

TO START

Flower Pot Garlic Bread (v)
terracotta baked bread with garlic butter made daily 6.5–

Combination Starter Platter
a selection of starters to share 34.–

Best Mediterranean Olives (GF · v)
served warm 8.–

Hummus Dip with House Made Pita Bread
chickpeas, sesame & NZ garlic topped with dukkah spice blend & olive oil 8.5–

Grilled Spring Lamb Souvlaki Skewers
marinated with wild oregano, fresh lemon juice & olive oil – **GEORGE'S FAV!** 14.– entree / 26.– main

Charcuterie Platter (to share)
a daily changing selection of cured meats sourced from Spain & Italy, housemade paté & condiments 22.–

Garlic Tiger Prawns (GF)
250g of sweet tiger prawn cutlets with garlic butter 29.–

Bruschetta Italia (v)
fresh chopped tomato, crushed garlic, olive oil & hand torn basil 8.5–

Jamon Serrano (GF)
imported Spanish air-dried ham – aged for 18 months 16.5–

Zorba's Famous Saganaki (GF)
Greek sheep cheese flamed with ouzo – **OPA!** 16.5–

Calamari Fritte
panko bread crumbed & served with lemon & romesco sauce 16.–



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INSALATA GRANDÉ

Poached Corn Fed Chicken (GF)
with crisp endive lettuce, watercress, table grapes, French Comté cheese & toasted walnuts 19.5–

Moroccan Spiced Lamb (GF)
with grilled spiced fillets, pomegranate seeds, Spanish onion, cos lettuce, Zany Zeus yoghurt dressing 22.5–

PASTA

ALL PASTA 22.5–

Locally handmade artisanal pasta from Bongusto

9 Hour Bolognaise
with prime veal, NZ pork on hand made spaghetti

Rigatoni Puttanesca (v)
tomato sauce, best olives, baby capers, toasted pinenuts & parsley

Linguine Pescatora
prawns, calamari, mussels & Surf clams with tomato sauce
**Sicilian chilli flakes optional*

Spaghetti Carbonara
dry cured bacon, cream, hens' eggs, parmesan cheese & New York ground black pepper

Ravioli (v)
stuffed with spinach, Zany Zeus ricotta with roasted vine tomatoes

PAELLA 36.5–

All made with Calasparra rice

DEL TORO (GF)

Spanish saffron, corn fed chicken, homemade chorizo, mussels, prawns, green beans

NEGRA (GF)

Surf clams, calamari, semi dried tomato, squid ink, shaved jamon Serrano, flat leaf parsley

Please allow 30 minutes

FROM THE PIZZERIA

DELIZIOSO!

Each day we handcraft our dough using the finest milled flour, mineral water, sea salt & fresh yeast.

We allow the dough to ferment for at least 18 hours to ensure a crisp golden crust, chewy centre and unique artisan flavour.

ALL PIZZAS (8 SLICES) 21.–

Red Pizzas

MARGHERITA (v)
tomato, mozzarella, sweet basil, extra virgin olive oil

PEPPERONI
pepperoni, tomato, mozzarella

QUATTRO FORMAGGI (FOUR CHEESES)
mozzarella, grana padano, taleggio & gorgonzola

HOUSEMADE ITALIAN SAUSAGE
tomato, mozzarella, all pork sausage, fennel pollen, roasted onion

CAPRICCIOSA
artichokes, ham, olives, shaved mushroom & egg

SICILIANA (NO CHEESE)
fresh tomato, wild oregano, olives **anchovy optional*

White Pizzas

(no tomato sauce)

MARINARA
house-made combination of surf clams, squid, mussels & shrimps with garlic & parsley

TOSCANA
melted white onions, artichokes, shaved bresaola beef ham, rocket leaves, white truffle oil

SHAVED MUSHROOM (v)
smoked portabello mushroom, taleggio cheese with garlic with fresh oregano, parsley & thyme

ASPARAGUS & PROSCIUTTO
prosciutto, grana padano, red onion, extra virgin olive oil

GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST

MAIN EVENT

Italian Herb Roasted Crispy Chicken (GF)
½ a chicken roasted with fresh rosemary, lemon slices, olive oil and grilled polenta 26.5–

Beef Steak alla Fiorentina (for two) (GF)
800g of locally sourced prime beef T-bone grilled rare, drizzled with the finest extra virgin olive oil served with spinach, cannellini beans & roasted white onion 52.–

Capretto (for two) (GF)
a Mediterrean delicacy – slow roasted milk fed goat, roast new potato, whole garlic & baby pearl onions 48.–

Fish en Papillote (GF)
market fish baked in parchment with Florence fennel & herbed butter 24.–

Chicken Parmigiana
escallops of corn fed chicken, fresh bread crumbs, oregano, garlic, house made tomato sauce & mozzarella – served with savoy cabbage coleslaw & honey mustard mayonnaise 24.5–

SIDES

Stone Oven Baked Turkish Bread 6.5–
Rocket & Cos Lettuce with shaved parmesan, olive oil & lemon dressing 8.5–

Regular French Fries 6.5–
Sauteed Whole Spinach with chilli & garlic 6.5–

Moroccan Organic Carrot Salad with garden mint 6.5–
Petit Greek Salad with cucumber, vine tomatoes, Zany Zeus feta, red onion & fresh oregano 8.5–

V VEGETARIAN **GF GLUTEN FREE**

allergy menu available

Our Mediterranean

LA FAMIGLIA

SHARED SUNDAY LUNCH



Join us for a family style banquet of Anti-Pasto, Salads, Pasta, Pizzas, Stone Oven Roasted Chicken, Spanish Paella and more



29.9– for adults 14.9– under 14 years Under 5's free

Bookings Recommended