

ENTREES

Fresh Cob Loaf	served warm with olive oil and dips		\$ 7.00
Soup of the Day	waiter to advise		\$10.50
Antipasto	Antipasto Della Cassa – various cured meats served with house pate, vegetables and cheeses with simple Italian flavours	1 person 2 persons	\$14.00 \$24.00
Calamari	tender grilled squid rings served with a petite salad and our own aioli		\$14.00
Chicken Livers	pan fried chicken livers with grilled mushrooms, wilted spinach and a marsala cream sauce		\$14.00
Scallops	fresh scallops sautéed in a fragrant honey sesame oil with a petite salad and a crispy noodle garnish		\$16.50
Mussels	fresh steamed green lipped mussels with a hint of chilli, lime, ginger and coriander, finished with coconut milk		\$14.00
King Prawns	pan fried King Prawns in a garlic white wine and cream sauce.		\$16.50
Chicken Avocado Crepe	chicken pieces with avocado, served with a mushroom and Béchamel sauce		\$14.00
Filo Parcel	crispy filo parcel stuffed with marinated feta and a selection of grilled vegetables served on salad greens with a herbed yoghurt dressing		\$14.00
Cannelloni	homemade cannelloni with a tomato meat sauce, béchamel and grilled cheese		\$14.00

SALADS

Prawn Salad	marinated in virgin oil, coriander & lime and a touch of chilli with confit wine tomatoes, rocket and gruyere cheese		\$21.00
Caesar Salad	Crisp cos lettuce tossed with chargrilled bacon, shaved parmeson, artiz Anchovies, garlic croutons, a saffron marble egg and a lemon blue cheese mayonnaise		\$17.00
Duck Salad	crispy seared and oven roasted breast of duck served on a Summer salad with Cointreau infused orange segments		\$19.00
Salmon Salad	cold smoked salmon with mesclun, coriander, capers, lemon and a sweet cumin yoghurt dressing		\$20.50
BBQ Chicken Salad	pan fried goujons of chicken lathered in homemade BBQ sauce with avocado and toasted almonds		\$19.00
Spicy Beef Salad	spicy strips of fillet steak with fresh pear and water chestnuts		\$17.00

PASTA

Fettuccine Al Pollo	fresh chicken breast pieces pan fried with button mushrooms, onion, fresh herbs and a tomato cream sauce		\$20.00
Spaghetti Carbonara	spaghetti with bacon, onion, mushroom, garlic and egg in white wine cream sauce with parmeson cheese		\$20.00
Spaghetti Frutti Di Mare	the freshest seafood, cooked with white wine, virgin olive oil, fresh herbs and garlic with a touch of chilli and tomato cream sauce		\$22.00

Smoked Chicken	pasta with smoked chicken, basil, spinach, sundried tomatoes and pesto, finished with red peppers and a touch of cream	\$20.00
Spaghetti Bolognese	our own homemade sauce	\$19.00
Fettucine Primavera	a combination of sautéed vegetables and olives in a basil, tomatoe sauce with parmesan shavings	\$19.00

MAINS

Scaloppine

Scaloppine Marsala	pan seared mushrooms in a marsala wine and cream sauce	\$27.50
Scaloppine Parmigiana	crumbed and pan fried, grilled with béchamel cheese, served with napoletana sauce	\$27.50
Scaloppine Napoletana	pan fried with tomato, olives, capsicums and sweet chilli sauce	\$27.50

Porka Santo	pork cutlet grilled in a sweet mustard and vegetable sauce	\$28.00
BBQ Spare Ribs	spare ribs with a sweet mustard salsa sauce	\$24.00

Steak

Bistecca Arrabiatta	tender scotch steak cooked to perfection with a cream peppercorn sauce	\$30.00
Bistecca Funghi	tender scotch steak cooked to perfection with a cream mushroom and bacon sauce	\$30.00
Bistecca Pomodoro	tender steak with a roasted garlic and rosemary and tomato sauce	\$30.00

Chicken

Spanish Chicken	chicken breast with a lemon tarragon cream and caramelized Spanish onion	\$28.00
Chicken Funghi	chicken breast with wilted spinach and a mushroom ragout	\$28.00
Chicken Avocado	chicken breast stuffed with avocado and camembert and an avocado cream sauce	\$28.00

Duck

Angry Duck	5-spice rubbed breast and thigh marinated with hoisen sauce served on seasoned pak choy	\$29.50
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Seafood

Fresh Fish of the Day	waiter to advise	\$29.00
Mussels	fresh steamed green lipped mussels with a hint of chilli, lime, ginger, coriander and finished with coconut milk	\$28.00
Calamari	tender grilled squid rings served with a petite salad and our own aioli	\$27.00
Prawns	pan fried King Prawns in a garlic white wine and cream sauce	\$34.00
Scallops	fresh scallops sautéed in a fragrant honey, sesame oil glaze on salad greens with a crispy noodle garnish	\$33.00

EXTRAS

Bowl of Marinated Olives	\$ 4.00
Side Salad	\$ 6.00
Side Vegetables	\$ 6.00

Amphora Restaurant, 91 Maunganui Road, Phone: 574 1574