

SECONDI PIATTI

scaloppine al marsala / 26.0

white veal prepared traditionally w. a sweet marsala sauce, served w. seasonal vegetables & potato

scaloppine ai funghi / 27.0

gently pan fried white veal in olive oil, flamed w. pinot grigio & mushroom panna sauce, served w. seasonal vegetables & potato

filetto al pepe verde / 28.0

eye fillet steak grilled w. olive oil, garlic, brandy & a green peppercorn-mustard panna sauce, served w. seasonal vegetables & potato

pollo alla cacciatora / 26.0

chicken breast grilled w. olive oil, garlic, chilli, capsicum, onion, olives, capers, parsley & pomodoro salsa, served w. seasonal vegetables & potato

pollo alla parmigiana / 27.0

grilled chicken w. garlic, olive oil, topped w. spinach, ham, mozzarella, pomodoro, finished in the oven & served w. seasonal vegetables & potato

gamberi romani / 32.0

prawn cutlets pan fried in olive oil & garlic, flamed w. brandy, parsley, crema sauce & arborio rice

DOLCI - DESSERT & COFFEE - DRINKS

home made cheesecake / 7.0

profiterol fondente / 8.0

profiterole-choux filled w. custard, covered in chocolate & icing sugar

coffee to go / 4.5

coca cola or sprite can / 4.0



HOWICK TAKEOUT MENU

9 Cook Street,
Howick, Auckland

(09) 532 8161

PANE E CONTORNI - BREADS & SIDE DISHES

cheese pizza pane home made pizza bread w. cheese / 7.0

garlic pizza pane home made pizza bread w. garlic / 8.0

chilli pizza pane home made pizza bread w. chilli / 7.0

insalata con feta tomato, olives, feta, onion, capsicum & mixed leaves / 13.0

insalata mista mixed seasonal salad / 9.0

insalata di rucola rocket, parmigiano & toscana dressing / 8.0

verdure di stagione seasonal vegetables & potato / 10.0

french fries / 6.0

PIZZERIA - GOURMET PIZZA

V margherita mozzarella, sliced tomato & fresh basil	M 12.0 / L 22.0
hawaiian ham, pineapple & mozzarella	M 13.0 / L 24.0
pepperoni spicy italian sausage, chilli & capsicum	M 13.0 / L 24.0
pollo chicken, spinach & mushrooms	M 13.0 / L 24.0
V vegetariana pineapple, mushrooms, onion, capsicum, spinach & olives	M 13.0 / L 24.0
frutti di mare mussels, clams, squid, shrimps & smoked salmon	M 14.0 / L 25.0
prosciutto parma ham, mushrooms & mozzarella	M 13.0 / L 24.0
quattro stagioni ham, spicy sausage, bacon & mushrooms	M 13.0 / L 24.0
amore mushrooms, ham, pepperoni, chicken, mozzarella & basil	M 13.0 / L 24.0

PASTE E RISOTTI

V penne all'arrabiata / 16.0 roasted mushroom, onion, capsicum, garlic, chilli, olives, parsley & pomodoro sauce	
penne al salmone affumicato / 19.0 smoked salmon, spinach, garlic, e.v.o.o, fresh herbs & a lemon crema sauce	
rigatoni amatriciana / 18.0 bacon, onion & garlic pan fried in e.v.o.o w. pomodoro sauce & italian parsley	
V rigatoni portofino / 18.0 spinach, sundried tomato, feta, garlic, e.v.o.o & herbs in a panna sauce	
risotto alla pescatora / 22.0 arborio rice, mussels, squid, prawn cutlets & smoked salmon flamed w. frascati wine, fresh herbs, e.v.o.o & pomodoro crema	
risotto di pollo / 19.0 chicken & mushrooms sautéed w. olive oil, garlic, parsley & tomato crema sauce	
spaghetti alla bolognese / 17.0 beef mince bolognese	
spaghetti alla carbonara / 17.0 classic italian dish w. bacon, egg, garlic, parsley & panna sauce	
fettuccine con pollo / 20.0 sautéed chicken, mushrooms, olive oil, garlic & fresh herbs in a panna sauce	
V cannelloni ricotta e spinaci / 19.0 pasta cylinder filled w. ricotta, spinach & garlic, oven baked w. tomato, béchamel & mozzarella	
lasagna al forno / 19.0 homemade, traditional beef mince lasagna	