



Podere Crisci.
Finest Italian Cuisine and Inspired Waiheke Wines

Pane & Olio: A selection of Homemade Grissini, Italian inspired bread and salad of estate olives with PC Olive Oil.	16
Mozzarella di Bufola con Scarola: Fresh buffalo mozzarella with braise of curly endive, black olive, capers, pinenuts and sultanas.	26.5
Prosciutto d'Anatra: Homecured duck prosciutto on crostino with aged parmesan, and truffle. (3/4pc)	24.5/30.5
Contorni: Selection of antipasti style garden vegetables, prepared fresh daily.	12/26
Affettato: Traditional Italian selection of cured meats, cheese, olives, grissini and truffle paste.	38.5
Carpaccio di Manzo: Herb smoked beef carpaccio with rocket shave parmesan and Cipriani sauce	28.5
Parmigiana di Melanzane: Eggplant tart layered with mozzarella, basil, parmesan & fresh tomato sauce	26.5
Polpette alla Napolitana: Napolitan style Meatball with sultanas and pine nuts, napolitana tomato sauce, served with a garlic bruschetta	28.5
PASTA	
Gnocchi al Ragù: Homemade potato gnocchi with braised beef ragu, red onion jam, aged parmesan cheese.	38
Ravioli Barbabietole con Caprino: Free range egg pasta ravioli with beetroot and caprine cheese, cherry tomato basil sauce and grano Padana Cheese.	38
SECONDI	
Tagliata di manzo: Pan roasted aged angus sirloin with roast agria potatoes, garden beetroot and shallot, garlic cream, Podere Crisci "Viburno" Jus.	44.5
Pesce del Giorno: Market fresh fish of the day with cauliflower puree and wilted garden kale.	44.5
Insalata di Rucola: Fresh garden rocket with shaved parmesan and poached pear, Podere Crisci Balsamic dressing.	13.5
DOLCI & FORMAGGI	
Torta Caprese: Chocolate and almond tart with walnut crumble and homemade vanilla bean gelato.	18.5
Tiramisu: Savoiardi sponge fingers with espresso and Italian liqueur, layered with mascarpone sabayon and dusted with rich dark cocoa powder.	18.5
Assaggi di Formaggi: Selection of finest imported Italian cheeses and condiments.	36

Please let your waiter know if you have any allergies or dietary requirements.

*15% Surcharge applies on Public Holidays
Gratuities graciously accepted for great service*