



ITALIAN INSPIRED

Snacks

- Pizza crust, roasted garlic, oregano, olive oil **10 v**
- "Mousetrap" Taleggio & marmite pizza crust **14 v**
- Marinated mixed Mediterranean olives **9 v/df/gf**
- 46g Sicilian anchovies, Mc Clure's pickles, pizza crust **24.5**
- Crumbled gorgonzola stuffed Sicilian green olives **10 v**
- Italian Charcuterie, coppa pelata, salami finocchiona, prosciutto, pickles, garlic pizza crust **29**
- Crumbed mozzarella, harissa paste, olive crumb **13 v**
- 140g Ortiz sardines, Mc Clure's pickles, pizza fritta **25**

Entrees

- Buffalo ricotta tortellini, pumpkin, pinenuts, burnt butter, sage, parmesan **20 v**
- Clevedon buffalo mozzarella & tomato salad, basil, black garlic puree, olive oil **21 v/gf**
- Roasted whole black tiger prawns, cherry tomatoes, garlic & herb butter, pizza crust **24**
- Eye fillet beef carpaccio, fermented tamarillo, pecorino, rocket, No29 olive oil **21 gf**
- Salt baked beetroot & macadamia curd cheese salad, seeds & grains, beetroot vinaigrette **20 pb/gf**
- Charred eggplant & tomato caponata, oregano, capers, Clevedon buffalo mozzarella, herb oil **20 v/gf**
- Buttered Cambridge asparagus, crispy parmesan polenta, truffle emulsion **22 v/gf**

Main Plates

Bologna style beef cheek lasagne, bechamel, aged parmesan, olive oil **34**

Creamed gorgonzola & pancetta, tagliatelle, oyster mushrooms, walnut, egg yolk, bitter leaves **34**

Scallop + snapper cappelletti, sautéed pancetta, cauliflower crema, golden raisins, bronze fennel **37**

Bobby Veal & Shiitake mushroom ragu, pappardelle, truffle, aged parmesan, pomegranate **35**

Spring vegetable & pea risotto, buffalo ricotta, soft herbs, lemon, Parmigiano-Reggiano, EVO **33** v/gf/add pancetta **5**

Chicken saltimbocca, creamed leeks, lemon verbena, prosciutto, capers, lemon vinaigrette **35** gf

Roasted crayfish half tail, tagliatelle, fennel, chilli, kaffir lime, creamed crayfish bisque, chorizo **49**

Neapolitan Inspired Pizza

Prosciutto Di Parma **26**

Prociutto, rocket, mozzarella, parmesan, olive oil

St Johns **26**

Smoked pork belly, spicy salami, champagne ham, onion, mozzarella

Sugo Margarita **25** v

Buffalo mozzarella, cherry tomatoes, basil, olive oil

Gamberi **26**

Prawn, salami, roasted capicum, mozzarella, parmesan, capers, prawn oil

Se7en Sins **28** v

Truffle bechamel, aged provolone, Gorgonzola, ricotta, Parmigiano-Reggiano, thyme, truffle oil

Te Mana Lamb **26**

Roast lamb shoulder, mozzarella, buffalo feta, olive, red onion, lemon, oregano

Plant Power **25**

Creamed cauliflower & kale pizza, roasted peppers, vegan mozzarella, raw cauliflower, black garlic

Extras

Gluten free base **3**

Meat **5**

Cheese **4**

Sides

Fries, parmesan, truffle & aioli **13**

Rocket, parmesan, lemon, olive oil **12**

* For extra gluten free options and any allergens please talk to your server.

* We have a dedicated plant based menu available.

* 2% Surcharge applies for contactless & credit card transactions.

Thank you for considering Sugo for your special occasion.

Have a look over the following menus but keep in mind that if you have any special dietary requirements, we are more than happy to work with you to create the perfect menu for your group.

We operate groups of **12 to 20** on either the reduced **À la carte menu or a set menu** and groups of **20 or more** are required to be on one of the **set menus**.

We look forward to hearing from you soon!

SET MENUS

\$75 Per Person

Shared antipasti

Eye fillet beef carpaccio, fermented tamarillo, pecorino, rocket, No29 olive oil

Pizza crust, roasted garlic, oregano, olive oil

Shaved prosciutto di parma,

Crumbed mozzarella, harissa paste, olive crumb

Marinated mixed Mediterranean olives v/df/gf

Shaved spianata picante salami

Mains - choice of one

Bologna style beef cheek lasagne, semolina pasta, bechamel, aged parmesan

Spring vegetable & pea risotto, buffalo ricotta, soft herbs, lemon, Parmigiano-Reggiano, EVO v/gf

Scallop + snapper cappelletti, sautéed pancetta, cauliflower crema, golden raisins, bronze fennel

Creamed gorgonzola & pancetta tagliatelle, oyster mushrooms, walnut, bitter leaf

Chicken saltimbocca creamed leeks, sage, prosciutto, capers, lemon vinaigrette

Sourano limoncello sorbet

Dessert - choice of one

Tiramisu, espresso, mascarpone, marsala, lady finger biscuits

Burnt Rewarewa honey panna cotta, pistachio nut, honeycomb, olive oil gf

Miann caramelized chocolate ganache, blueberry, poached tamarillo, olive oil gf/df

Affogato, Mount made vanilla bean ice cream, espresso, frangelico

\$65 Menu

Shared antipasti

Pizza crust, roasted garlic, oregano, olive oil

Clevedon buffalo mozzarella & tomato salad, basil, black garlic puree, olive oil v/gf

Shaved prosciutto di parma,

Crumbed mozzarella, harissa paste, olive crumb

Marinated mixed Mediterranean olives v/df/gf

Mains - choice of one

St Johns pizza, mozzarella, pork belly, spicy salami, champagne ham, red onion

Bologna's style beef cheek lasagne, semolina pasta, bechamel, aged parmesan

Scallop + snapper cappelletti, sautéed pancetta, cauliflower crema, golden raisins, bronze fennel

Spring vegetable & pea risotto, buffalo ricotta, soft herbs, lemon, Parmigiano-Reggiano, EVO v/gf

Dessert - choice of one

Tiramisu, espresso, mascarpone, marsala, lady finger biscuits

Burnt Rewarewa honey panna cotta, pistachio nut, honeycomb, olive oil gf

\$55 Menu

Shared antipasti

Pizza crust, roasted garlic, oregano, olive oil

Clevedon buffalo mozzarella & tomato salad, basil, black garlic puree, olive oil v/gf

Shaved prosciutto di parma,

Crumbed mozzarella, harissa paste, olive crumb

Marinated mixed Mediterranean olives v/df/gf

Mains - choice of one

St Johns pizza, mozzarella, pork belly, spicy salami, champagne ham, red onion

Bologna's style beef cheek lasagne, semolina pasta, bechamel, aged parmesan

Spring vegetable & pea risotto, buffalo ricotta, soft herbs, lemon, Parmigiano-Reggiano, EVO v/gf

Dessert

Tiramisu, espresso, mascarpone, marsala, lady finger biscuits

REDUCED À LA CARTE MENU

Snacks

Pizza crust, roasted garlic, oregano,
olive oil **10** v

"Mousetrap" Taleggio & marmite pizza crust **13** v

Marinated mixed Mediterranean olives **9** v/df/gf

46g Sicilian anchovies, Mc Clure's pickles,
pizza crust **21**

Crumbled gorgonzola stuffed Sicilian green olives **9.5** v

Italian Charcuterie, coppa pelata, salami finocchiona,
prosciutto, pickles, garlic pizza crust **27**

Crumbed mozzarella, harissa paste, olive crumb **13** v

140g Ortiz sardines, Mc Clure's pickles, pizza fritta **24**

Entrees

Buffalo ricotta tortellini, pumpkin, pine nuts, burnt butter,
sage, parmesan **20**, v

Clevedon buffalo mozzarella & tomato salad, basil,
black garlic puree, olive oil **21** v/gf

Roasted whole black tiger prawns, cherry tomatoes,
garlic & herb butter, pizza crust **24**

Salt baked beetroot & macadamia curd cheese salad,
seeds & grains, beetroot vinaigrette **20** pb/gf

Eggplant caponata, heirloom cherry tomatoes,
buffalo mozzarella, oregano, capers **19** gf/v

Main Plates

Bologna style beef cheek lasagne, bechamel, aged parmesan,
olive oil **32**

Scallop + snapper cappelletti, sautéed pancetta,
cauliflower crema, golden raisins, bronze fennel **36**

Spring vegetable & pea risotto, buffalo ricotta, soft herbs,
lemon, Parmigiano-Reggiano, EVO **33** v/gf/add pancetta **5**

Neapolitan Inspired Pizza

St Johns **26**

Smoked pork belly, spicy salami, champagne ham, onion,
mozzarella

Gamberi **26**

Prawn, salami, roasted capicum, mozzarella, parmesan,
capers, prawn oil

Plant Power **25**

Creamed cauliflower & kale pizza, roasted peppers,
vegan mozzarella, grated cauliflower, black garlic

* For extra gluten free options and any allergens please talk
to your server.

* We prefer one bill per table.

BEVERAGE LIST

Beer & Cider

On Tap

Peroni 425ml **11**

Peroni 200ml **7**

Deep Creek "Haze" Hazy Pale Ale **11**

Bottles & Cans

Peroni, Legerra 3.5% **8.5**

Peroni, Libera 0% **8.5**

Mount Brewing Co, Mermaids Mirth APA **9**

Mount Brewing Co, Sea Beast IPA **9**

Garage Project, Golden Path Hazy IPA **10**

Garage Project, Fugazi Hoppy Session Ale 2.2% **9**

Hallertau, Granny Smith Apple Cider **9**

Mount Brewing Co, Dark & Stormy Cider **9**

Spritz Bar **14**

Served with Da Luca Prosecco + soda

Aperol, Aperol + navel orange

Limoncello, lemon marmalade + zest of lemon

Bianco, Lillet blanc, basil, elderflower + zest of lemon

Rosa, Cocchi rosa, pink grapefruit + sage

Negroni List **18**

Classic Negroni, Botanist Gin, Cocchi Di Torino vermouth, Campari, orange twist.

Wrong Negroni, Botanist Gin, Campari, prosecco top, orange twist.

Monte Negroni, Botanist Gin, Montenegro, Cocchi Rosa vermouth, Hopped Grapefruit bitters, grapefruit twist.

Samurai's Negroni, Botanist Gin, Gekkeikan Sake, Cocchi Americano, lemon twist.

Cocktails **18**

Old Cuban, Mount Gay black barrel, mint, lime, sugar + prosecco top

Espresso Martini, Finlandia vodka, Quick Brown Fox, L'affare espresso, sugar + black walnut bitters

Rhuby Sippers, Aperol, Botanist gin, lemon, rhubarb + prosecco top

Jungle Fever, Sailor Jerry's spiced rum, Aperol, lime, pineapple, orgeat + rhubarb bitters

Lemon Drop, Sovrano Limoncello, Finlandia vodka, lemon verbena syrup, lemon, wonderfoam + citrate bitters

Non Alcoholic Cocktails

Same same but different, Lyre's Italian Orange, Botanic tonic, lemon, juniper berries + citrate bitters **12**

Honey + Ginger Mule, Ginger beer, mint, lime + honey **9**

Pink Grapefruit + Basil Spritz, House spiced syrup, basil, lemon,

Wine

Sparkling

NV Da Luca, Prosecco, Veneto, Italy **10 54**
NV Santa Margherita, Prosecco Superiore DOCG, Veneto, Italy **61**
NV Akarua, Brut, Central Otago, NZ **13 77**
NV Piper Heidsieck, Cuvee Brut, Champagne, France **120**
NV Pol Roger Brut, Reserve, Champagne, France **170**

Rose

2021 The Jules, Merlot Rose, Gisborne, NZ **12 60**
2020 Mahi, Pinot Noir Rose, Marlborough, NZ **13 65**
2019 Pasqua 11 Minutes, Rose, Veneto, Italy, **68**

White

Sauvignon Blanc

2020 Dog Point, Sauvignon Blanc, Marlborough, NZ **13 65**
2021 Jules Taylor, Sauvignon Blanc, Marlborough, NZ, **13 75**
2019 The Hunting Lodge Homeblock Sauvignon Blanc, Waimauku, NZ **85**
2014 Dog Point Section 94, Sauvignon Blanc, Marlborough, NZ, **90**

Chardonnay

2019 Nga Waka, Chardonnay, Martinborough, NZ **13 65**
2019 Nanny Goat, Chardonnay, Central Otago, NZ **15 75**
2019 Muddy Water, Deliverance Chardonnay, Waipara, NZ **65**
2019 Quarter Acre, Chardonnay, Hawkes Bay, NZ **75**
2019 Te Mata Estate Elston, Chardonnay, Hawkes Bay, NZ **105**
2019 Man O' War Valhalla, Chardonnay, Waiheke, NZ **113**

Aromatics

2019 Pasqua, Pinot Grigio Delle Venezie DOC, Veneto, Italy, **11 55**
2019 Spy Valley, Single Estate Pinot Gris, Marlborough, NZ **11 55**
2020 The Hunting Lodge, Albarino, Marlborough, NZ **13 60**
2020 Palliser Estate, Riesling, Martinborough, NZ **13 65**
2019 Amisfield, Dry Riesling, Central Otago, NZ **65**
2019 Te Mata Estate Zara, Viognier, Hawkes Bay, NZ, **69**

Red

Italian Reds

2019 Cecchi, Chianti DOCG, Tuscany, Italy **11 55**
2019 Pasqua, Le Collezioni Montepulciano, Veneto, Italy **11 55**
2019 Pasqua, Desire & Lush Primitivo, Puglia, Italy **13 65**
2019 Quota 29 Primitivo, Puglia, Italy **75**
2015 Cecchi Riserva di Famiglia, Chianti, Tuscany, Italy, **108**

Merlot

2018 Grant Burge, Hillcot Merlot, Barossa, Australia **12 60**
2019 Mills Reef, Merlot Reserve, Hawkes Bay, NZ **12 60**

Pinot Noir

2019 Madam Sass, Pinot Noir, Central Otago, NZ **13 65**
2019 Akarua 25 Steps, Pinot Noir, Central Otago, NZ **15 75**
2018 Amisfield, Pinot Noir, Central Otago, NZ **112**
2017 Pegasus Bay, Pinot Noir, Waipara Valley, NZ **124**

Other Reds

2018 Man O' War Island Blend, Bordeaux Blend, Waiheke, NZ **15 75**
2019 Redmental, Syrah, Hawkes Bay, NZ **13 65**
2016 Rod McDonald Wines Trademark, Syrah, Hawkes Bay, NZ **168**
2020 Brookfields, Malbec, Hawkes Bay, NZ **85**