
the edgewater's
Spaghetti House
pizzeria & grill
...for a great dining experience
the
edgewater
RESORT & SPA
RAROTONGA

Kia Orana & Benvenuti!

Welcome to Spaghetti House!
Good food. Great company. A little taste of Italy.

At Spaghetti House, we believe the best moments are shared around the table.
Bringing together the flavours of Italy and the comfort of good home-style cooking, our menu is filled with hearty family favourites, wood-fired pizzas, delicious pastas and something for everyone to enjoy.

Whether you're gathering the family for dinner, enjoying a date night, celebrating with friends or simply craving a good pizza, there's always a place for you at our table.

Prefer to dine in? Or take a little Italy home?
Our menu can be ordered takeaway which means you can enjoy your Spaghetti House favourites wherever you please - back at your resort, at home with the family, pizza by the lagoon or wherever island life takes you.

From our family to yours,

Buon Appetito!



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Spaghetti House

PIZZERIA & GRILL

STARTERS

Grilled Sourdough Bread $9.00
Served with olive oil & rock salt.

Bruschetta $11.50
Spaghetti House version of a classic flat bread topped with marinated tomato, garlic, olive oil, fresh basil & feta cheese.

Homemade Focaccia $11.50
Topped with olives, rosemary & tomato.

ENTRÉES/SALADS

Soup of the day $12.00
Served with garlic bread.

Crispy Fried Squid $16.00
Crispy fried squid served on a bed of rocket, with garlic & lemon aioli.

Arancini $15.50
Saffron risotto balls with bocconcini, lightly fried, served with tomato sauce.

Tiger Prawns $26.00
Whole tiger prawns sautéed in garlic, cracked pepper, chili flakes & saffron.

Caesar Salad $23.00
Cos leaves, bacon, croutons & anchovies, tossed with parmesan aioli & soft poached egg.

Add Chicken $4.00

Ribeye & Bacon Salad $22.00
Crisp tossed greens, crowned with grilled beef strips, served with bacon.

PIZZA

10 inch medium, regular or thin crust	$25.00
Thick crust	$28.00
12 inch large, regular or thin crust	$30.00
Thick crust	$33.00

Margherita
Fresh tomato, bocconcini & basil.

Rolando
Ham, pepperoni, pineapple, mushroom, red onion, capsicum, cracked pepper, tomato sauce.

Tuscany
Honey cured bacon, roasted bocconcini, fresh pesto, tomato, olives.

Chicken Pollo
Chicken, bacon, roasted capsicum, mushroom, tomato sauce.

Seafood
Assorted medley of local seafood, tomato sauce.

Quattro Stagioni
Four seasons pizza: Prawns, ham, artichokes, mushrooms, tomato sauce & herbs.

Quattro Formaggi
Classic Four Cheese: Tomato sauce, pizza cheese, gorgonzola, brie & parmesan.

Hawaiian
Ham, pineapple & tomato sauce.

Sicilian Meat Lovers
Meatballs, salami, bacon, Italian sausage, with roasted garlic & BBQ sauce.

Chicken Calzone $33.00
Chicken, mushroom, onion, tomato, spinach, feta, pizza cheese & fresh basil, folded.

GLUTEN FREE

Battered Fish $36.00
Fried, served with side salad in yoghurt dressing. (Nut & Soy free also)

Southern Coated Chicken Strip $23.50
Crispy battered chicken breast served with steamed vegetables & mashed potato. (Nut & Soy free also)

Trio of Crumble $12.00
Apple, rhubarb & orange almond crumble, served with vanilla ice cream.

Gluten Free Pizza
All pizzas (except Calzone) can be ordered with gluten free pizza dough.

10 inch	$30.00
12 inch	$35.00

Spaghetti House

PIZZERIA & GRILL

PASTA

Spaghetti Bolognese $23.50
Slow cooked NZ beef ragu,tossed with spaghetti in a rich Roma tomato sauce.

Spaghetti & Meatballs $22.50
The Spaghetti House secret recipe, tossed with spaghetti & tomato sauce.

Spaghetti Carbonara $23.50
Sautéed bacon with egg, parmesan & cream.

Add Chicken $3.50

Gnocchi $25.00
Potato dumplings roasted in spinach & tomato sauce.

Chicken Fettuccine $27.00
Sautéed chicken pieces with mushrooms, sun-dried tomato & broccoli, tossed in a pesto cream sauce.

Crab & Prawn Ravioli $31.50
Fresh homemade ravioli, filled with crab meat & prawns with tomato, served in a creamy crab sauce.

Seafood Marinara $36.00
Selection of fresh local seafood, tossed with spaghetti in a tomato & prawn caper sauce.

Lasagne $29.00
Homemade pasta sheets layered with beef ragu, Roma tomato sauce & fresh mozzarella.

Cannelloni alla Verde $27.50
Homemade pasta filled with lean pork mince & spinach, baked in a light tomato cream sauce.

Spaghetti Puttanesca $30.00
Al dente pasta, tossed in light tomato sauce, flavoured with capers, black olives, served with garlic bread.

HEARTY MEALS

Ribeye Steak $43.00
Cooked to perfection, served with potato gratin, with either mushroom or peppercorn sauce.

Osso Buco $36.00
Lamb shank broiled in traditional tomato & vegetable sauce, finished with grilled polenta.

Chicken Pizzaiola $31.50
Chicken cooked with Roma tomato sauce, olives, capers, topped with mozzarella, served with spaghetti & herbs.

Salmon Steak $42.00
Grilled to perfection, crowned with Tuscany tomato sauce & finished with Pesto linguini.

SIDES

Green Salad $7.50
French Fries $6.50
Mashed Potato $6.50

DESSERTS

Tiramisù $14.00
Layers of espresso and liqueur-soaked sponge cake with a filling of mascarpone cheese, topped with cocoa powder.

Coconut Pannacotta $10.50
Traditional Italian dessert, made with coconut, served with fresh pawpaw.

Deep Fried Ice Cream $10.00
Deep fried ice cream, served with fruit coulis.

Affogato $16.00
Crumbed biscotti & vanilla ice cream with Frangelico liqueur & a shot of espresso.

Fruit Crumble $10.50
Seasonal fruit crumble served with vanilla ice cream.

Spaghetti House

PIZZERIA & GRILL

MOCKTAILS

Tropical Freeze $15.00
Fresh local fruits, Island juices, crushed ice, blended.

Tumutoa $15.00
Fresh local fruits, pineapple juice & coconut cream, blended.

Fruit Smoothie $15.00
Fresh local fruits, orange juice, pineapple juice & vanilla ice cream, blended.

ICED DRINKS

Iced Coffee $10.00
Coffee blended with ice.

Iced Tea $6.00
Refreshing cold tea, served over ice.

Juices $5.00
Choice of orange, pineapple, tomato, apple & tropical.

SOFT DRINKS

Bottled Coke, Diet Coke, Sprite & Fanta	$8.00
Cans - as above	$6.00
Red Bull & Mother	$10.00

WATER

Fresh Coconut (Nu)	$10.00
Vaima Still 600ml	$4.00
Vaima Still 1.5L	$8.00
Sparkling Mineral Water 750ml	$9.50

PREMIUM BEERS

All Premium Beers $11.00

Mac's Gold (NZ)
Pure Blonde (Aus)
Asahi (Jpn)
Peroni (Ita)
Steinlager Pure (NZ)
Corona (Mex)

STANDARD BEERS

All Standard Beers $9.00

Victoria Bitter (Aus)
Speight's Dark (NZ)
Lion Red (NZ)
Steinlager (NZ)
DB Export Gold (NZ)
Heineken (NZ)

LIGHT BEERS $8.00

Heineken Zero (NZ)
Export Citrus (NZ)

COCKTAILS

Spritz $18.50
Choice of Aperol / Campari / Limoncello with Prosecco & Soda.

Margarita $21.00
Tequila, Cointreau, Lime, Salt.

Piña Colada $21.00
White rum, coconut liqueur, coconut cream, pineapple juice.

Pawpaw Bellini $21.00
Pawpaw & dry sparkling wine.

Cosmopolitan $21.00
Vodka, triple sec, cranberry juice & lime, built.

Negroni $21.00
London Dry Gin, Sweet Vermouth, Campari.

Espresso Martini $21.00
Vodka, Coffee Liqueur

Spaghetti House

PIZZERIA & GRILL

WINE BY THE GLASS

Jean Pierre Sparkling Brut	$12.00
Prosecco DOC Brut	$15.00
Piccini Pinot Grigio	$14.00
Rapaura Springs Sauvignon Blanc	$13.00
Riporta Pecorino Terre IGP	$17.00
Kahurangi Estate Rosé	$13.00
Dissegna Pinot Nero (noir)	$14.00
Antica Cinta Chianti	$17.00
Riporta Nero d'Avola	$18.00

BY THE BOTTLE

CHAMPAGNE & SPARKLING

Jean Pierre Brut *NSW, Aus*	$43.00
G.H. Mumm Cordon Rouge Brut NV *Champagne, Fra*	$155.00

WHITE

Rapaura Springs Sauvignon Blanc *Marlborough, NZ*	$54.00
Matawhero Chardonnay *Gisborne, NZ*	$58.00

ROSÉ

Kahurangi Estate Rosé *Gisborne, NZ*	$53.00

RED

A Grower's Touch Cab Sauv *Riverina, Aus*	$52.00

DIGESTIF

Amaro Lucano $14.00
smooth, dark, complex

Amaretto Disaronno $13.00
sweet, almond, velvety

Mozart Cream $14.00
rich, chocolate, indulgent

Limoncello $13.00
fresh, citrus, bright

Toschi Nocello $18.00
walnut, sweet, warming

Fernet Branca $17.00
bold, bitter, herbal

Spaghetti House

PIZZERIA & GRILL

Buon Vino!

From Italian vineyards to island sunsets — a little taste of la dolce vita.
Enjoy our wines especially imported from Italy!

SPARKLING / WHITE / ROSÉ

Dissegna Prosecco Brut DOC *Veneto* — $68.00
Fresh & delicate with apple, pear & a hint of flowers. Light & playful — perfect to start the evening.

Piccini Pinot Grigio IGT *Venezie* — $64.00
Crisp & dry with citrus & stone fruit. Easy drinking & great with seafood or pasta.

Riporta Pecorino Terre IGP *Abruzzo* — $75.00
Not the cheese! A rare Italian grape — tropical fruit, fresh herbs & a zingy finish. Fuller bodied than a Sauvignon Blanc but with that same bright, fresh character.

Fantini Calalenta Rosé IGP *Abruzzo* — $88.00
Dry & elegant with strawberry & peach. Made from Merlot grapes in southern Italy.

RED

Dissegna Pinot Nero IGT *Veneto* — $65.00
Italian Pinot Noir. Light & silky with cherry & raspberry — the perfect introduction to Italian red.

Porta Rossa Barbera d'Asti DOC *Piedmont* — $98.00
Red cherry, plum & a touch of spice. Medium bodied with lively acidity — a natural with food.

Antica Cinta Chianti DOCG *Tuscany* — $68.00
The classic Italian red. Sangiovese from Tuscany — medium bodied with red cherry, spice & a dry finish. Made for pasta & pizza.

Riporta Nero d'Avola DOC *Sicily* — $80.00
Sicily's signature grape. Bold & rich with dark plum & blackberry.
The one for Shiraz & Cabernet lovers.

Porta Rossa Langhe Nebbiolo DOC *Piedmont* — $110.00
Think Pinot Noir's more intense Italian cousin — bold, structured & complex.