ANCHOVIES, WATERCRESS.....	15
SOPRESSA, ROASTED CAPSICUM, OREGANO.....	13

PESCE E CARNE

[FISH AND MEAT]

CRUDO DI PESCE, POMEGRANATE, LIME - SASHIMI STYLE.....	18
GRILLED CALAMORO, ROMESCO, BEANS.....	18
OMBRA'S OWN SAUSAGE, CAPONATA	17
TAMARIND MARINATED BAVETTE STEAK, BLUE CHEESE	18

DOLCE

[DESSERT]

TIRAMISÚ.....	8
AFFOGATO	8
WHITE & DARK CHOCOLATE SALAMI	5
OLIVE OIL GELATO, SEA SALT.....	7
NUTELLA PANNACOTTA WITH DULCE DE LECHE.....	7
CHOCOLATE VULCANO, VANILLA GELATO	8
“ALL BLACKS” - BERRIES, VERMOUTH, SMOKED YOGHURT.....	8

APERITIVI

CAMPARI OR APEROL SPRITZ	9.5
RIONDO PROSECCO [VENETTO].....	9 / 48
NEGRONI	16

BEER

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

WINES

WHITE

PIROVANA PINOT GIGIO 2016 (VENETO)	8.5 / 16.50 / 50
COCA DI MAMA GRILLO 2016 (SICILIA)	9.5/ 19.5/ 58
DOG POINT SAUVIGNON 2016 (MARLBOROUGH).....	10 / 19.5 / 58
MAHI CHARDONNAY 2016 (MARLBOROUGH).....	11.5/ 22/ 62

ROSE

TW LILLY ROSE 2016 (GISBORNE).....	8.5 / 16.5 / 50
------------------------------------	-----------------

RED

LEONARDO SANGIOVESE CHIANTI 2016 (TUSCANY).....	8 / 15 / 45
COCO DI MAMA SYRAH 2016 (SICILIA)	10 / 19.5 / 58
J & M MONTEPULCIANO 2016 (D'ARBUZZO)	10 / 19.5 / 58
CRAGGY RANGE PINOT NOIR 2016 [MARTINBOROUGH]..	12 / 23 / 68

TO FINISH

LEONE DE CASTRIS-NEGRINO – RED DESSERT WINE.....	8 / 64
PASQUALE LIMONCELLO [WAITAKI VALLEY]	10

BACCALÀ – SALTED COD. GUANCIALE - CURED PORK CHEEK. SCAMORZA – SMOKED MOZZARELLA. KIKORANGI - NEW ZEALAND BLUE CHEESE. BRESAOLA – AIR-CURED SALTED BEEF. STRACCHINO – SOFT, CREAMY ITALIAN CHEESE. MORTADELLA – ROLLED ITALIAN SAUSAGE MEAT. BURRATA – FRESH ITALIAN CHEESE. BAGNA CAUDA – ITALIAN DIP WITH ANCHOVY AND GARLIC. RADICCHIO AGRIDOLCE – CARAMELISED RADICCHIO. TAGOLINI – THIN, FETTUCINE STYLE PASTA. RICOTTA SALATA – DRIED, SALTED RICOTTA. SAN MARZANO – TOMATO FROM NORTHERN ITALY. NDUJA – SPICY SPREADABLE PORK SALUMI. COTTO – THICK CUT, PROSCIUTTO STYLE HAM. FONTINA – SOFT ITALIAN CHEESE. SOPRESSA – ITALIAN SALUMI. CRUDO DI PESCE – RAW FISH. CAPONATA – SICILIAN VEGETABLE DISH. UNATTENDED CHILDREN WILL BE GIVEN A SHOT OF ESPRESSO AND A FREE PUPPY.

THE VENETIAN BACARO TRADITION IS THAT FOOD COMES OUT AS READY.
ALL PRICES ARE GST INCLUSIVE. GLUTEN FREE, DAIRY FREE & NUT FREE
OPTIONS ARE AVAILABLE. PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS.
04 385 3229 • INFO@OMBRA.CO.NZ