

# arborio

RESTAURANT CAFE & BAR

Open 5 days  
Puke Ariki Museum  
65 St Aubyn St, New Plymouth  
**Phone 06 7591241**  
**arborio.co.nz**



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## THE MORNING Available 11am - 2:30pm Saturday & Sunday 9am - 2:30pm

- French Toast** caramelised pineapple & banana, bacon, maple syrup & cream 25
- Eggs Any Style** on toasted ciabatta (V & KF available) 15.5
- Sautéed Mushrooms & Spinach Eggs Benedict** topped with hollandaise on homemade potato cakes & toasted ciabatta 25
- Bacon Eggs Benedict** topped with hollandaise on homemade potato cakes & toasted ciabatta 25
- Creamy Balsamic Mushrooms** on toasted ciabatta, feta & house made rocket pesto (V & KF available) add bacon 25  
27
- Arborio Breakfast** bacon, kransies, homemade potato cakes, creamed mushrooms, grilled tomato, choose eggs any style & toasted ciabatta 28

## AT MIDDAY Available 12pm - 2:30pm

### Light Bites

- Arborio Pizza Breads**
  - Garlic & parsley 14
  - Garlic, parsley & cheese 15
  - Housemade pesto & hummus 16
- Polenta Chips** with garlic aioli (GF) 14.5
- Arborio Antipasto Platter** - perfect for 2 49
- Vietnamese Poached Chicken Salad** glass noodles, asian slaw, fresh coriander & mint (fish sauce in dressing) (GF) 28
- Fritti Calamari** with chipotle aioli, rocket & lemon (GF) 25
- NZ Green Lip Mussels** steamed in a white wine, garlic, capers, fresh coriander & herb broth with garlic butter bruschetta 30

## Between the Buns

- Crispy Battered Chicken Breast Burger** brioche bun, garlic aioli, coriander, kimchi, lettuce & sweet chilli sauce, straight cut fries 28
- Crispy Battered Chicken Breast Burger in a Bowl** garlic aioli, coriander, kimchi, lettuce, asian slaw & sweet chilli sauce 28
- Beef Burger** brioche bun, truffle béchamel, grilled tomato, aioli, cos & balsamic shallot marmalade, straight cut fries 29
- Beef Burger in a Bowl** truffle béchamel, grilled tomato, aioli, cos & balsamic shallot marmalade 29

## Italian Quarter

- Chicken, Bacon & Leek Risotto** shredded chicken, fresh thyme, spinach, crispy shallots & parmesan (GF) 28
- Prawn, Pea & Chorizo Risotto** fresh parsley, crispy shallots, parmesan & tempura prawns 30
- Saffron Pumpkin, Sage & Slow Cooked Onion Risotto** crumbed goats feta & toasted almonds (V) 27
- Chicken Fettuccine** shredded chicken tossed in spinach, pinenuts, caramelised red onion & a smoked scented cream sauce, parmesan & crispy shallots 30
- Seafood Linguini** fish, prawns, mussels, calamari, tossed with chilli paste, garlic, cherry tomatoes & fresh coriander 31

## Arborio Pizza

Available from 12pm

- Margherita** tomatoes, parmesan & basil, Napoli sauce & mozzarella (V) 24.5
  - Tandoori Chicken**, caramelised red onion, guacamole & sour cream, coriander, Napoli sauce & mozzarella 27
  - Italian** pepperoni salami, ham, kalamata olives, roasted red capsicum, Napoli sauce & mozzarella 27
  - Gourmet Hawaiian** smoked ham, pineapple, brie cheese, Napoli sauce & mozzarella 26.5
  - Romano** garlic, chilli, olives, capers, red onions, semi dried tomatoes, roast artichokes, feta, fresh basil, Napoli sauce & mozzarella (V) 26
  - Garlic Prawns & Chorizo** fresh rocket, garlic aioli, coriander, parmesan, Napoli sauce & mozzarella 28.9
- ½ & ½ option available add 2  
Gluten free base 12" add 3  
Keto base add 6

## DINNER From 5:30pm

### Starters

**Arborio Pizza Breads**  
Garlic & parsley 14  
Garlic, parsley & cheese 15  
Housemade pesto & hummus 16

**Antipasto Platter** perfect for two (GF available) 49

**Fritti Calamari** with chipotle aioli, rocket & lemon (GF) 25

**NZ Green Lip Mussels** steamed in a white wine, garlic, capers, fresh coriander & herb broth with garlic butter bruschetta 30

**Polenta chips** with garlic aioli 14.5

### Dinner

**Vietnamese Poached Chicken** salad, shredded chicken, glass noodles, asian slaw, fresh coriander & mint (Fish sauce in dressing) (GF) 28

**Chicken, Bacon & Leek Risotto** shredded chicken, fresh thyme, spinach, crispy shallots & parmesan (GF) 35

**Prawn, Pea & Chorizo Risotto** fresh parsley, crispy shallots, parmesan & tempura prawns 35

**Saffron Pumpkin, Sage & Slow Cooked Onion Risotto** crumbed feta, toasted almonds & parmesan (V) 32

**Chicken Fettuccine** shredded chicken tossed in spinach, pinenuts, red onion & a smoked scented cream sauce, parmesan & crispy shallots 35

**Seafood Linguini** fish, prawns, mussels, calamari, tossed with chilli paste, garlic, cherry tomatoes & fresh coriander 36

**Beef Burger** brioche bun, truffle béchamel, grilled tomato, cos & balsamic shallot marmalade, straight cut fries 33

**Crispy Battered Chicken Breast Burger** brioche bun, garlic aioli, kimchi, lettuce, sweet chilli sauce, straight cut fries (coriander in crispy battered chicken) 32

**Slow Cooked Coconut Pork Belly** vietnamese cauliflower rice, wontons, pickled cucumber & crispy shallots (GF) 42

**Chicken Breast** butter poached, Moroccan braised chicken leg, toasted almonds, baby kumara, labneh, falafel, figs & cauliflower (GF) 42

**Beef Eye Fillet** Pan seared to your liking on whipped cauliflower, truffle mac n cheese croquettes, burnt butter aioli, truffle butter & merlot jus 44.9

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**Tandoori Chicken**, caramelised red onion, guacamole & sour cream, fresh coriander, Napoli sauce & mozzarella 27

**Italian** pepperoni salami, ham, kalamata olives, roasted red capsicum, Napoli sauce & mozzarella 27

**Gourmet Hawaiian** smoked ham, pineapple, brie cheese, Napoli sauce & mozzarella 26.5

**Romano** garlic, chilli, olives, capers, red onions, Semi dried tomatoes, roast artichokes, feta, fresh basil, Napoli sauce & mozzarella (V) 26

**Garlic Prawns & Chorizo** fresh rocket, garlic aioli, coriander, parmesan, Napoli sauce & mozzarella 28.9

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### Sides

**Straight Cut Fries** ketchup & aioli (GF) 12

**Polenta Chips** with garlic aioli (GF) 14.5

**Rocket Salad** walnuts, pear & parmesan tossed with balsamic vinaigrette (GF, KF) 14

**Sautéed Seasonal Vegetables** toasted garlic, almonds, parsley & garlic butter (GF, KF) 14

### One Last Thing

**Roast Pineapple & Coconut Crème Brûlée** -perfect with Gibbston Valley Late Harvest Pinot Gris 16.5

**Tiramisu** Italian for "cheer me up!" -perfect with a Taylor's Tawny Port 16.5

**Reese's Peanut Butter Cheesecake** -perfect with Lustau PX Sherry 16.5

**Affogato** vanilla bean gelato with Amaretto liqueur & espresso shot 16.5