



Poderi Crisci. **Finest Italian Cuisine and Inspired Waiheke Wines**

ANTIPASTI

Pane & Olio: A selection of Homemade Grissini, Italian inspired bread and salad of estate olives with PC Olive Oil.	16.5
Stracciatella: Creamy whipped organic mozzarella with cherry tomato, garden basil, garlic and Poderi Crisci olive oil.	30.5
Pescetti Marinati: Bite size pieces of marinated Terakihi with lemon, lime, garlic, chilli, Italian parsley and Poderi Crisci olive Oil.	28.5
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.	14/30.5
Affettato: Traditional Italian selection of cured meats, cheese, olives, grissini and truffle paste.	38.5
Carpaccio di Bresaola: Carpaccio of red wine and spiced marinated and dry aged beef with garden rocket, shaved parmesan and citrus dressing.	
Porchetta: Slow cooked pork belly with Salsa Verde, sundry tomato, Provolone cheese and gherkin.	30.5
Parmigiana di Melanzane: Eggplant tart layered with mozzarella, basil, parmesan & fresh tomato sauce	30.5

PASTA

Gnocchi ai quattro Formaggi: Homemade potato gnocchi with Italian cheeses, rocket, crushed walnuts, aged parmesan cheese.	39.5
Ravioli alla Piemontese: Homemade ravioli with braised beef and spinach, burned butter sage and veal juice sauce.	39.5
Insalata Della casa: Fresh garden leaves changing daily with Poderi balsamic dressing.	15

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 liquor, layered with mascarpone, fresh strawberry.	18.5
Assaggi di Formaggi: Selection of finest imported Italian cheeses and condiments.	38

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*