## ANTIPASTI

**Tagliere di Salumi e Formaggi tipici Italiani $40** Italian charcuterie board accompanied with Pecorino cheese, Provolone cheese, Taleggio & tigella(4pcs) **Extra tigella $3**

**Homemade focaccia $12**
Served with a side of extra virgin olive oil and a drop of Balsamic vinegar

**Bruschetta aglio, olio e pomodoro $21**
Bruschetta with garlic, extra virgin olive oil and fresh tomato on sour dough bread (3pcs) Extra piece $7

**Burrata $26**
Burrata served with eggplant puree, pine nuts, cherry tomatoes & homemade Focaccia bread

**Carpaccio di barbabietole $22**
Beetroot carpaccio with hazelnuts, gorgonzola, EVOO & a dash Balsamic vinegar

**Bresaola $28**
Beef Bresaola, Parmigiano shaves, rocket, Kalamata Olives served with Focaccia

**Pane e olio extra vergine di oliva $10**
Sourdough bread and EVOO oil (3pcs)

## LA PASTA

**Tortellini in brodo $32**
Tortellini in free-range chicken broth

**Tortellini con panna e Parmigiano $33**
Tortellini with cream and Parmigiano

**Tortelloni burro e salvia $33**
Tortelloni stuffed with Ricotta served with butter and sage

**Tortelloni burro e pomodoro $33**
Tortelloni stuffed with Ricotta served with butter and tomato concasse

**Balanzoni $34**
Spinach infused pasta filled with Prosciutto, Mortadella, Spinach & Ricotta served in a creamy Truffle sauce

**Tagliatelle al ragu Bolognese $33**
Tagliatelle with classic beef ragu

**Tagliatelle con Prosciutto e limone $32**
Tagliatelle with Proscuitto di Parma and lemon zest in buttery sauce

**Pappardelle al ragù di Agnello $34**
Spinach infused Pappardelle with homemade slow cooked lamb ragout

**Spaghetti con Gorgonzola $32**
Homemade Spaghetti topped with creamy gorgonzola, walnuts and fresh green leaves

**Spaghetti all'Amatriciana $32**
Homemade Spaghetti in Amatriciana sauce (Pork Guanciale, chilli, pepper, tomato & Pecorino cheese)

**Spaghetti Pesto e Gamberi $34**
Homemade Spaghetti served with Basil Pesto and sauteed Prawns

**Gnocchi di patate con Taleggio e Porri croccanti $34**
Potato gnocchi served with creamy taleggio and braised leek

**Gnocchi di patate con ragout di Pollo e Funghi $33**
Potato gnocchi served with free-range spicy chicken ragout and mushrooms

**Vegan Gnocchi available on request**

## SECONDI

**Cotoletta alla Petroniana $36**
Pork loin schnitzel topped with Prosciutto di Parma and shaved Parmigiano served with a side salad

**Polpette $32**
Beef meatballs cooked in tomato sauceand peas served with two garlic bruschetta

**Caponata (My way) $28**
Eggplant, capsicum and zucchini slow braised in mildly spicy tomato sauce, served with 2 tigella bread

## SIDES

**Insalata miste verde $12**
Mixed green leaf salad with shaved Parmigiano Reggiano and Balsamic vinegar

**Insalata di "pomidori" $13**
Tomato salad with red onion and fresh basil (available only in season)

**Verdure miste al forno $17**
Mixed oven roasted vegetables

**Porzione di pane con lievito madre $3.5**
Side of Sourdough bread (2pcs)

**Tigella singola $3**
Single tigella bread

**Side of:**
**Extra virgin olive oil $3**
**Butter $2**
**Balsamic vinegar $3.5**
**Parmigiano $3**

## DOLCI

**Panna cotta con cioccolato & mandorle $16** Panna cotta with chocolate ganache and toasted almond flakes (made without gelatin)

**Panna cotta con coulis di frutta $16**
Panna cotta with berry coulis, hazelnuts and meringue (made without gelatin)

**Budino di cioccolato & Amaretto $15**
Dark chocolate & Amaretto liquer pudding, topped with crumbled amaretti biscuits

**Crostata $16**
Jam tart served with a scoop of vanilla gelato and toasted almond flakes

**Tiramisu (la ricetta della nonna Elsa) $16.5**
The inevitable Tiramisu (Nonna Elsa's recipe)

**Affogato $16.50**
Italian gelato served with a double shot lavazza coffee and traditional cantucci

Pasta & Cuore
409 Mount Eden Road
Auckland 1024
09 630 9130

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