

Zibibbo Dinner Menu

STARTERS

Zibibbo Tapas Platter to share House speciality
for two people 38 for three people 52

Soup of the Day 18
Served with a toasted bread

Gravlax Salmon 19 GF
Orange segments, pureed beetroot, horseradish crème

Chicken & ham hock terrine 17
Porcini mustard, candied walnuts and preserved pear

PIZZA FROM OUR WOOD-FIRED OVEN

Margherita: Wood-roast tomatoes, mozzarella, basil, Gladstone Olive Co EVOO 24

Pizza de Parma: Prosciutto, mozzarella, blue cheese, fig jam 24

Quattro Fromaggi: Gorgonzola, mozzarella, feta, parmesan, caramelised onion 24

Pork Capricciosa: Pork belly, anchovies, capers 24

Design your own pizza - Four ingredients 25

www.zibibbo.co.nz

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MAINS

Pork Belly 33 GF

Soft polenta, thyme roasted apples, charred baby onions

Braised Lamb Ragout 32

Gnocchi parisienne, olives, parmigiana regiano

Black Angus Fillet 36 GF

Celeriac puree, spiced lentils, smoked garlic butter, suppli

Linguine 29.50

Tiger prawns, chilli, yuzu cream sauce, capers

Seafood Bouillabaisse 30 GF

Fish of the day, mussels, cockles, prawns, saffron & fennel broth

Beetroot Risotto E 17 / M 28 GF

Goats cheese mousse, walnuts, mint

SIDES small / large

Wood-roasted beetroot, blue cheese cream, walnuts, parmesan 9 / 13 GF

Triple cooked chips, aioli 7 / 10 GF

Zibibbo house salad, Gladstone Olive Oil Co vinaigrette, croutons 8 / 12 *can be* GF

Crispy patatas bravas, chilli & tomato salsa, minted crème fraiche 9 / 13 GF