

*Aperitivi  
aperitifs*

Prosecco	12
Spritz Aperol or Campari (A classic of the Italian tradition)	14
Americano (Martini Rosso, Campari, Soda Water, Slice of Orange)	14
Negroni (Campari, Martini Rosso, Gin)	14
Mimosa (Fresh Orange Juice, Prosecco)	14
Bicicletta (bicycle) (Campari, Dry White Wine, Soda)	14
Lorenzo (Campari, Triple sec, Tonic Water)	14
Gin Tonic / Whisky Coke / Vodka Lemon	14
Sorrento Ice Tea (Vodka, Triple sec, Gin, Limoncello, Lemonade)	14
Italian Ice Tea (Vodka, Triple sec, Gin, Amaretto, Coke)	14

*Cheese, dessert wines, & liqueurs*

	by the glass
Limoncello from Massalubrense – Antonio’s hometown	8
Amaro Averna – Amaro Montenegro	10
Grappa, Sambuca	10
Nocillo, Mirtillo, Finocchietto from Massalubrense	7
Passito di Pantelleria dessert wine	10
Moscato di Pantelleria dessert wine	10
Sparkling Mineral Water 500 ml	6
1L	8

*Also*

*you can book Antonio’s table with no menu – Antonio’s father’s concept of a restaurant*



*We can organise private and corporate events*



*Experience Italy with Antonio*

*Food, culture, history, art, music*

*for more information on Antonio’s Tour:*

*www.labellaitalia.co.nz*

*E finiamo con ... (perche no)  
we finish with ... (why not)*

Desserts from our kitchen  
(Other desserts available from the sweets cabinet)

*Ask our friendly staff for the matching wine*

<b>Bombolone</b> A warm cinnamon donut with vanilla gelato	11.5
<b>Attaccadito</b> Sticky date, walnut, and ginger pudding with caramel sauce and mascarpone	11.5
<b>Cassata Napoletana</b> Nougat and hazelnut ice-cream with candied fruit and raspberry sauce	11.5
<b>Flan di Cioccolato con Frutti di Bosco</b> (15 minute wait time) Warm soft-centred Whittaker’s chocolate pudding with berry compote and vanilla gelato	11.5
<b>Meringa di Cioccolata e Nocciola</b> Chocolate and hazelnut meringue with berry sauce	11.5
<b>Tiramisu della Casa</b> Tiramisu with espresso and marsala	11.5
<b>Gelato “Affogato”</b> Vanilla ice-cream with a short black	11.5
<b>Gelato “Affogato” con Liquore</b> Vanilla ice-cream with a short black and a shot of Sambuca, amaretto, or grappa	14.5

**La Bella Italia is available for**

*catering, private functions, Christmas functions, large groups, gift baskets and gift ideas, hands-on classes for adults and children*

**La Bella Italia Business Centre provides**

*seminars, meeting rooms, conferences and presentations with an Italian touch in food, décor, and service*

**Bel Mondo**

*A gourmet food market with a café-pizzeria*

113 Tirangi Road, Lyall Bay – Tel: 04 387 3670

**Please note – we are not BYO and we are not responsible for any food taken home**

For more information, visit

labellaitalia.co.nz

call 04 566 9303

email [ciao@labellaitalia.co.nz](mailto:ciao@labellaitalia.co.nz)



# *Il nostro menu*

## **Our menu**



**La Bella Italia combines authentic, premium Italian products and fresh New Zealand ingredients to create traditional Italian recipes**

## Aspettando ... Parlando

### Talking ... While you're waiting

<b>Bread Basket</b>	4.5	
<b>Pane – Olio e Olive</b>	9.5	
Bread – Extra virgin olive oil and olives		
<b>Schiacciata alla Marinara/all'Aglio (V)</b>	14.5	
Marinara: Pizza bread, crushed tomatoes, oregano, garlic		
Aglio: Pizza bread, garlic, olive oil		
<b>Bruschetta del Giorno (V)</b>	14.5	
Our own toasted ciabatta with topping of the day		

### Antipasti (entrée)

*Ask our friendly staff for the matching wine*

<b>Zuppa del Giorno</b>	14.5	
Soup of the day with grilled house-made ciabatta		
<b>Capri Cocktail (GF)</b>	14.5	
Prawn cocktail with pink sauce, capers, chilli, and ice berg lettuce		
<b>Stuzzichini</b>	24.5	
Italian style tapas of daily selected bites from our kitchen, perfect with an aperitif	44.5	large
<b>Il Classico</b>	23.5	
Selection of cheeses, cured meats, olives, and pickles, served with bread or pizza bread	43.5	large
<b>Le Dolomiti</b>	23.5	
Trentino speck (lightly smoked prosciutto), pear, two Northern cheeses, and pizza bread	43.5	large
<b>Volare (GF)</b>	16.5	
Sautéed duck livers with apple, potato, and walnut salad, gorgonzola dressing	29.5	main
<b>Vestito (GF)</b>	16.5	
Braised witloof, gorgonzola, pancetta, and crispy eschallots	29.5	main
<b>Carpaccio di Salmone (GF)</b>	16.5	
Cured salmon carpaccio with fennel, orange, capers, and radish, with vinaigrette	30	large
<b>Calamari Fritti (GF)</b>	16.5	
Fried calamari with aioli and lemon	30	large
<b>Arancini di Riso (V)</b>	16.5	
Crispy risotto balls with watercress and caper salad parmigiana and truffle oil	30	large

### I Bambini

*for children only*

<b>Pasta al Pomodoro e Basilico (V)</b>	10.5	
Short pasta with tomato sauce and basil		
<b>Pasta Olio e Parmigiano (V)</b>	10.5	
Short pasta with parmigiana cheese and extra virgin olive oil		
<b>Pasta alla Bolognese</b>	13.5	
Short pasta with Bolognese sauce		
<b>Pizza Margheritina (V)</b>	13.5	
Mini pizza margherita		

## Poi prendiamo

*then we will have ...*

*Ask our friendly staff for the matching wine*

<b>La Pasta*</b>		
<b>Ravioli Zucca e Mascarpone (V option – without pancetta)</b>	24.5	
Homemade pumpkin and mascarpone ravioli, served with crispy pancetta, butter, and sage		
<b>Risotto Rosso di Sera (V option – without pancetta) (GF)</b>	23.5	
Risotto of radicchio, garlic, chilli, lemon, rosemary, pancetta, and pecorino romano		
<b>Il Cacciatore</b>	23.5	
Hunters style pasta with braised free-range chicken, pancetta, mushrooms, tomato, and parmigiano		
<b>Pappardelle all'uovo con Ragù di Agnello</b>	24.5	
Pappardelle egg pasta with lamb ragù and pecorino romano		
<b>Farfalle al Salmone Affumicato</b>	24.5	
Bronze extruded bowtie pasta with apple wood smoked salmon, capers, spring onions, and lemon cream		
<b>Cannelloni di Crespelle (V)</b>	22.5	
Crepes filled with spinach, ricotta and pecorino cheese with sage butter		
<b>Lasagna Tradizionale</b>	24.5	
Lasagna layers with béchamel, tomato Bolognese, and parmigiana reggiano		
<b>Linguine alle Vongole Classico o Moderno</b>	25.5	
Rummo linguine with clams		
<b>Classico:</b> Chilli, garlic, parsley, and white wine		
<b>Moderno:</b> Chilli, garlic, parsley, and cherry tomatoes		
<i>* Gluten free pasta available on request (20 minute wait) – extra charge \$8</i>		
<b>Piatti Importanti – Main Courses</b>		
<b>Napoli d'Inverno (GF)</b>	29.5	
Char grilled Italian sausages with friarelli, celeriac, and potato puree, olive tapenade		
<b>Bella Piena (GF)</b>	35	
Char grilled prime scotch fillet with hand-cut chips, anchovy butter, and watercress		
<b>Dalle Marche (GF)</b>	29.5	
Marinated char-grilled chicken with fennel and red onion braise, olives, horseradish aioli		
<b>Ai Confini</b>	28.5	
Sage and parmesan crumbed lamb's liver with cabbage and smoked pancetta soffrito, mustard sauce		
<b>Trancio di Pesce Fresco alle Cinque Terre (GF)</b>	29.5	
Fresh fish fillet with tomatoes, anchovies, clams, and mussels		
<b>Pesce Intero Luigi Cacace o alla Mediterranea (GF)</b>	POA	
<b>Luigi Cacace</b> (for 2 or 3 people)		
Antonio's father's baked whole fish dressed with capers, gherkins, and extra virgin olive oil		
<b>Mediterranea</b> (for 2 or 3 people)		
Whole fish with cherry tomatoes, clams, potatoes, and white wine		

## Con contorni di ...

*and sides of ...*

<b>Insalata Verde</b>	7.5	
Green salad with vinaigrette		
<b>Patate Fritte</b>	8.5	
Hand cut fries with aioli and fresh tomato sauce		
<b>Patate di Rumo</b>	8.5	
Roasted potatoes with Trentino lard, rosemary, and black pepper		
<b>Verdure d'Inverno</b>	8.5	
Seasonal vegetables, in my way		
<b>Passito di Spinaci</b>	8.5	
Wilted spinach, garlic, chilli, and lemon		

### La Pizza\*

*Ask our friendly staff for the matching wine or beer*

<b>Margherita (V)</b>	18.5	<b>Mediterranea</b>	24.5
Cow's milk mozzarella, basil, and tomatoes		Prawns, squid, mussels, tomatoes, and lemon	
<b>Margherita DOP (V)</b>	23.5	<b>Regina (V option – without prosciutto)</b>	23.5
Fresh buffalo mozzarella, basil, and tomatoes – san marzano		Tomatoes, oregano, mozzarella, prosciutto cotto, and sautéed mushrooms	
<b>Zio Antonio</b>	25.5	<b>Capricciosa</b>	23.5
Schiacciata pizza with prosciutto di Parma, fresh buffalo mozzarella, and extra virgin olive oil		Tomatoes, oregano, prosciutto cotto, artichokes, mushrooms, and provolone piccante	
<b>Calabrese</b>	23.5	<b>Bravo Gubello d'Inverno</b>	25.5
Tomatoes, oregano, mozzarella, spicy calabrese salame, and provolone dolce		Marinated king salmon, mascarpone, and baby spinach – top 10 in the world pizza championships	
<b>Napoli</b>	21.5	<b>Salsiccia</b>	23.5
Tomatoes, capers, anchovies, and mozzarella		Tomatoes, oregano, pork sausages, and mozzarella	
<b>Trentina</b>	24.5	<b>Mixed Funghi (V)</b>	22.5
Trentino speck, potato, and gorgonzola		Cow's milk mozzarella, tomatoes, basil, and mushrooms	

*\* Gluten free pizza bases available on request (20 minute wait) – extra charge \$8*

### Pizza calzone

*folded pizza*

<b>Rustica</b>	23.5	<b>Classico</b>	23.5
Tomatoes, ricotta, basil, ventricina salami, and provolone		Ham, provolone cheese, tomato, and black pepper	