

DINNER

*"A meal without wine is like a day
without sun."*

Anthelme Brillat-Savarin

Entrees

Whole Central Otago baked camembert, seasonal fruit conserve, garlic crust **31** gfa, v
Charcuterie board, cured Italian meats, house pickles, garlic pizza crust **31** gfa, df
Confit garlic & prawn flatbread, chilli oil **25** gfa, df

Mozzarella & roast garlic flatbread **19** add prosciutto **24** gfa

Truffle & parmesan arancini, white onion & crème fraiche
soubise sauce, truffle, crispy shallot **22/3** **32/5**

Heirloom tomato & Clevedon Buffalo mozzarella caprese salad, basil, EVO **22** v, gf

Salt baked beetroot & cashew nut cheese salad, beetroot XO,
life bread, olive oil **22** pb/gf

Roast garlic & herb pizza crust **16** v, gfa

Shell baked whole scallop, roasted garlic & herb butter, crayfish oil,
crispy shallot **21/3** **39/6** gf

Pasta

Creamed Pāua & snapper ravioli, parsnip crema, summer greens,
dill, crayfish emulsion **42**

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

Baked potato gnocchi, buffalo mozzarella, sugo di pomodoro,
cherry tomatoes, basil, EVO **38** v/dfa

Prawn & nduja tagliatelle, cherry tomato, lemon cream sauce,
aged balsamic, parmesan **39** gfa

Clevedon buffalo ricotta tortellini, pumpkin puree, burnt butter,
sage, parmesan **23** light meal **36** full meal v

Spicy pork & capsicum pesto ragu, casarecce pasta, pangrattato,
parmesan, lemon **38** gfa/dfa

Red wine braised venison ragu, pappardelle, parmesan,
preserved cherries, rosemary **38** gfa/dfa

Main Plates

All mains are served with Paris mash, green leaf & parmesan salad

200g handpicked eye fillet, café de paris butter sauce **45** gf

12 hour braised lamb shoulder, rosemary crust, roasting juices, lemon **98 (serves 2)** gf

Neapolitan Inspired Pizza

Prosciutto Di Parma **28**

Tomato base, fresh mozzarella, shaved prosciutto, rocket, parmesan, olive oil. gfa

Salami **27**

Tomato base, fresh mozzarella, spicy salami, roast capsicum, chilli, olive oil. gfa

Sugo Margarita **26** v

Fresh mozzarella, cherry tomatoes, basil, olive oil. gfa

Fungi **28**

Button mushroom, mozzarella, truffle ham, truffle oil. gfa

Vegetariana **26**

Tomato, mozzarella, capsicum, zucchini, artichoke, onion, olives. gfa

Extras

Gluten free base **3**

Meat **5**

Cheese **4**

Vegetables **4**

Sides

Fries, parmesan & aioli **13**

Salad greens, 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.

Almond Joy, Disaronno, Frangelico, malibu, cream
Sugo's Jelly Tip, Vodka, Chambord, Raspberry, pineapple, Cream

Dessert Cocktails 20

Affogato, vanilla bean ice cream, espresso **12** with alcohol **18** gf
Burnt honey & thyme panna cotta, honeycomb, olive oil **15**
Tiramisu, espresso, lady fingers, mascarpone zabaglione, cocoa **15**
Lime leaf coconut mousse, rum roast pineapple, cherry **15** gf/pb
Limonecello sorbet **12** pb

Dolce

LUNCH

"It does what it says on the label"

Chef Ian Harrison

Lighter Plates

Roast garlic & herb pizza crust **16** v, gfa

Confit garlic & prawn flatbread, chilli oil **25** gfa, df

Mozzarella & roast garlic flatbread **19 add prosciutto 24** gfa

Charcuterie board, cured Italian meats, house pickles, garlic pizza crust **31** gfa, df

Truffle & parmesan arancini, white onion & crème fraiche soubise sauce, truffle **22/3 32/5**

Heirloom tomato & Clevedon Buffalo mozzarella caprese salad, basil, EVO **22** v, gf

Main Plates

Clevedon buffalo ricotta tortellini, pumpkin puree, burnt butter, sage, parmesan **23 light meal 36 full meal** v

Salt baked beetroot & cashew nut cheese salad, beetroot XO, life bread, EVO **21** pb/gf

Shaved prosciutto & Clevedon Buffalo mozzarella sandwich, heirloom tomato, rocket EVO **24 add truffle fries for 5**

Crumbed chicken & mozzarella parmigiana sandwich, basil, EVO **21 add truffle fries for 5**

Baked potato gnocchi, buffalo mozzarella, sugo di pomodoro, cherry tomatoes, basil, EVO **38** v/dfa

Braised ox cheek pappardelle, aged parmesan, EVO **33** dfa, gfa

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

Prawn & nduja tagliatelle, cherry tomato, lemon cream sauce, aged balsamic, parmesan **39** gfa

Neapolitan Inspired Pizza

Prosciutto Di Parma **28**

Tomato base, mozzarella, shaved prosciutto, rocket, parmesan, olive oil. gfa

Sugo Margarita **26**

Buffalo mozzarella, cherry tomatoes, basil, olive oil. gfa, v

Vegetariana **26**

Tomato, mozzarella, capsicum, zucchini, artichoke, onion, olives. gfa

Pizza Extras

Gluten free base **3**

Meat **5**

Cheese **4**

Vegetables **4**

Sides

Fries, parmesan & aioli **13**

Salad greens, parmesan, lemon, olive oil **12**



Dolce

Affogato, vanilla bean ice cream, espresso **12** with alcohol **18** gf

Burnt honey & thyme panna cotta, honeycomb, olive oil **15**

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

Lime leaf coconut mousse, rum roast pineapple, cherry **15** gf/pb

Limoncello sorbet **12** pb

Dessert Cocktails 20

Almond Joy, Disaronno, Frangelico, malibu, cream

Sugo's Jelly Tip, Vodka, Chambord, Raspberry, Pineapple, Cream

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Beer & Cider

On Tap

Peroni 400ml **12**

Peroni 200ml **8**

Mount Brewing Co Highline Low Carb Hazy IPA **11**

Bottles & Cans

Peroni, Libera 0% **9**

Mount Brewing Co, Golden Hour Hazy XPA **10**

Mount Brewing Co, Sea Beast IPA **10**

Garage Project, Pills & Thrills Pilsner **11**

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

Hallertau, Granny Smith Apple Cider **11**

Mount Brewing Co, Strawberry & Lime Cider **11**



ITALIAN INSPIRED

Spritz Bar 18

Served with Da Luca Prosecco + soda

Aperol, Aperol + navel orange

Limoncello, Limoncello, lemon marmalade + zest of lemon

Hugo, St Germain Elderflower Liqueur, mint + citrus

Rosa, Cocchi rosa, pink grapefruit + sage

Cocktails 20

Tommys Margarita, Arette Reposado Tequila, lime + agave

Porn-star Martini, Finlandia vodka, passionfruit, Vanilla magic, citrus + wonderfoam.

Hemingway Daiquiri, Bacardi white rum, Luxardo maraschino liqueur grapefruit, sugar + lime.

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

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

Sugo Jungle Bird, Sailor Jerry rum, Aperol, pineapple, passionfruit + lime.

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

Non Alcoholic Cocktails 12

"No Negroni", Lyre's Pink London Spirit, Lyre's Aperitif Rosso, Lyre's Italian Spritz + orange citrate bitters

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

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

Seedlip Grove 42 G+T, Botanical Tonic, juniper berries + citrus

Non Alcoholic

San Pellegrino Limonata (Lemon) **6**

San Pellegrino Aranciata Rossa (Blood Orange) **6**

Soft drinks **5.5**

Juice - Orange, Apple, Pineapple **6**

Bundaberg ginger beer **5.5**

WINE

Whites we're pouring:	<u>150ml</u>	<u>250ml</u>	<u>BTL</u>
NV Da Luca, Prosecco, <i>Veneto, Italy</i>	11		66
2022 Mahi, Pinot Noir Rose, <i>Marlborough, NZ</i>	13	21	65
2022 Pasqua 11 Minutes, Rose, <i>Veneto, Italy</i>	14	23	70
2022 Pyramid Valley Sauvignon Blanc, <i>North Canterbury, NZ</i>	14	23	70
2022 Wild Earth, Chardonnay, <i>Central Otago, NZ</i>	16	26.5	80
2021 Pasqua, Pinot Grigio Delle Venezie, <i>Veneto, Italy</i>	12	20	60
2020 Steve Bird, Pinot Gris, <i>Gisborne, NZ</i>	13	21	65
2022 Vesevo Benovantano Falanghina <i>Campania, Italy</i>	14	23	70

Reds we're pouring:	<u>150ml</u>	<u>250ml</u>	<u>BTL</u>
2022 Cecchi, Chianti DOCG, <i>Tuscany, Italy</i>	12	20	60
2021 Pasqua, Le Collezioni Montepulciano, <i>Veneto, Italy</i>	12	20	60
2022 Gran Sasso Sangiovese, <i>Abruzzo, Italy</i>	12	20	60
2022 Pasqua, Desire & Lush Primitivo, <i>Puglia, Italy</i>	14	23	70
2020 Misha's Vineyard 'Cantata' Pinot Noir, <i>Central Otago, NZ</i>	15	25	75
2019 Pyramid Valley, Pinot Noir <i>North Canterbury, NZ</i>	21	35	105
2022 Man O'War Island Blend, Bordeaux Blend, <i>Waiheke, NZ</i>	16	26.5	80

Sparkling

NV Da Luca, Prosecco, <i>Veneto, Italy</i>			66
NV Nautilus Estate Cuvee, <i>Marlborough, NZ</i>			92
NV Piper Heidsieck, Cuvee Brut, <i>Champagne, France</i>			138
NV Veuve Clicquot Champagne Rose, <i>Champagne, France</i>			189
NV Pol Roger Brut, Reserve,			189

WHITE WINE - By The Bottle

Rose

2022 Mahi, Pinot Noir Rose, <i>Marlborough, NZ</i>	65
2022 Pasqua 11 Minutes, Rose, <i>Veneto, Italy</i>	70

Sauvignon Blanc

2022 Pyramid Valley Sauvignon Blanc, <i>North Canterbury, NZ</i>	70
2016 St Clair Barrique Ferment Sauvignon Blanc <i>Marlborough, NZ</i>	73
2023 Dog Point, Sauvignon Blanc, <i>Marlborough, NZ</i>	75
2021 Greywacke Wild Sauvignon, <i>Marlborough, NZ</i>	95

Chardonnay

2021 Nanny Goat, Chardonnay, <i>Central Otago</i>	75
2022 Wild Earth, Chardonnay, <i>Central Otago, NZ</i>	80
2022 Black Barn Barrel Fermented, Chardonnay, <i>Hawkes Bay, NZ</i>	99
2020 Smith & Sheth CRU <i>Hawkes Bay, NZ</i>	99
2021 Man O' War Valhalla, Chardonnay, <i>Waiheke, NZ</i>	115

Other Whites

2022 Pasqua, Pinot Grigio Delle Venezie DOC, <i>Veneto, Italy</i>	60
2020 Steve Bird, Pinot Gris, <i>Gisborne, NZ</i>	65
2022 Spy Valley Pinot Gris <i>Marlborough, NZ</i>	65
2021 Amisfield, Dry Riesling, <i>Central Otago, NZ</i>	68
2017 Mt Beautiful, Riesling, <i>Martinborough, NZ</i>	70
2021 Palliser Estate, Riesling <i>Wairarapa</i>	60
2022 Felton Road, Vin Gris, <i>Sugo's pick</i> <i>Central Otago, NZ</i>	69
2021 Marc Brédif Classic, Vouvray <i>Loire Valley, France</i>	79
2022 Vesevo Benovantano Falanghina <i>Campania, Italy</i>	70

RED WINE - By The Bottle

Italian Reds

2022 Cecchi, Chianti DOCG, <i>Tuscany, Italy</i>	60
2022 Gran Sasso Sangiovese, <i>Abruzzo, Italy</i>	60
2017 Cecchi Riserva di Famiglia, Chianti, <i>Tuscany, Italy</i>	99
2021 Pasqua, Le Collezioni Montepulciano, <i>Veneto, Italy</i>	60
2022 Pasqua, Desire & Lush Primitivo, <i>Puglia, Italy</i>	70
2021 Quota 29 Primitivo, <i>Puglia, Italy</i>	80
2018 Pasqua Amarone della Valpolicella DOCG <i>Veneto, Italy</i>	161
2017 Prunotto Barolo Classico <i>Piedmont, Italy</i>	242

Pinot Noir

2020 Misha's Vineyard 'Cantata' Pinot Noir, <i>Central Otago, NZ</i>	75
2022 Seresin Estate Leah Pinot Noir, <i>Marlborough, NZ</i>	75
2020 Mt. Beautiful Pinot Noir, <i>Central Otago, NZ</i>	85
2019 Pyramid Valley, Pinot Noir, <i>North Canterbury, NZ</i>	105
2020 Burn Cottage, Pinot Noir, <i>Central Otago, NZ</i>	158
2022 Felton Road, Pinot Noir, <i>Bannockburn, Central Otago, NZ</i>	165
2021 Amisfield Breakneck Reserve, Pinot Noir, <i>Central Otago, NZ</i>	235

Merlot & Blends

2020 Pask, Merlot, <i>Gimblett Gravels, NZ</i>	65
2022 Man O' War Island Blend, Bordeaux Blend, <i>Waiheke, NZ</i>	80

Other Reds

2020 The Cigar, Cabernet Sauvignon <i>Coonawarra, Aus</i>	100
2020 Black Barn Vineyards Syrah, <i>Hawkes Bay, NZ</i>	75
2018 Rod McDonald Wines Trademark, Syrah, <i>Hawkes Bay, NZ</i>	171
2019 Bodega Catena Zapata Catena Malbec, <i>Mendoza, Argentina</i>	89