



ITALIAN INSPIRED

Snacks

Crumbed parmesan & Fontina Arancini, capsicum caponata **14.5** v

Italian Charcuterie, coppa pelata, salami finocchiona, prosciutto, pickles, garlic pizza crust **29**

Crumbled gorgonzola stuffed Sicilian green olives **10** v

"Mousetrap" Taleggio & marmite pizza crust **14** v

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

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

46g Sicilian anchovies, Mc Clure's pickles, pizza crust **24.5**

140g Ortiz sardines, Mc Clure's pickles, pizza crust **25**

Entrees

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

Seared beef eye fillet carpaccio, Parmigiano-Reggiano, rocket, horseradish & truffle emulsion **21** gf

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

Crispy South Island arrow squid & aromatic herb salad, harrisa dressing, almond, orange, olive oil **19** gf

Charred eggplant caponata salad, Clevedon buffalo mozzarella, green tomato, capers, oregano **20** v/gf

Salt baked beetroot & cashew nut cheese salad, toasted seeds & grains, beetroot vinaigrette **19** pb/gf

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

Main Plates

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

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

Garlic butter roasted crayfish tail, tagliatelle pasta, chorizo & creamed bisque sauce, lemon **49**

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

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

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

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

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.



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Dolce

Affogato, Mountmade vanilla ice cream,
espresso **11** with alcohol **16** gf

Burnt Rewarewa honey panna cotta, pistachio nut,
honeycomb, olive oil **15** gf

Tiramisu, espresso, mascarpone, marsala,
lady finger biscuits **14**

Lime leaf coconut mousse, caramelised pear,
rum roasted pineapple, coconut crumble **16** gf/pb

Miann baked dark chocolate marquise, milk crumb,
strawberry, orange & EVO **16**

Baked white chocolate & mandarin cheesecake,
golden raisin puree, Pedro Ximenez prunes **16**

Sovrano limoncello sorbet **9** pb

Miann chocolate bars **12.5**

Vermouth

60 mls served neat or on ice

Cocchi Americano Bianco **9**

Cocchi Americano Rosa **9**

Cocchi Storico Vermouth **9**

Lillet Blanc **10**

Fonseca Bin 27 Port **9**

Aperitiv & Digestif

30 ml serve

Amaro Montenegro **10**

Angostura Amaro **10**

Fernet-Branca **9**

Luigi Francoli Moscato Grappa **10**

Sovrano Limoncello **10**

TAKE SUGO HOME WITH YOU

Pasta, Rice & Grains

Scotti 18 , Mesi Aged Carnaroli - 850g	13.5
Carlo Crivellin , Vegan Pappardelle GF	11.5
Santo Tomas , Arroz (Rice) Bomba	20

Vinegar, Olive Oil & Preserves

Forvm , Cabernet Sauvignon Vinegar - 250ml	24
Forvm , Chardonnay Vinegar - 250ml	24
Gusti Gold Label , Vinegar - 250ml	29
Ristoris , White Truffle Oil - 250ml	27.6
No 29 Olive Oil , EVO - 100ml	13.2
No 29 Olive Oil , EVO - 250ml	29.5
No 29 , Olives - 250g	13.9
No 29 , Olives - 300g	15

Other Stuff

The Sweet Life , Honey	15.5
Mossop's , Honey Comb	20.5
Sabato , Dried Grapes	15
McClure's , Pickles	25
Talatta , Anchovies 48g	11.5
Ortiz , Sardines - 140g	12.7
Flower Flakes , Salt	18
Miann , Chocolate bars	12.5

Dark Chocolate/Caramelised White Chocolate/Milk Chocolate

Hardware

Lasagna Dish	24
Microplane Grater	36

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

Seared beef eye fillet carpaccio, Parmigiano-Reggiano, rocket, horseradish & truffle emulsion **21** gf

Pizza crust, roasted garlic, oregano, olive oil

Shaved prosciutto di parma,

Crumbed parmesan & Fontina Arancini, capsicum caponata v

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 agnolotti, sautéed pancetta, cauliflower crema, golden raisins, bronze fennel **37**

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 baked dark chocolate marquise, milk crumb, strawberry, orange & EVO

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 parmesan & Fontina Arancini, capsicum caponata v

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 agnolotti, sautéed pancetta, cauliflower
crema, golden raisins, bronze fennel **37**

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 parmesan & Fontina Arancini, capsicum caponata v

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 parmesan & Fontina Arancini, capsicum caponata **14.5** 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 & heirloom 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 & cashew nut cheese salad, toasted seeds
& grains, beetroot vinaigrette **19** 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 agnolotti, sautéed pancetta, cauliflower
crema, golden raisins, bronze fennel **37**

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**

Beer & Cider

On Tap

Peroni 425ml **11**

Peroni 200ml **7**

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

Bottles & Cans

Peroni, Leggera 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 **11**

Mount Brewing Co, Dark & Stormy Cider **11**



Spritz Bar 15

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

Herbal, Botanist gin, lemon, orange bitters, thyme & sage

Cocktails 20

Tommys Margarita, Herradura Añejo Tequila, lime + agave

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

The Pommy Bastard, Monkey Shoulder scotch whiskey, pear liqueur, lemon, pomegranate syrup,

Lemon Drop, Sovrano Limoncello, Finlandia vodka, thyme & sage, lemon, wonderfoam + citrate bitters

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

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

Non Alcoholic Cocktails 12

Blood Orange + Thyme Spritz San Pellegrino Aranciata Rossa, citrus, thyme + manuka honey

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

The Tidy Kiwi, Seedlip gin, lemon + Kiwifruit syrup, mint

Non Alcoholic

San Pellegrino: Limonata (Lemon), Pompelmo (Grapefruit) or Aranciata Rossa (Blood Orange) **6**

Coke, Sprite, Tonic, Soda, Ginger Ale, Bundaberg Ginger beer, Lemon-Lime + Bitters **5.5**

Orange, Apple, Pineapple **5**

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2016 Rod McDonald Wines Trademark, Syrah, Hawkes Bay, NZ **168**
2020 Brookfields, Malbec, Hawkes Bay, NZ **85**
2018 The Cigar, Cabernet Sauvignon, Coonawarra, Australia **85**