

Aperitivi
aperitifs

Prosecco	12
Spritz Aperol or Campari (A classic of the Italian tradition)	14
American (Martini Rosso, Campari, Soda Water, Slice of Orange)	14
Negroni (Campari, Martini Rosso, Gin)	14
Mimosa (Fresh Orange Juice, Prosecco)	14
Martini Royale (Martini Bianco, Prosecco, Fresh Mint Leaves)	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
Zibibbo di Sicilia	8
Malvasia di Sicilia	8
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

Bombolone A warm cinnamon donut with vanilla gelato	11.5
Napoleone a Napoli (Napoleon in Naples) Ricotta and blueberry crepes with lemon sauce	11.5
Cassata Napoletana Nougat and hazelnut ice-cream with candied fruit and raspberry sauce	11.5
Flan di Cioccolato con Frutti di Bosco (15 minute wait time) Warm soft-centred Whittaker’s chocolate pudding with berry compote and vanilla gelato	11.5
Meringa di Cioccolata e Nocciola Chocolate and hazelnut meringue with berry sauce	11.5
Tiramisu della Casa Tiramisu with espresso and marsala	11.5
Gelato “Affogato” Vanilla ice-cream with a short black	11.5
Gelato “Affogato” con Liquore 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**



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

Bread Basket	4.5	
Pane – Olio e Olive	9.5	
Bread – Extra virgin olive oil and olives		
Schiacciata alla Marinara/all'Aglio (V)	14.5	
Marinara: Pizza bread, crushed tomatoes, oregano, garlic		
Aglio: Pizza bread, garlic, olive oil		
Bruschetta del Giorno (V)	14.5	
Our own toasted ciabatta with topping of the day		
Antipasti (entrée)		
<i>Ask our friendly staff for the matching wine</i>		
Zuppa del Giorno	14.5	
Soup of the day with grilled house-made ciabatta		
Stuzzichini	24.5	
Italian style tapas of daily selected bites from our kitchen, perfect with an aperitif	44.5	large
Il Classico	23.5	
Selection of cheeses, cured meats, olives, and pickles, served with bread and crostini	43.5	large
The King and the Queen	24.5	
Prosciutto di Parma, or Prosciutto San Danielle, with buffalo mozzarella	44.5	large
Insalata Caprese (V)	23.5	
Tomato, basil, and buffalo mozzarella salad, with oregano	43.5	large
Antipasto Estivo (GF)	16.5	
Prosciutto di Parma, pear, witlof, Pecorino Romano, hazelnut oil	30	large
Parmigiana di Melezane (V)	16.5	
Baked eggplant with mozzarella, tomato ragu, basil, and parmigiano	30	large
Carpaccio di salmone (GF)	16.5	
Cured salmon carpaccio with fennel, orange, capers, and radish, with vinaigrette	30	large
Calamari Grigliati (GF)	16.5	
Char-grilled calamari with rocket and roasted peppers	30	large
Calamari Fritte (GF)	16.5	
Fried calamari with aioli and lemon	30	large
Arancini di Riso (V)	16.5	
Crispy risotto balls with watercress and caper salad parmigiana and truffle oil	30	large

I Bambini

for children only

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

Poi prendiamo

then we will have ...

La Pasta*

Ask our friendly staff for the matching wine

Ravioli Zucca e Mascarpone (V without pancetta)	24.5	
Homemade pumpkin and mascarpone ravioli, served with crispy pancetta, butter, and sage		
Risotto dei Monti (V) (GF)	23.5	
Spinach and mushroom risotto with porcini and parmigiano		
Cannelloni Mosci (V)	23.5	
Ricotta, pea, and mint cannelloni crepes with tomato and sage butter		
Pappardelle all'uovo con Ragu di Agnello	24.5	
Pappardelle egg pasta with lamb ragu and Pecorino Romano		
Farfelle al Salmone Affumicato	24.5	
Bronze extruded bowtie pasta with apple wood smoked salmon, capers, spring onions, and lemon cream		
Caserecce Mare e Monti	19.5	
Rummo (short) pasta with cherry tomatoes, anchovy, garlic, chilli, capers, and Pecorino Romano		
Lasagna Tradizionale	24.5	
Lasagna layers with béchamel, tomato Bolognese, and parmigiana reggiano		
Linguine alle Vongole Classico o Moderno	25.5	
Rummo Linguine with clams		
Classico: Chilli, garlic, parsley, and white wine		
Moderno: Chilli, garlic, parsley, and cherry tomatoes		

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

Piatti Importanti – Main Courses

Ask our friendly staff for the matching wine

La Tagliata (GF)	32.5	
Prime scotch fillet sliced over rocket, fresh tomato, parmigiano, and balsamic dressing		
La Bistecca di Pietro (GF)	35	
Char-grilled 250g prime scotch fillet, with parsnip chips, roasted vine tomato, and rocket pesto		
Pollo in Carrozza (GF)	29.5	
Spinach and ricotta stuffed chicken breast, wrapped in prosciutto, crushed peas, cherry tomatoes, and white wine deglaze		
Trancio di Pesce Fresco alle Cinque Terre (GF)	29.5	
Fresh fish fillet with tomatoes, anchovies, clams, and mussels		
Pesce Intero Luigi Cacace o alla Mediterranea (GF)	POA	
Luigi Cacace (for 2 or 3 people)		
Antonio's father's baked whole fish dressed with capers, gherkins, and extra virgin olive oil		
Mediterranea (for 2 or 3 people)		
Whole fish with cherry tomatoes, clams, potatoes, and white wine		
Salmone di Corleone (GF)	33.5	
Pan roasted salmon fillet with cauliflower puree and Sicilian green olive tapenade		

Con contorni di ...

and sides of ...

Insalata Verde	7.5	
Green salad with vinaigrette		
Patate Fritte	8.5	
Hand cut fries with aioli and fresh tomato sauce		
Insalata di Rucola, Pomodoro e Parmigiano	8.5	
Tomato, rocket, parmigiano, balsamic dressing		
Verdure d'Estate	8.5	
Seasonal vegetables, in my way		
Passito di Spinaci	8.5	
Wilted spinach, garlic, chilli, and lemon		
Il Pomodoro	8.5	
Vine tomato, caper, red onion, and green olive salad with balsamic dressing		

La Pizza*

Ask our friendly staff for the matching wine or beer

Margherita (V)	18.5	Mediterranea	24.5
Mozzarella, basil, and tomatoes		Prawns, squid, mussels, tomatoes, and lemon	
Capricciosa (V without prosciutto cotto)	23.5	Zio Antonio	24.5
Tomatoes, oregano, prosciutto cotto, artichokes, mushrooms, and provolone piccante		Schiacciata pizza with Prosciutto di Parma, fresh buffalo mozzarella, and extra virgin olive oil	
Regina (V without prosciutto cotto)	22.5	Quattro Formaggi (V)	24.5
Tomatoes, oregano, mozzarella, prosciutto cotto, and sautéed mushrooms		Four cheeses imported from Italy, melted on our pizza	
Calabrese	23.5	Bravo Gubello	26.0
Tomatoes, oregano, mozzarella, spicy calabrese salame, and provolone dolce		Marinated king salmon, mascarpone, and rocket – top 10 in the world pizza championships	
Napoli	20.5	Salsiccia	22.5
Tomatoes, capers, anchovies, and mozzarella		Tomatoes, oregano, pork sausages, and mozzarella	
Francescana	24.5	Amalfi d'Estate (V)	24.5
Margherita style with fresh rocket, Parma ham, and parmigiano		Schiacciata pizza with fresh rocket, fresh buffalo mozzarella, and tomatoes	

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

Pizza calzone

folded pizza

Rustica	23.5	Genova	23.5
Tomatoes, ricotta, basil, ventricina salami, and provolone		Mozzarella, ricotta, garlic, spinach, and sausages	