



DINNER MENU

Wines

ITALIAN RED
Chianti
Montepulciano d Abruzzo
Sangiovese
Chianti Clasico Docg

ITALIAN WHITE
Pinot Grigio

ROSE
Rose Fantini

NEW ZEALAND RED
Torea, Pinot Noir (Marlborough)
Brookfields Back Block, Syrah (Hawke's Bay)
Brookfields Burnfoot, Merlot (Hawke's Bay)
Jules Taylor, Pinot Noir (Marlborough)

NEW ZEALAND WHITE
Fallen Angel, Riesling (Waiheke Island)
Jules Taylor, Sauvignon Blanc (Marlborough)
Brookfields Robertson, Pinot Gris (Hawke's Bay)
Lake Chalice, Chardonnay (Marlborough)
Matawhero, Chardonnay (Gisborne)

CHAMPAGNE
Prosecco (Santa Margherita Brut DOC NV)
Allan Scott 'Cecilia' (Marlborough, Reserve Brut NV)

Beer

Peroni
Steinlager Pure
Monteiths Black
Amstel Light
Sol Beer
Isaac Apple Cider

Liquors

COGNAC, BRANDY (45ml)
Hennessy VS
Vecchia Romagna Brandy
Ouzo Tsantali
Jagermeister
Amaretto
Galiano Sambuca White
Galiano Sambuca Black
Kalhua
Tia Maria

Digestives

Glass / Bottle
\$11 / \$50
\$11 / \$50
\$11 / \$50
\$90

Grappa
Fernet Branca
Averna
Limoncello

Spirits

HOUSE SPIRITS (30ml)
Vodka
Gin
Bourbon
Whisky
Dark Rum
White Rum
Tequila
PREMIUM SPIRITS (30ml)
Chivas Regal
Jack Daniel's Single Barrel
Canadian Club
Appletons Estate

Soft Drinks

Orange juice
Apple juice
Pineapple juice
Cranbery juice
Tomato juice
Coke
Coke Zero
Sprite
Ginger Ale
Lemon Lime & Bitters
Ginger Beer
Redbull
Santa Vitoria Still (750ml)
Santa Vitoria Sparkling (750ml)

Coffee & Tea

Espresso
Macchiato
Long Black
Flat White
Cappucino
Café Latte
Mochachino
Hot Chocolate
Chamomile
Peppermint
English Breakfast
Earl Grey
Green Tea

deniro

It's dinner time!



Starters & Sides

Garlic or Herb Bread \$5.90

Breads and Dips
Pizza bread server with homemade dips.
Ideal to share as appetizer. \$12.90

Mixed Grilled Vegetables \$9.90
Roasted Potatoes \$8.90

Salads

Green Salad
Mixed green leaves and homemade vinegar dressing \$8.90

Rocket Salad
Rocket salad, parmesan and balsamic dressing \$9.90

Greek Salad
Mixed lettuce, fresh tomatoes, cucumber,
capsicum, onion, olives, feta cheese & homemade
vinegar dressing \$14.90

Chicken Salad
Mixed lettuce with chicken, tomato, cucumber,
mushrooms, capsicum, parmesan cheese &
ceaser dressing \$19.90

Seafood Salad
Mixed lettuce with grilled prawns & squid, tomato,
cucumber, capsicum, onion and Italian dressing \$21.90

Seafood

Italian Mussels
Green shell mussels cooked in white
wine & napoletana sauce with basil leaves,
onion & red chilli \$21.90

Prawns in Cream
Pan fried king prawns with garlic, olive oil, flamed
with white wine & cream sauce. Served with
Arborio rice, seasonal vegetables & roasted potatoes \$33.90

Natural Calamari
Grilled squid with olive oil, garlic, flower, finished
with lemon and parsley. Served with rocket salad \$32.90

Seafood Platter
Platter of grilled prawns, calamari, steamed
mussels & risotto cooked with shrimps, smoked
salmon & napoletana sauce \$39.90

Pasta

Spaghetti Bolognese
The traditional recipe with mince beef
and homemade tomato sauce \$22.90

Spaghetti Carbonara
With bacon & egg cooked in a creamy
béchamel sauce \$22.90

Spaghetti Frutti di Mare
Tossed with a medley of fresh seafood,
sautéed with garlic & olive oil, finished
with napoletana sauce \$23.90

Penne Arrabbiata
Mushroom, capsicum, onion & olives in spicy tomato
sauce \$22.90

Penne Con Pollo
Chicken, mushroom, capsicum, onion,
carrots, broccoli Roasted with garlic in
olive oil & parmesan cheese \$23.90

Penne De' Niro
Fresh tomatoes, basil leaves, garlic,
black olives & extra virgin olive oil
finished with parmesan cheese \$22.90

Chicken Fettucini
Chicken, mushroom, garlic, olive
oil cooked in a creamy béchamel sauce \$22.90

Fettucini Alfredo
Bacon, mushroom, garlic, olive oil
cooked in a creamy béchamel sauce \$22.90



Pizza

Margherita
Fresh tomatoes & fresh basil \$23.90

De' Niro
Ham & fungi \$24.90

Prosciutto
Fungi, parma ham, rocket salad & parmesan \$24.90

Frutti di Mare
Shrimps, squid & tuna \$25.90

Di Pollo
Chicken, fresh tomatoes & fungi \$24.90

Pepperoni
Fresh tomatoes, pepperoni & black olives \$24.90

Vegetariana
Fresh tomatoes, capsicum & mushrooms \$24.90

Hawaiian
Ham & pineapple \$24.90

Pancetta
Bacon, onion & fungi \$25.90

Capricciosa
Capers, onion, capsicum, olives & chilli \$25.90

Risotto, Lasagna & Cannelooni

Risotto Con Pollo
Arborio rice tossed with chicken pieces, mushrooms
&broccoli in a napoletana sauce.
Finished with parmesan cheese \$22.90

Seafood Risotto
Arborio rice tossed with pan fried prawns,
shrimps & squid with garlic olive oil, tomato sauce
& a touch of Cream \$24.90

Lasagna
Mince beef and ham with tomato & béchamel sauce \$22.90

Cannelloni

Meat

Pollo All Avocado
Chicken breast with avocado & mushrooms
in a creamy whitewine sauce. Served with
seasonal vegetables and roasted potatoes \$31.90

Pollo e Patate
Chicken breast on mash potatoes with
mushrooms sauce.Served with seasonal
vegetables and roasted potatoes \$31.90

Lamb Cutlets
Grilled with olive oil, rosemary & garlic.
Served over a creamy mushrooms risotto \$31.90

Filetto
Prime eye fillet on mash potatoes & garlic pepper
sauce with a touch of mild mustard.
Served with seasonal vegetables and
roasted potatoes \$33.90

Filleto al Vinno Rosso
Prime eye fillet on mash potatoes
with bacon, mushrooms Garlic & red wine
Served with seasonal vegetables and
roasted potatoes \$34.90

Desserts

Homemade Tiramisu \$11.90

Traditional Cassata \$11.90