

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



MEADOWBANK

TAKEOUT MENU

8 Dorchester Street,
Meadowbank, Auckland

(09) 528 0088

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 M 12.0 / L 22.0
mozzarella, sliced tomato & fresh basil

hawaiian M 13.0 / L 24.0
ham, pineapple & mozzarella

pepperoni M 13.0 / L 24.0
spicy italian sausage, chilli & capsicum

pollo M 13.0 / L 24.0
chicken, spinach & mushrooms

V vegetariana M 13.0 / L 24.0
pineapple, mushrooms, onion, capsicum, spinach & olives

frutti di mare M 14.0 / L 25.0
mussels, clams, squid, shrimps & smoked salmon

prosciutto M 13.0 / L 24.0
parma ham, mushrooms & mozzarella

quattro stagioni M 13.0 / L 24.0
ham, spicy sausage, bacon & mushrooms

amore M 13.0 / L 24.0
mushrooms, ham, pepperoni, chicken, mozzarella & basil

PASTE E RISOTTI

V penne all'arrabbiata / 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