



Antipasti e Pane

The Italian way to start your meal

<p>pane alla pizzaiola 7.5 garlic pizza bread (v)</p> <p>olive e feta marinate 10.5 marinated feta and olives (v)</p>	<p>pane con pepperoncino 7.5 chilli pizza bread (v)</p> <p>pizza pane 9.5 pizza bread served with olive oil and balsamic (v)</p>	<p>pane al formaggio 8.5 cheese pizza bread (v)</p>
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Cold and Hot Appetizers

Buffalo mozzarella pocket

Buffalo mozzarella filled with tapenade, mixed tomatoes on a bed of arugula with a lemon vinaigrette (g.f, v) 19

Affettato

Platter with mixed Italian dry cured meat, artisan salami with olives, gherkins, mustard and home-made bread (g.f available on request) 25

Epicurean Platter for 2

Selection of dry cured meat, salamis, cheese, olives, pickles, mustard, relishes, wood-roasted peppers, gherkins, olive oil and home-made bread (g.f available on request, vegetarian on request) 75

Salmon cake

Salmon cured in beetroot with courgette salad, cucumber and dill gel, shaved fennel, and wasabi-horseradish mousse (g.f) 20.5

Mussel pot

A pot filled with steamed New Zealand green-lipped mussels in natural juices with garlic served with toasted bread (g.f) 20

Fried cheese balls

Combination of mozzarella, ricotta, parmesan, feta and fontina cheese, bread crumbed and fried. Served on a bed of arugula accompanied by Romesco sauce (v) 15.5

Soup of the day

Ask your waiter for today's special 15

Contorni and Side Salads

<p>Patatine fritte 7.5 bowl of fries</p>	<p>Caesar salad 12.5 Caesar salad with bacon, egg, anchovies, croûtons and cos parmesan</p> <p><i>With duck</i> 24</p>	<p>Roasted pepper salad 14.5 Bread-crumbed and roasted peppers with walnuts, feta, gherkin, lettuce and a raspberry vinaigrette (v)</p>
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*Please note that all our meats are cooked pink as to our chef's recommendation unless specified different. Also please note that menu items may contain traces of nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination, Ascension Osteria Matakana is unable to guarantee the absence of the above ingredients in its menu items. If you have any type of food allergies, please let us know before ordering the meal.

Pasta Mains

Spaghetti con frutti di mare

Spaghetti with selected mixed seafood, olive oil, Italian parsley and garlic in Napolitano sauce **29.5**

Gnocchi di funghi

Pork a la cabonara, stuffed roasted peppers with feta cheese, bacon, romesco sauce **26**

Tagliatelle all carbonara

Pork a la cabonara, stuffed roasted peppers with feta cheese, bacon, romesco sauce **25**

Impepata di cozze

1.2 kilo of Steamed New Zealand green lipped mussels in a peppery white wine sauce and toasted bread **25**

Mains

Barbabetola stinco d'agnello

Lamb Shank, red cabbage, beetroot puree, baby leek, radish, beetroot carpaccio in natural jus **36**

Pancia di maiale

Twice cooked pork belly, prawn, with romesco sauce, baby grilled capsicum, baby leek, fennel, potato, jus **(g.f on request)** **41.5**

Lombata di manzo

Beef Sirloin steak with baked shallots, turnip, truffle potato mash, sautéed cauliflower **38**

Salmone con verdure viola

Baked salmon with purple carrot puree, baby carrots, confit yolk, purple cauliflower, radish **(g.f)** **36**

Maiale arrosto

Roasted pork, bread-crumbed roasted paprika, baby onions and crispy pancetta with fennel and Romesco sauce **41.5**

Pizzeria – Gourmet Pizzas

All pizzas served with rocket, oregano and shaved Grana Padano **26**

Margherita

Mozzarella, tomato, olive oil and fresh basil **(v)**

Napoletana

Tomato, roasted onion, capers, anchovies, garlic and mozzarella

Pepperoni

Spicy salami, tomato, capsicum, chilli, mozzarella

Della casa

Chicken, tomato, mushrooms and mozzarella

Quattro stagione

Tomato, artichokes, mozzarella, mushrooms, salami and bacon

Capricciosa

Prosciutto, mushrooms, tomato, artichokes, olives and mozzarella

Marinara

Tomato, mixed seafood, basil, garlic and mozzarella