

Formaggio's

Plant-Based

Italian Ristorante & Pizzeria

Your neighbourhood Italian-style restaurant you visit each & every week.
Why? Because the service, the cuisine and ambience is just right!

Benvenuti e buon appetito!



**Formaggio's proudly enables NZ Native Forest Restoration.
By dining with us tonight you are helping, Grazie Mille!**

Antipasti ~ Contorni

Bruschetta Classica

Toasted focaccia topped with tomato, garlic, fresh basil, extra-virgin olive oil and aged balsamic vinegar 18

Baked & Marinated Olives

Succulent Kalamata & green Sicilian olives with house-made focaccia, olive oil & balsamic 18

Crispy Potato Skins

With Kalamata olive tapenade and tomato salsa & aioli 12.5

Della Casa [gf]

House salad of mixed leaves, tomato, cucumber, carrot, red onion, black olives and Italian dressing 12.5

Begin your evening with
an Aperol Spritz:
Prosecco, Aperol & soda.
The wildly popular way
to start your dining
experience

Italian French Fries – Kiwi-style

Canterbury Agria, Our aioli, Our crunch 12.5

Sauteed Seasonal Vegetables [gf]

Steamed then sauteed broccoli, cauliflower, capsicum and carrot.
Served with pesto and toasted almonds 12.5

Pasta ~ Gnocchi

Spaghetti Puttanesca

Tasty combination of Napoli sauce, Portobello mushroom, sundried tomatoes, Kalamata olives and capers 29

Fettuccine Arrabiata

A traditional Italian dish with basil, tomato, flavoursome vegan sausage, garlic and chilli sauce. Garnished with 'parmesan' 29

Spaghetti & Meatballs

Meatballs and rich Napoli sauce, fresh basil and a hint of chilli 29

Gnocchi ai Tartufo

Panfried truffle & thyme gnocchi with cashew & cauliflower cream, truffle paste and Portobello mushroom 29

Ravioli Raniero

Hand-made ravioli filled with roasted eggplant & smoked garlic, served with Roma tomatoes, confit garlic and basil 29

Note: [gfa] gluten-free option available on request
Please advise us of any food allergies before ordering

Pizzeria

Our crust ~ Our combinations!

Medio 30cm (8 slices)

Zucca e Zucchine [gfa]

Roasted pumpkin, chargrilled zucchini, caramelised onion, sundried tomato, roasted garlic and 'mozzarella' with 'parmesan' 27.5

Ortolana [gfa]

Spinach, fresh tomato, mushroom, olives, artichokes, capsicum, roasted garlic & 'mozzarella'. Garnished with 'parmesan', rocket, pinenuts 27.5

The Luciano

The original! Flavoursome vegan sausage, tapenade, fresh tomato, basil, chilli, cracked black pepper and aioli 27.5

Deliziosa [gfa]

Basil and rocket pesto, thyme-roasted potato, roasted red pepper, extra-virgin olive oil and fresh rocket 27.5

Dolce

Sorbetti di frutta [gfa]

Trio of our raspberry, coconut and orange sorbet 16.5

Rabarbaro & Mela Crumble

Rhubarb; Introduced to Europe by the Italian botanist, Prosper Alpinus in 1608. Today we bring you a favourite recipe 17.5

Sticky Date Pudding

Warmed and served with a lightly-salted caramel sauce, orange, thyme & pistachio salad and coconut sorbet 17.5

Affogato di Elena [gf]

Coconut sorbet, espresso and a shot of amaretto 16.5



Digestivo

Limoncello

A traditional after-dinner digestive; this intensely flavoured liqueur is made of lemon zest. Chilled! 11.5

Grappa

Grappa is a fragrant, grape-based pomace brandy. Enjoyed since forever 11.5

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Wine & Beverage List

Aperitivo ~ Cocktails

Aperol Spritz	Prosecco, Aperol & soda - wildly popular in Italy	18
Bellini	Quintessential Italian, Prosecco & peach puree	15
Negroni	Gin, Campari, sweet vermouth. Gorgeous!	18
Margarita	Tequila, triple sec, lemon & lime, well-shaken	18
Limoncello Martini	Italians love this one	18
Raspberry Mojito	Alcohol-free deliciousness	8.5
Tuscan Sunset	Enjoy the 0% mocktail moment	8.5

Wine

Prosecco, Villa Sandi, Italy

Ripe golden apples, acacia and honeysuckle 12 / 52

Chardonnay, Ataahua, Waipara NZ

Substantial body, ripe citrusy fruit flavours. Matured for nine months in seasonal French Oak barrels 13.5 / 60

Pinot Grigio, Villa Sandi, Treviso Italy

Exotic fruit and floral fragrances with a dry, soft-textured palate 12 / 54

Rose, Te Mania, Nelson NZ

A soft, subtle, fruity and elegant wine made from Pinot Noir grapes. Deliciously creamy fresh strawberry, red currant 12 / 54

Sangiovese Merlot, Vigor, Ancona Italy

A robust, dry red with smooth texture & red berries on the palate 13 / 58

Montepulciano, San Lorenzo, Ancona Italy

Delicate aromas of plum & cherry. Full-bodied with the enfolding warmth of rounded tannins and a dry powerful finish 14 / 63

Beer ~ Cider

Steinlager Pure 9.5

Panhead APA 11.5

Whale Pale (Mussel Inn) IPA 11.5

Rekordelig Strawberry & Lime Cider

Freckled Frog Feijoa Cider 12

Peroni Nastro Azzuro 9.9

Heineken 9.5

Stella Artois 9.5

Corona Extra 9.5

Amstel Light 2.5% alc 8.5