

— Hand Stretched Pizzeria

Two sizes, Regular 30cm/8 slices and Grande 40cm/12 slices. Gluten-free available add \$2.50. Plant based mozzarella available. Additions – Anchovies \$2, Vegetables \$4, Protein \$5, Prawns \$9. Half & Half \$3

Pork & Fennel Sausage Poaka sausage, pizza sauce, mozzarella, roasted red peppers, red onions, slivered garlic & rosemary.	\$31/\$36	Montanara Pizza sauce, spicy Italian sausage, blue cheese, mushroom & mozzarella, garnished with prosciutto & rocket.	\$31/\$36
Pesto Roasted Chicken Pesto roasted chicken thigh, olive oil base, citrus cream cheese, mozzarella, rocket & cashews.	\$32/\$37	Margherita (v) The classic combination of pizza sauce, mozzarella, basil, extra-virgin olive oil & parmesan.	\$29/\$34
Funghi (v) White sauce, portobello, feta cheese, mozzarella, black truffle crème fraiche & rocket.	\$31/\$36	Pepperoni Mozzarella, pizza sauce, basil & chilli oil.	\$31/\$36
Garlic Prawn Garlic prawns, red capsicum, pesto, cherry tomato, mozzarella, chilli flakes.	\$32/\$37	Diavola Pizza sauce, salami, anchovies, olives, garlic & chilli.	\$32/\$37
Hot Smoked Salmon Capers, cherry tomatoes, mozzarella, dill & citrus cream cheese, olive oil & rocket.	\$32/\$37	Fiorentina (v) Vegan option available. Pizza sauce, tomato, spinach, ricotta, mozzarella, olives, parmesan, extra-virgin olive oil & pine-nuts.	\$31/\$36
Potato & Prosciutto Crispy potato, pizza sauce, smoked guanciale (smoked bacon), mozzarella, bocconcini, pangrattato, rocket & fresh herbs.	\$32/\$37	New Zealand Favourite Pizza sauce, ham, woodfire finished pineapple & mozzarella.	\$31/\$36
Di Carne Pizza sauce, spicy Italian sausage, chicken meatballs, ham, mushroom, black olives & mozzarella.	\$32/\$37	Calzone Paradiso Folded pizza. pizza sauce, pepperoni, smoked chicken, sundried tomato, mozzarella, caramelised onion, capsicum & parmesan.	\$33/\$38
Mediterranean Lamb Mediterranean lamb, pizza sauce, feta, red onion, cherry tomatoes, olives, roasted chickpeas, chilli flakes. Finished with Tzatziki.	\$32/\$37	Our Pizza sauce contains onion and garlic, please let us know if you have any allergens.	
Chef's Special Pizza Please ask the team for details.	POA	Love our dough? You can now buy our dough balls for pizza night at home!	\$6 each

— Dolci - Dessert

Traditional Tiramisu Espresso & liqueur-dipped lady fingers layered with cream & mascarpone.	\$20	Vanilla Cream Panna Cotta (GF) Strawberry & mint infused prosecco consommé with caramelised orange.	\$20
Limoncello Tiramisu Italian lemon dessert.	\$20	Apple Crumble Caramelised apple, medjool dates and brandy with an oatly crumble topping. Served with vanilla ice cream.	\$20
Fondente al Cioccolato Decadent, soft-centred chocolate cake-style dessert.	\$20	Petite Cheesecakes Petite, single serve. Available in After Dinner Mint, Lemon Curd, Salted Caramel and Mixed Berry. Served with a scoop of ice-cream.	\$13

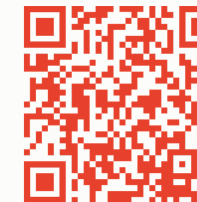
Tutto Bene Takeaway

Open 7 days
5:00pm till late

192 Papanui Road, Merivale,
Christchurch 8014

P. 03 355 4744
Online booking available
www.tuttobene.co.nz/book-a-table

Menu subject to seasonal changes. See our website for our latest menu



— Antipasti - Starters

Burrata (v) Ball of soft white Italian cheese with olive oil, tomato chilli compote, basil & toasted focaccia.	\$23	Pane all'Aglio (v) Tutto Bene's house-made focaccia, baked with garlic and herb butter.	\$16
Arancini (v) Basil pesto risotto balls with pecorino aioli.	\$22	Baked Italian Marinated Olives (v) Succulent kalamata & green Sicilian olives with house-made focaccia, olive oil & balsamic.	\$20
Flatbread (v) Garlic butter base and cheese. Basil pesto, pizza sauce and cheese.	\$23 \$25	Bruschetta (v) Toasted focaccia topped with fresh tomato chilli compote, basil and a drizzle of balsamic glaze.	\$17
Deep Fried Pizza Starter-sized deep-fried pizza topped with buffalo mozzarella, torn prosciutto, rocket & herbs.	\$22		

— Secondi - Mains

Beef Fillet (gf) 250g fillet with cheesy polenta fries, wilted greens and a creamy peppercorn reduction.	\$49
Risotto (gf) Truffled mushroom medley and parmesan wafers.	\$33
Lamb Shank Slow-braised lamb shank with a rosemary infused potato cake, wilted greens and red wine jus.	\$40
Chicken Parmigiana With traditional tomato relish, mozzarella and prosciutto over herb roasted gourmet potatoes with rocket and salsa verde.	\$39
Fish of the Day (gf) Market fish, pan-fried with warmed potato salad, shaved fennel, capers, greens. Finished with a balsamic and herb vinaigrette.	\$38

— Contorni - Sides

Fries (v, gf) Fries with aioli.	\$15	Sautéed Seasonal Vegetables (vegan, gf) Steamed then sautéed broccoli, cauliflower, capsicum & carrot. Served with pesto & toasted almonds.	\$18
Citrus Salad (v, gf) Pomegranate roasted pears, toasted walnuts, shaved fennel, fresh herbs and goats cheese.	\$18	Della Casa (v, gf) House salad of mixed leaves, tomato, cucumber, carrot, capsicum, red onion, olives & balsamic dressing.	\$16
Polenta Chips (v) Crispy, soft-centered golden polenta chips with Napoli.	\$15		

— Pasta

Additions – Anchovies \$2, Vegetables \$4, Protein \$6, Prawns \$9

Lamb Pappardelle Lamb ragu, gremolata, house-made ricotta & mint.	\$36
Spaghetti Aglio e Olio (v) Flat leaf parsley, chilli, garlic, olive oil, parmesan & pangrattato. Add prawns \$9	\$29 \$44
Spaghetti Seafood Veloute Gently poached prawns, scallops, New Zealand green lipped mussels and calamari. Served with garlic focaccia and fresh lemon.	\$44
Spaghetti Carbonara (gfa) Spaghetti, guanciale (smoked bacon) & pecorino in a rich cream, egg yolk & parmesan sauce with soft chopped herbs.	\$30
Cannelloni Fiorentina (v) Roasted pumpkin, spinach and mozzarella filling baked with Napoli sauce.	\$30
Spaghetti Bolognese (gfa) Bolognese originates from Bologna. Our hearty ragu is prepared with organic beef & pork.	\$30
Le Lasagne Tutto Bene's rendition of a best-loved Naples classic, served with a light green salad.	\$31
Spaghetti Puttanesca (gfa, vegan available) Tasty combination of Napoli sauce, anchovies, sundried tomatoes, kalamata olives & capers. Option to replace anchovies with roasted capsicum.	\$30
Gnocchi Con Cavolfiore (vegan) House-made vegan gnocchi with roasted cauliflower, thyme, toasted hazelnuts in a creamy plant based sauce.	\$33
Crispy Prosciutto Gnocchi Crispy prosciutto, green peas & roasted garlic and wholegrain mustard cream sauce.	\$33
Beef Cheek Gnocchi Melt-in-your-mouth beef cheek served with soft potato gnocchi in a rich red wine and beef-reduction sauce.	\$33
Ravioli alla Zucca (vegan) Handmade ravioli filled with roasted pumpkin, served with sundried tomatoes, cherry tomatoes, confit garlic and fresh basil.	\$30
Spaghetti Roberto (gfa) Pork and fennel sausage, chicken meatballs in a tomato, basil, chives & garlic sauce.	\$30
Fettuccine Alla Salmone Fettuccine tossed in a velvety lemon-kissed cream sauce, layered with smoked salmon and fresh chives. Finished with a pop of crispy capers for the perfect salty crunch.	\$34
House-Made Ravioli or Gnocchi Special Ask our team about today's dish.	POA

We take great care to accommodate gluten-free options; however, please be aware that our gluten-free dishes are prepared in the same kitchen as all other menu items. If you have any food allergies, kindly notify our team, and we will make every effort to accommodate your needs. Your satisfaction and safety are our top priorities.

We would genuinely love your feedback on our menu items. Let our team know or email us at admin@tuttobene.co.nz