

Plates to start or just to snack  
designed to share

## Antipasti share boards

<b>MEATS</b>	Italian meats including chicken	19.9
<b>SEAFOOD</b>	a mix of delectable ocean creatures	19.9
<b>VEGETABLE</b>	your Italian favourites, flavours & textures from the Mediterranean	19.9

## Breads

<b>Bruchetta</b>	2x toasted ciabatta, fresh tomato & parmesan	8.9
<b>Pizza bread</b>	garnished w/ garlic & sea salt	9.9
<b>Selection</b>	warm Italiano breads with dips, pesto, sundried tomato tapenade and balsamic olive oil	9.9

**Fries** skin on chips w/ sea salt garnish 6.9

**Diablo Pollo** lightly spiced chicken tenderloins marinated w/ chilli, lime & ginger, served w/dipping sauce 16.9

**Arancini** crispy risotto balls filled with mozzarella, cashews, pumpkin & chilli, with a capsicum apricot chutney 17.9

**Spanish meatballs** beef & pork balls served w/ a traditional tomato gravy 17.9

**Zuppa di pesce "seafood tomato broth"** fish, prawns, calamari, scallops, mussels, octopus, vegetables & saffron served with crispy bread 17.9

**Scallops** wrapped in bacon on a skewer, served on saffron risotto w/ a creamy pesto sauce 18.9

**Prawn & Seafood** lightly sautéed, Portuguese style with Moroccan spices, served in a mini fry pan 18.9

**Italian baked mussels** served warmed in the ½ shell, full of flavours, crumbed & parmesan 18.9

**Spiced pork ribs** rocket citrus salsa verde 18.9

**Potato rosti with salmon** w/ creme fraiche & dill 18.9

**Honey chorizo** two flavours of spicy sausage, sliced, and pan fried with roasted kumara in sweet NZ honey 18.9

## Contorni "sides"

<b>Vegetables</b>	roasted from the garden	7.9
<b>Insalata</b>	salad greens with tomato and red onion	7.9
<b>Grilled Courgette</b>	w/aged goat's cheese crushed pinenuts & basil	10.5
<b>Caesar</b>	salad, our smaller Caesar with bacon, parmesan & anchovies	10.5
<b>Fries</b>	skin on chips w/ sea salt garnish	6.9

## Pasta

**spaghetti marco polo** 19.9  
bacon onion in a garlic cream sauce

**spaghetti bolognese** w/napoli sauce 19.9

**spaghetti bruni** 19.9  
tossed in oil with garlic and chilli

**penne gigi galli** 24.9  
chargrilled vegetables, finished with rocket, topped with fresh parmigiano in a cream paprika sauce

**fettuccine tuscan** 24.9  
chicken and mushroom in a marsala cream sauce

**fettuccine nuvolari** 24.9  
prawn & chorizo w/ a pesto cream & toasted cashews

**penne salmone rossellini** 24.9  
smoked salmone, capers in a garlic cream sauce

**spaghetti marinara** 24.9  
sautéed seafood in a rich napoli sauce

**fettuccine farina** 24.9  
tomatoes, eggplant, anchovies, capers, olives, chilli w/ napoli sauce

**panzerotti** 24.9  
half-moon pasta parcels filled with mushroom, blue cheese sauce & garnished w/ toasted walnuts & rocket

**pansotti** 24.9  
pumpkin & parmesan pasta parcels served w/ a napoli & cream sauce

**fettuccine Europa** 24.9  
tender chicken in a sweet chilli, white wine and garlic sauce garnished with pinenuts "our most popular"

**cannelloni bonetto** 24.9  
chicken, spinach and ricotta, layered in Italiano tomato sauce

**spaghetti & meatballs** 24.9  
a real favourite smothered in a napoli sauce

## Pizze

**Pizza selection** pizza served as main size 12"/300mm

**tazio** 18.9  
our margherita, mozzarella, fresh tomato and basil

**rossi** 18.9  
our Hawaiian, ham and pineapple

**ascari** 21.9  
Italiano pepperoni

**varzi** 21.9  
chicken, basil pesto and toasted pinenuts

**musso** 23.9  
Italian cured meats

**scarfiotti** 23.9  
roasted eggplant, capsicum, zucchini with olives and sundried tomatoes

**sonora - svin'-ya** (pork) 23.9  
slow roasted pork, spiced apple, cheese, bbq sauce, cherry tomato & red onion

### Gourmet selection

**barcola** 24.9  
prawns, calamari, mussels, smoked fish and octopus

**trieste - pear & gorgonzola** 24.9  
pear, sweet caramelized onions and hazelnuts, field greens, finished with our gorgonzola ranch

**gottlieben- roasted artichoke & spinach** 24.9  
oven roasted artichoke, roasted garlic, sautéed spinach, mozzarella, parmesan

**brilli-peri** 24.9  
parma ham, gorgonzola, walnuts, sliced tomato and rocket

**agostini** 24.9  
smoked salmone with capers and red onion

**huntington - californian club** 24.9  
smoky bacon, roasted chicken and mozzarella, avocado, arugula, basil, romaine tossed in lemon-pepper mayonnaise

**rancho santa margarita - wild mushroom** 24.9  
portobello, white button & swiss brown mushrooms cracked pepper, mozzarella, finished w/ parmesan

**verona - mozzarella, ricotta, parmesan** 24.9  
pecorino romano, sautéed spinach and roasted garlic & smoky bacon

**venison - marinated NZ venison, caramelized onions,** 24.9  
feta, "peppers", flavours of rosemary, thyme, w/ plum sauce

**lugano - vegetarian, broccoli, eggplant, mushroom,** 24.9  
sun-dried tomatoes, corn, red onions and mozzarella & goat cheese

## Secondi selection

**Pollo Picatta** 29.9  
butterfly chicken breast, coated with parmesan & pesto, pan fried, on tomato risotto with a fresh vegetable salsa

**Porchetta Simoncelli** 29.9  
pork fillet, baked apple influence, served w/ braised Mediterranean vegetables

**Monza Bistecca** 33.9  
NZ eye fillet steak wrapped in bacon served on kumara and potato mash, a field mushroom and topped with bernaise

**Pesce Desmosedici** fish of the day 33.9  
roasted snapper on a saffron & prawn risotto finished with fresh tomatoes, capers and olive oil

**Mclaren Lamb** 33.9  
loin of lamb on roasted garden vegetables served with a rosemary jus

**Veal Schnitzel** crumbed, lemon & sage, plum sauce, brown gravy served w/ kumara & potato mash 26.9

**Insalata di verdure grigliate** 18.9  
salad greens w/ feta, olives and chargrilled vegetables  
add: pan seared tender eye fillet 7.5  
pan seared prawns 7.5

**Beef bourguignon** ~ extraordinarily popular, 26.9  
basically a delicious red wine beef stew, w/ sautéed potatoes

**Lamb fricassée** ~ braised lamb 26.9  
w/ leeks & green onions & served with sautéed vegetables

**German sausages** famous & flavoursome, 26.9  
layered on sautéed potatoes w/ rich brown gravy

**Fresh fish & chips** "Too good to leave out" 23.9  
fresh fish of the day, skin on chips w/ a serving of tartar sauce & tomato sauce, choose beer battered or tempura

### CURVA PARABOLICA'S BURGER BAR

**Deda Cheese & Bacon burger** 19.9  
prime NZ beef, streaky bacon, mozzarella cheese, lettuce, tomato, red onion, gherkin, aioli & tomato relish & chips

**Just Bull burger** 23.9  
prime eye fillet steak, grilled medium, w/ white onion rings, blue cheese, lettuce, tomato, aioli & tomato relish & chips

**Chicken Standard burger** 19.9  
grilled chicken, streaky bacon, avocado, lettuce, tomato, red onion, served with aioli & a sweet chilli mango sauce & chips

<b>Dolci</b>	Our desserts “something sweet” these are fantastic ~ made in our kitchen	13.9
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**Nannini** “the icecream sundae”  
three flavours of our premium Movenpick icecream

**Baked new york cheesecake**  
the real thing, served w/ a berry compote

**Caramel and banana pie**  
unbelievable

**Apple and raisin strudel**  
a favourite, served w/ custard and icecream

**Trio chocolate**  
three different servings of something chocolate

**Lemon breeze**  
moulded zesty lemon, whipped until light and fluffy

These are amazing, try one today, serving for one .....  
**Dessert pizza** 16.9

fresh banana ~ melted chocolate  
or marshmallow ~ coconut ~ pineapple

**European cheese** 18.9

**Creamy French Brie & Italian Blue** 100gms  
served w/ warm Italian bread & pear and fig chutney

## Liqueurs - Port - Dessert wine

Penfolds Grandfather 20yrs old port 13.5  
Taylors 10yr Port 10.5

Fromm gewürztraminer late harvest dessert wine 8.9  
Alpha Domus Pilot late harvest dessert wine 8.9

Hennessy cognac VSOP 13.5  
Grappa Del Moscato 9.5  
Lemoncello imported Italiana 8.5  
Amaro Montenegro 8.5  
Galliano liquor 9.5  
Galliano Sambuca black 9.5  
Galliano Sambuca white 9.5  
Galliano amaretto 9.5  
Frangelico 8.5  
Baileys Irish cream 8.5  
Cointreau 9.5  
Drambuie 9.5  
Glayva 9.5  
Jagermeister 8.5  
Kahlua 8.5  
Pimms 8.5  
Midori 8.5  
Tia maria 8.5  
Malibu 8.5  
Pernod 9.5

<b>Vino bianco Italiano</b>	Italian white
Cecchi Classico “a fantastic Italian dry” Orvieto	8.9 44.9
Anselmi San Vincenzo stylish, elegant Soave	10.9 49.9
Santa Margherita D.O.C Pinot Grigio	10.9 49.9

## White wines

Hunky Dory sauvignon blanc Marlborough	7.9 38.9
Mahi Sauvignon Blanc Marlborough	8.9 44.9
Cloudy Bay Sauvignon Blanc Marlborough	12.5 59.9
Lake Chalice <i>Rapter</i> Sauv Blanc Marlborough	8.9 44.9
Nga Waka sauvignon blanc Martinborough	10.9 49.9
Oyster Bay sauvignon blanc Marlborough	8.9 44.9

Matawhero chardonnay Gisborne	8.9 44.9
Pencarrow chardonnay Martinborough	8.9 44.9
Lake Chalice 'Raptor' chardonnay Marlborough	10.9 49.9
Jules Taylor chardonnay Marlborough	10.9 49.9
Trinity Hill Gimblets Gravels chardonnay H/ Bay	12.5 59.9

Squealing Pig pinot gris Central Otago	8.9 44.9
St Clair Godfrey Creek Res Pinot Gris Marl	10.9 49.9
Lake Chalice Pinot Gris Marlborough	8.9 44.9
Kate Radburnd pinot gris Hawkes Bay	7.9 38.9

Jules Taylor Gruner Veltliner Marlborough	10.9 49.9
Picnic Two Paddocks riesling dry Central Otago	10.9 49.9
Huia gewürztraminer dry Marlborough	8.9 44.9
Gisselbrecht gewürztraminer med/dry Alsace France	10.9 49.9

Squealing Pig pinot noir Rose Marlborough	8.9 44.9
Mateus Rose the original Rose Portugal	7.9 38.9

## Sparkling wine

Oyster Bay sparkling cuvee brut	8.9 44.9
Riccadonna Asti Italy	8.9 44.9
Carpene Malvolti Prosecco Italy	10.9 49.9

## Spirits

Smirnoff vodka	7.9
Absolut vodka	9.5
Coruba rum	7.9
Mount gay rum	8.5
Appleton rum	9.5
Bundaburg rum	9.5
Bacardi rum	8.5

Gordons gin	7.9
Bombay sapphire gin	9.5

Grants whisky	8.5
Chivas regal whisky	9.5
Jameson Irish whisky	9.5
Canadian club 12yr whisky	9.5

Jim Beam bourbon	7.9
Jack Daniels bourbon	9.5
Southern comfort	8.5
Jose Cuervo Tequila	8.5
Ouzo	8.5
St Remy Brandy	8.5

<b>Vino rosso Italiano</b>	Italian red
Umani Ronchi D'Abruzzo Montepulciano	8.9 44.9

Cecchi Chianti	8.9 44.9
Rocca Delle Macie Chianti Classico	10.9 49.9
Castello D'Albola Chianti classico	10.9 49.9

Tommasi superiore Verona Valpolicella	59.9
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## Red wines

Squealing Pig pinot noir Central Otago	8.9 44.9
Three Paddles pinot noir Martinborough	10.9 49.9
Pencarrow pinot noir Martinborough	10.9 49.9
Fickle Mistress pinot noir Central Otago	10.9 49.9
Nga Waka pinot noir Martinborough	59.9
Picnic Two Paddocks Pinot Noir Central Otago	10.9 49.9

Matawhero merlot Gisborne	7.9 38.9
Lake Chalice Merlot	8.9 44.9
Oyster Bay Merlot Hawkes Bay	8.9 44.9

Black Barn merlot cabernet Hawkes Bay	10.9 49.9
Pepperjack cabernet sauv Barossa South/Aust	10.9 49.9
Grant Burge cabernet merlot Barossa South /Aust	7.9 38.9

Georges Dubceuf Beaujolais - Villages France	7.9 38.9
E Guigal Cotes du Rhone grenache syrah France	44.9
Lan Rioja Crianza “lovely drinking red” Espana	8.9 44.9

C.J Pask Declaration Syrah “fantastic” Hawkes Bay	69.0
St Hallet Faith Barossa south aust Shiraz	10.9 49.9

**Signature tall sippers** 10.9

**Celeryman** gin with celery tonic & mint

**Maria la blanca** chilli vodka celery tonic, salt, pepper ~ hot sauce

**Atlantic City** rum, amaro & cherry & pomegranate soda

**Root 'n' rye** rye whiskey with sarsaparilla soda & aromatic bitters

**Olde English** pimms with lemon soda & aromatic bitters

## Beverage Non-Alcoholic

Orange juice	3.9
Antipodes sparkling mineral water (its local) 500ml	5.9
San Pellegrino sparkling 250ml	4.2
Coke ~ Sprite ~ Coke no sugar ~ LLB	3.9

**the six barrel soda co** 400ml 6.9

Choose your flavour & we will make your old-fashioned soda

Lemon Soda ~ Vanilla Cream Soda ~ Celery Tonic Soda ~  
Ginger Soda ~ Old fashioned Cola Soda ~ Sarsaparilla Soda  
Cherry & Pomegranate Soda ~ Lime soda

## Beer on tap

**PERONI** Italiano

Our standard pour Midi 400ml 9.5



**Bottled Beer** 330ml

Steinlager Pure	7.9
Stella Artois	8.5
Corona	7.9
Heineken	8.5
Amstel Light	7.9

**Birra Italiana** 330ml

Menabrea Birra Bionda lager Italy	9.5
Menabrea Birra Rossa double malt 7.5% Italy	9.9
Birra Moretti Zero 0% Italy “trending”	7.9

## Bottled Craft Beer

Little Creatures West Australia pale ale	9.5
Little Creatures West Australia original pilsner	9.5

Emerson's NZ pilsner 500ml	all craft 500mls	13.9
Emerson's Bird Dog IPA 500ml		
Emerson's Porter 500ml	a very smooth darker beer	
Emerson's 1812 Hoppy pale ale 500ml		
Panhead super charger 500ml		
Panhead pilsner 500ml		
Panhead quick change pale ale 500ml		

## Premium Ciders

Thomas Rose apple & ginger	500ml	10.9
Thomas Rose pear & passionfruit	500ml	10.9
Rekorderlig Strawberry & Lime	500ml	11.9

## Café

Espresso	4.3
Long Black	
Flat White	4.7
Cappuccino	
Cafe Mocha	
Latte	5.2
Hot Chocolate	

<b>Loose teas</b> (served in a teapot for one)	4.7
English Breakfast	Lemon and Blossoms herbal
Organic Earl Grey	Cui Ming Green
Camomile herbal	Peppermint herbal

## Papa Tazio

provincial populace Italiano fare plus more  
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