

Artisan • Handmade • Italian

# ARTE DELLA PASTA

<b>MIRELLA'S DAILY SPECIAL</b> <i>Mirella's daily choice, ask for today's pasta! (Every Wednesday it's Carbonara day)</i>	P.O.D
<b>FETTUCCINE</b> <i>Fresh handmade fettuccine with New Zealand beef ragu and ricotta salata OR with slow-cooked lamb</i>	\$26
<b>GNOCCHI</b> <i>Daily handmade potato &amp; kumara Gnocchi with mixed seasonal mushrooms and pork sausage OR with creamy gorgonzola, walnuts and pear</i>	\$26
<b>TORTELLINI AL BRODO</b> <i>Traditional northern Italy winter dish with artisan-filled pasta in chicken broth. Tortellini filled with pork, mortadella and prosciutto</i>	\$28
<b>RAVIOLI</b> <i>Handmade Ravioli filled with pumpkin, almonds &amp; ricotta finished with butter and fresh sage (add extra pieces +\$3)</i>	\$27
<b>TORTELLONI DELLA SETTIMANA</b> <i>Tortelloni of the week. Ask the staff for today's filling!</i>	\$27
<b>PENNE</b> <i>Fresh Penne pasta with Quattro Formaggi OR Alla Amatriciana</i>	\$26
<b>SPAGHETTI</b> <i>Artisan spaghetti Alla Arrabbiata OR Pesto sauce</i>	\$20
<b>MINISTRONE</b> <i>Warm minestrone with fresh pastina. Flavour changes daily.</i>	\$18

## SIDES

<b>OLIVE</b> <i>Mixed olives marinated with orange, fennel, oregano, and olive oil</i>	\$12
<b>INSALATA</b> <i>Mixed green leaves, parmesan, apples, balsamic glaze and walnuts</i>	\$12
<b>BRUSCHETTA</b> <i>Grilled bread (3 pieces) topped with fresh tomatoes, ricotta salata, balsamic glaze and fresh basil (add prosciutto +\$5)</i>	\$15
<b>FOCACCIA</b> <i>Handmade fluffy artisan focaccia, freshly baked with sun-dried tomatoes, olives, fresh rosemary or <b>filled</b> Italian style</i>	\$7 Classic \$15 Filled

All our dishes can be vegetarian.  
Vegan & gluten-free options for selected dishes available on request