



ITALIAN INSPIRED

Week 85

"People who love to eat are always the best people."

Julia Child

Snacks

Crumbed parmesan & Fontina Arancini, harissa, capsicum caponata **15** v

Italian Charcuterie, coppa pelata, salami finocchiona, prosciutto, pickles, garlic pizza crust **31**

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

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

Pizza crust, roasted garlic, oregano, olive oil **11** v

46g Sicilian anchovies, Mc Clure's pickles, pizza crust **25.5**

140g Ortiz sardines, Mc Clure's pickles, pizza crust **26**

Entrees

'Massimo' mozzarella Burrata, peppernatta, basil pesto, olive oil **22** v

Clevedon buffalo ricotta tortellini, pumpkin, parmesan, burnt butter, sage, pinenuts **22** v

Seared beef eye fillet carpaccio, preserved tamarillo, rocket, pecorino, olive oil **22** gf

Whole Central Otago baked camembert, apricot & thyme conserve, garlic crust **29**

Tiger prawns, cherry tomatoes, garlic & herb butter, pizza crust **24**

Salt baked beetroot & cashew nut cheese salad, toasted seeds & grains, beetroot vinaigrette **20** pb/gf

Fried Brussel sprouts, gorgonzola whip, quince, bacon crumb, chestnut **21** va/gf

Main Plates

Bologna style beef cheek lasagne, bechamel, aged parmesan, olive oil **36**

200g Angus eye fillet, Paris mash, rocket & parmesan salad, café de paris butter sauce **45 gf**

Jerusalem artichoke risotto, burnt butter, aged parmesan, maple & garlic puree, rosemary **34** add prosciutto **5** v/gf/dfa

Confit duck leg, braised barley & savoy cabbage, quince & raspberry conserve, Jus gras **39**

Baked potato & parmesan gnocchi, brassica, oyster mushrooms, soft hens egg, Te Puke truffle butter sauce **36 v**

Indian spiced lamb shoulder ragu, pappardelle pasta, curds, pomegranate, curry leaf **36** gfa/dfa

Matariki Dish Challenge

Smoked kahawai & leek buckwheat risotto, Jerusalem artichoke, watercress, kawa kawa **32**

Neapolitan Inspired Pizza

Prosciutto Di Parma **26**

Tomato base, Massimo mozzarella, shaved prosciutto, rocket, parmesan, olive oil

Salami **27**

Tomato base, Massimo mozzarella, spicy salami, roast capsicum, chilli, olive oil

Sugo Margarita **26 v**

Buffalo mozzarella, cherry tomatoes, basil, olive oil

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.

* We prefer one bill per table.



ITALIAN INSPIRED

Dolce

Affogato, vanilla & chocolate stracciatelle ice cream, espresso **11.5** with alcohol **17.5** gf

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

Tiramisu, espresso, lady fingers, mascarpone zabaglione, cocoa **15**

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

Baked white chocolate & mandarin cheesecake, golden raisin puree, Pedro Ximenez prunes **17**

Raspberry & limoncello sorbet **12** pb

Vermouth 10

60 mls served neat or on ice

Cocchi Americano Bianco

Cocchi Americano Rosa

Cocchi Storico Vermouth

Lillet Blanc

Fonseca Bin 27 Port

Aperitiv & Digestif 10

30 ml serve

Amaro Montenegro

Angostura Amaro

Fernet-Branca

Luigi Francoli Moscato Grappa

Sovrano Limoncello

DOLCE & GABBANA CHOCOLATES

3 pack for 9 - 12 pack for 26 - Tin for 64

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
Dolce Gabanna , Chocolate	9/26/64
3 pack/12 pack/tin	

Hardware

Lasagna Dish	24
Microplane Grater	36

REDUCED À LA CARTE CARTE



Snacks

Pizza crust, roasted garlic, oregano, olive oil **11** 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 **25.5**

Crumbed parmesan & Fontina Arancini, harissa capsicum caponata **15** v

Italian Charcuterie, coppa pelata, salami finocchiona, prosciutto, pickles, garlic pizza crust **31**

140g Ortiz sardines, Mc Clure's pickles, pizza fritta **26**

Entrees

Buffalo ricotta tortellini, pumpkin, pine nuts, burnt butter, sage, parmesan **22** v

'Massimo' mozzarella Burrata, peppernatta, basil pesto, olive oil **22** v

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 **20** pb/gf

Fried Brussel sprouts, gorgonzola whip, quince, bacon crumb, chestnut **21** gf

Main Plates

Bologna style beef cheek lasagne, bechamel, aged parmesan, olive oil **36**

Creamed gorgonzola & pancetta, tagliatelle, oyster mushrooms, walnut, egg yolk, bitter leaves **36**

Jerusalem artichoke risotto, burnt butter, aged parmesan, maple & garlic puree, rosemary **34** add prosciutto **5** v/gf/dfa

Neapolitan Inspired Pizza

St Johns **27**

Tomato base, Massimo mozzarella, spicy salami, pork belly, champagne ham, red onion

Sugo Margarita **26** v

Buffalo mozzarella, cherry tomatoes, basil, olive 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 have a dedicated plant based menu available.

* We prefer one bill per table.

Wine

Whites by the pour

	150ml	250ml	500ml	BTL
NV Da Luca, Prosecco, Veneto, Italy	11			66
2021 Mahi, Pinot Noir Rose, Marlborough, NZ	13	21	43.5	65
2021 Pyramid Valley Sauvignon Blanc Nth Canterbury	14	23	46.5	70
2019 Nanny Goat, Chardonnay, Central Otago, NZ	16	26.5	53.5	80
2020 Pasqua, Pinot Grigio Delle Venezie DOC, Veneto, Italy	12	20	40	60
2021 Steve Bird, Pinot Gris, Gisborne, NZ	13	21	43.5	65
2021 Nautilus Estate, Albarino, Nth Canterbury, NZ	14	23	46.5	70
2017 Mt Beautiful, Riesling, Martinborough, NZ	14	23	46.5	70

Reds by the pour

2020 Organised Chaos, Gamay, Hakwes Bay, NZ	15	25	50	75
2020 Cecchi, Chianti DOCG, Tuscany, Italy	12	20	40	60
2020 Pasqua, Le Collezioni Montepulciano, Veneto, Italy	12	20	40	60
2020 Pasqua, Desire & Lush Primitivo, Puglia, Italy	14	23	46.5	70
2020 The Mediator by Urlar, Pinot Noir, Wairarapa, NZ	16	26.5	53.5	80
2019 Man O' War Island Blend, Bordeaux Blend, Waiheke, NZ	16	26.5	53.5	80
2019 Pask, Merlot, Gimblett Gravels, NZ	13	21	43.5	65
2021 Brookfields Back Block, Syrah, Hawkes Bay, NZ	12	20	40	60

Sparkling

NV JK14 I Tre Fratelli Prosecco, Treviso, Italy				74
NV Nautilus Estate Cuvee, Marlborough, NZ				92
NV Piper Heidsieck 375ml, Cuvee Brut, Champagne, France				79
NV Piper Heidsieck, Cuvee Brut, Champagne, France				138
NV Veuve Clicquot Champagne Rose, Champagne, France				189
NV Pol Roger Brut, Reserve, Champagne, France				189

White

2016 St Clair Barrique Ferment, Sauvignon Blanc, Marlborough, NZ				73
2021 Dog Point, Sauvignon Blanc, Marlborough, NZ				75
2020 Quarter Acre, Chardonnay, Hawkes Bay, NZ				78
2020 Te Mata Estate Elston, Chardonnay, Hawkes Bay, NZ		<i>Sugo's pick</i>		105
2019 Man O' War Valhalla, Chardonnay, Waiheke, NZ				115
2018 Rock Ferry Trig Hill, Pinot Gris, Central Otago, NZ				86
2020 Amisfield, Dry Riesling, Central Otago, NZ				68
2021 Felton Road Vin Gris, Central Otago, NZ		<i>Sugo's pick</i>		69

Red

2019 Quota 29 Primitivo, Puglia, Italy				80
2018 Seresin Leah, Pinot Noir, Marlborough, NZ				78
2019 Amisfield, Pinot Noir, Central Otago, NZ				121
2019 Pegasus Bay, Pinot Noir, Waipara Valley, NZ				135
2018 Burn Cottage, Pinot Noir, Central Otago, NZ		<i>Sugo's pick</i>		158
2016 Rod McDonald Wines Trademark, Syrah, Hawkes Bay, NZ				171
2020 Brookfields, Malbec, Hawkes Bay, NZ				74
2018 The Cigar, Cabernet Sauvignon, Coonawarra, Australia				85
NV The Italian by Terra Sancta, Bannockburn, NZ		<i>Sugo's pick</i>		95

Bin List

2019 Pasqua 11 Minutes, Rose, Veneto, Italy	65
2021 Spy Valley, Single Estate Pinot Gris, Marlborough, NZ	60
2020 Madam Sass, Pinot Noir, Central Otago, NZ	65
2017 Cecchi Riserva di Famiglia, Chianti, Tuscany, Italy	99

Beer & Cider

On Tap

Peroni 400ml **12**

Peroni 200ml **8**

ParrotDog Birdseye Hazy IPA **11**

Bottles & Cans

Peroni, Legerra 3.5% **9**

Peroni, Libera 0% **9**

Mount Brewing Co, Mermaids Mirth APA **9.5**

Mount Brewing Co, Sea Beast IPA **9.5**

Garage Project, Golden Path Hazy IPA **10.5**

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, 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

Venice, Aperol, Bacardi white rum, rosé syrup, vanilla, citrus, wonderfoam + orange bitters

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

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

Monte Negroni, Four Pillars Gin, Montenegro, Cocchi Rosa vermouth, hopped grapefruit bitters, grapefruit twist

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

Non Alcoholic Cocktails 12

Seedlip G&T, Seedlip citrus, Royal Botanic tonic

Grapefruit + Basil Spritz, East Imperial grapefruit, grapefruit syrup, citrus, basil

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

Non Alcoholic

Coke, Sprite, Tonic, Soda, Ginger Ale, Ginger beer,

Lemon-Lime + Bitters **5.5**

Orange, Apple, Pineapple **5**



ITALIAN INSPIRED