

MONTE CERVINO

BAR AND RESTAURANT

IN AN INDUSTRY FULL OF CONCEPTS MONTE CERVINO IS AN OPPORTUNITY FOR ME TO DRAW ON REAL EXPERIENCES AND MY ITALIAN HERITAGE AS A SOURCE OF INSPIRATION. THIS IS NOT SO MUCH AN ITALIAN RESTAURANT & BAR BUT A NEW ZEALAND ONE WHOSE INFLUENCES SPREAD BACK TO ITALY. PEOPLE FROM THEIR ORIGINAL HOMETLAND. NEW ZEALANDERS ARE ALL THE SONS, DAUGHTERS & GRANDCHILDREN OF IMMIGRANTS. WE ARE GENUINE, GENEROUS, HONEST - SEAN MARSHALL

SALUMI

50G WITH GIARDINIERA & GNOCCO FRITTO

'Nduja piccante 15

Bresaola 16

Calabrese 14

Finocchiona 15

Sopressa 14

Prosciutto di San Danielle 18

Kitchen Selection 32

PIZZETTA

WE USE NATURALLY LEAVENED SOUR DOUGH BASES & COOK THEM FOR AROUND 90 SECONDS IN THE WOOD OVEN

Mozzarella fior di latte, sweet tomato, basil, garlic 16

'Nduja, prawn, zucchini, lemon 20

Quattro formaggi, walnuts 18

Calabrese, smoked mushrooms, garlic,
black olive, fior di latte 16

Sweet tomato, fontina, fresh chilli,
prosciutto San Daniele, arugula 20

ANTIPASTI

Warm olives & pecorino shortbread 14

House baked focaccia, our ricotta,
honey & pine nut 8

Chicken liver parfait, zucchini pickles, sourdough 15

Duck & porcini arancini, chestnut 16

Buratta, strawberries, witloof, basil,
black pepper, grape must 18

Marinated mushrooms, butternut squash,
toasted seeds 14

Tuna crudo, lemon verbena, almond gazpacho, lardo 18

Pork & veal meatballs, arrabiata sauce,
olive oil, reggiano 16

Asparagus, crispy pork cheek, preserved lemon,
salted hens yolk 16

Calamari fritti, lemon, verde 16

Charred broccoli, salty yoghurt, cucumber,
capers, dukkah 16

PRIMI

OUR HAND MADE EGG PASTA, SEMOLINA PASTA & RISOTTO

Riso Carnaroli risotto MP

Cavatelli, braised wild rabbit, shiitake mushrooms,
walnuts, chard 28

Squid ink tagliolini, chilli, garlic, anchovy, lemon, parsley 20

Nettle agnolotti, Sardinian goat ricotta, spring greens,
whey, butter sauce 24

Gnocchi, lamb shoulder, braised shallot,
asparagus, pecorino 28

Spaghettoni, snapper, crayfish bisque, fennel 29

SECONDI

Rosemary roasted chicken, celeriac, fermented garlic,
preserved lemon 32

Grain fed beef cheek, taleggio cauliflower cheese,
Barbera D'Alba, gremolata 34

Market fish, braised butter beans,
smoked octopus, bruschetta 35

Lamb shoulder, soft polenta, roast garlic,
tuscan kale, salsa verde 32

STEAK OFF THE GRILL

300g 150 day aged Pasture - Fed Rump 34
Southland - Angus

280g 150 day aged Pasture - Fed Sirloin 42
Southland - Angus

(All served with chicory salad & anchovy butter)

CONTORNI

Duck fat potatoes, rosemary salt 9

Shaved cabbage & fennel, golden raisin 9

Fried polenta chips, passata 8

Rocket, endive, pear, walnut, salad 12

Green beans, garlic, lemon, chilli 9

DOLCI

Nonna's frittelle 12

Cannoli, ricotta, lemon, pistachio 7 ea

Assortment of gelato & sorbet 14

Rose panna cotta, poached rhubarb, almond biscuit 14

Sicilian chocolate tart, pear, orange, mascarpone 14

Formaggio selection with accessories 16pp