

Plates to start or just to snack

<b>Breads</b>		
<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

<b>Antipasti share boards</b>		
<b>VEGETABLE</b>	your Italian favourites, flavours & textures from the Mediterranean	16.9
<b>MEATS</b>	Italian meats including chicken	16.9
<b>SEAFOOD</b>	a mix of delectable ocean creatures	16.9

<b>Fries</b>	skin on chips w/ sea salt garnish	6.9
<b>Crumbed Calamari</b>	served w/ 2 dipping sauces	9.9
<b>Diablo Pollo</b>	lightly spiced chicken tenderloins marinated w/ chilli, lime & ginger, served w/dipping sauce	14.9
<b>Formaggio fritto</b>	Deep fried Camembert w/a plum & tamarillo dipping sauce	14.9
<b>Arancini</b>	crispy risotto balls filled with mozzarella, cashews, pumpkin & chilli, with a capsicum apricot chutney	17.9
<b>Frittelle di gamberi</b>	Shrimp fritters served w/ a yogurt aioli	17.9
<b>Italian Meatballs</b>	beef & pork balls served w/ a traditional tomato napoli	17.9
<b>Zuppa di pesce "seafood tomato broth"</b>	fish, prawns, calamari, scallops, mussels, octopus, vegetables & saffron served with crispy bread	17.9
<b>Scaloppine</b>	Scallops wrapped in bacon on a skewer, served on saffron risotto w/ a creamy pesto sauce	17.9
<b>Prawn &amp; Seafood</b>	lightly sautéed, Portuguese style with Moroccan spices, served in a mini fry pan	17.9
<b>Italian baked Mussels</b>	served warmed in the ½ shell, full of flavours, crumbed & parmesan	17.9
<b>Costolette di maiale</b>	Spiced pork ribs w/ rocket citrus salsa verde	17.9
<b>Warmed roasted agnello salad</b>	(lamb) served on a warm minted potato salad with balsamic glaze	18.9

## Pasta

entrée size    main size

<b>spaghetti marco polo</b>	16.9	19.9
bacon onion in a garlic cream sauce		
<b>spaghetti bolognese</b>	16.9	19.9
w/napoli sauce		
<b>spaghetti bruni</b>	16.9	19.9
tossed in oil with garlic and chilli		
<b>penne gigi galli</b>	17.9	22.9
chargrilled vegetables, finished with rocket, topped with fresh parmigiano in a cream paprika sauce		
<b>fettuccine tuscan</b>	17.9	22.9
chicken and mushroom in a marsala cream sauce		
<b>fettuccine nuvolari</b>	17.9	22.9
prawn & chorizo w/ a pesto cream & toasted cashews		
<b>fettuccine farina</b>	17.9	22.9
tomatoes, eggplant, anchovies, capers, olives, chilli w/ napoli sauce		
<b>fettuccine europa</b>	17.9	22.9
tender chicken in a sweet chilli, white wine and garlic sauce garnished with pinenuts "our most popular"		
<b>penne salmone rossellini</b>	17.9	22.9
smoked salmone, capers in a garlic cream sauce		
<b>spaghetti marinara</b>	17.9	22.9
sautéed seafood in a rich napoli sauce		
<b>panzerotti</b>	17.9	22.9
half-moon pasta parcels filled with mushroom, blue cheese sauce & garnished w/ toasted walnuts & rocket		
<b>pansoti</b>	17.9	22.9
pumpkin & parmesan pasta parcels served w/ a napoli & cream sauce		
<b>cannelloni bonetto</b>	17.9	22.9
chicken, spinach and ricotta, layered in Italiano tomato sauce		
<b>spaghetti &amp; meatballs</b>	17.9	22.9
a real favourite smothered in a napoli sauce		
Gluten free spaghetti available on request, main size only add 3.5		

## Pizze

size 9"    12"

<b>tazio</b>	16.9	19.9
our margherita, mozzarella, fresh tomato and basil		
<b>rossi</b>	16.9	19.9
our Hawaiian, ham and pineapple		
<b>ascari</b>	16.9	19.9
Italiano pepperoni		
<b>varzi</b>	16.9	19.9
chicken, basil pesto and toasted pinenuts		
<b>musso</b>	16.9	19.9
Italian cured meats		
<b>scarfiotti</b>	16.9	19.9
roasted eggplant, capsicum, zucchini with olives and sundried tomatoes		
<b>barcola</b>	17.9	22.9
prawns, calamari, mussels, smoked fish and octopus		
<b>trieste - pear &amp; gorgonzola</b>	17.9	22.9
pear, sweet caramelized onions and hazelnuts, field greens, finished with our gorgonzola ranch		
<b>gottlieben</b>	17.9	22.9
roasted artichoke & spinach, oven roasted artichoke, roasted garlic, sautéed spinach, mozzarella, parmesan		
<b>brilli-peri</b>	17.9	22.9
parma ham, gorgonzola, walnuts, sliced tomato and rocket		
<b>agostini</b>	17.9	22.9
smoked salmone with capers and red onion		
<b>rancho santa margarita</b>	17.9	22.9
wild mushroom portobello, white button & swiss brown mushrooms cracked pepper, mozzarella, finished w/ parmesan		
<b>verona</b>	17.9	22.9
mozzarella, ricotta, parmesan, pecorino romano, sautéed spinach and roasted garlic & smoky bacon		
<b>lugano</b>	17.9	22.9
vegetarian, broccoli, eggplant, mushroom, sun-dried tomatoes, corn, red onions and mozzarella & goat cheese		
<b>sicilian beach</b>	17.9	22.9
smoky bacon, roasted chicken and mozzarella, avocado, arugula, basil, romaine tossed in lemon-pepper mayonnaise		
<b>dessert pizza</b>	17.9	
these are amazing, try one today, a sweet pizza! fresh banana ~ melted chocolate or marshmallow ~ coconut ~ pineapple		
handmade pizza served as a main size 12" or entree size 9" main size pizza can be requested gluten free add 3.5		

## Secondi

selection

<b>Pollo Picatta</b>	29.9
butterfly chicken breast, coated with parmesan & pesto, pan fried, on tomato risotto with a fresh vegetable salsa	
<b>Monza Bistecca</b>	32.9
NZ eye fillet steak wrapped in bacon served on kumara and potato mash, a field mushroom and topped with bernaise	
<b>Pesce Desmosedici</b>	32.9
fish of the day roasted snapper on a saffron & prawn risotto finished with fresh tomatoes, capers and olive oil	
<b>Mclaren Lamb</b>	32.9
loin of lamb on roasted garden vegetables served with a rosemary jus	
<b>Cotoletta di vitello</b>	26.9
(schnitzel) Veal Schnitzel crumbed, lemon & sage seasoning, plum & tamarillo sauce, brown gravy served w/ kumara & potato mash	
<b>Insalata di verdure grigliate</b>	18.9
salad greens w/ feta, olives and chargrilled vegetables add: pan seared tender eye fillet 6.9 pan seared prawns 6.9	
<b>Fresh fish &amp; chips</b>	22.9
"a New Zealand favourite" fresh & popular snapper, skin on chips w/ a serving of tartar sauce & tomato sauce, choose beer battered or tempura	

<b>Contorni "sides"</b>	
<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 and parmesan 10.5
<b>Fries</b>	skin on chips w/ sea salt garnish 6.9



## Dolci *Our desserts "something sweet"*

these are fantastic ~ made in our kitchen

**Nannini** "the icecream sundae" 13.9

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

## Dessert pizza

9" 17.9

these are amazing, try one today, a sweet pizza!

fresh banana ~ melted chocolate  
or marshmallow ~ coconut ~ pineapple

## liqueurs - Port - Dessert wine

Penfolds Grandfather 20yrs old port 13.9  
Taylors 10yr Port 10.9

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

Hennessy cognac VSOP 13.9  
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

## Vino bianco Italiano

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 *Rapter* 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

## Vino rosso Italiano

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

## 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 & bitters

## Beverage Non-Alcoholic

Coke ~ Sprite ~ Coke no sugar ~ LLB ~ Raspberry 3.9  
Juice Orange ~ Apple ~ Cranberry 4.4  
Antipodes sparkling mineral water (its local) 500ml 5.9  
San Pellegrino sparkling 250ml 4.2

**Milkshakes** add Malt for .50c 6.99

Yester-year 1960's style handmade big 568ml / 1 pint  
Chocolate ~ Vanilla ~ Lime ~ Caramel ~ Banana ~ Strawberry

## the six barrel soda co

400ml 6.99

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 9.7  
Small 200ml 5.5



## 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

bottles

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

## Café

Espresso 4.2  
Long Black  
Flat White 4.7  
Cappuccino  
Cafe Mocha  
Latte 5.2  
Hot Chocolate

**Loose teas** (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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