

TAKE AWAY MENU (04) 388 5566

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PIZZA

Margherita tomato base, bocconcini, mozzarella, basil V \$23

Buffala tomato base, buffalo mozzarella, prociutto crudo, basil \$27

Quattro Formaggio white base, blue cheese, pecorino, feta, mozzarella V \$27

Salmone Bianco white base, smoked salmon, spinach, red onion, capers, cream cheese, mozzarella \$27

Vegetariana tomato base, spinach, mushroom, olives, red peppers, red onion, feta, mozzarella V \$27

Taniwha tomato base, spicy calabrese, chilli, fire dragon bhuty black hot sauce, mozzarella, rocket \$27
extra hot!

Salsiccie tomato base, ground pork + fennel sausage, roasted red peppers, chilli, mozzarella, rocket \$27

Pollo tomato base, baby spinach, smoked chicken, red onion, olives, feta, mozzarella \$27

Capricciosa tomato base, prosciutto, mushrooms, olives, artichokes, mozzarella \$27

Prosciutto e Funghi tomato base, prosciutto, mushrooms, mozzarella, rocket \$27

Puttanesca tomato base, olives, capers, garlic, anchovies, mozzarella, chilli \$27

Marinara tomato base, prawns, calamari, mussels, chilli, mozzarella, basil \$27

Carbonara white base, smoked chicken, bacon, sage, onion, mozzarella \$27

Pacifico tomato base, prosciutto, caramelised pineapple, mozzarella \$27

Funghi white base, mushroom, pecorino, mozzarella, truffle oil V \$27

Carne tomato base, prosciutto, pepperoni, sausage, mozzarella \$27

Pepperoni tomato base, pepperoni, mozzarella \$27

PIZZA EXTRAS

gf base \$2.5
vegan cheese \$2
vege topping \$2
meat topping \$3
half/half \$2

SIDES

garden salad VE GF DF \$11
lemon, olive oil

summer salad VE GF DF \$15
frisée, orange, watercress, fennel,
macadamia,
dill, radish, miti dressing

seasonal vegetables VE GF DF
\$11

house-cut fries V GF DF \$11
tomato sauce, aioli

PASTA & RICE \$28

spaghetti bolognese classic beef ragu, pecorino

spaghetti rustica tomato, zucchini, carrot, grilled pepperoni, basil, pecorino

bucatini con sarde sardines, fennel, parsley, onion, dried currants, saffron, breadcrumbs

bucatini puttanesca olives, capers, anchovies, garlic, chilli, tomato, basil, pecorino

gnocchi 'nduja, tomato, mascarpone, blue cheese, basil

risotto alla norma fried eggplant, tomato, basil, burrata, kalamata olive, herb salsa V GF

MAINS

crumbed beef schnitzel house-cut fries, garden salad, aioli, tomato sauce DF \$36

panko crumbed fish of the day house-cut fries, salad, tartare, lemon DF POA

300g beef rib eye house-cut fries, garden salad, aioli, lemon GF DF \$39