

ASPETTANDO ... | While you wait

BREAD BASKET LA BELLA ITALIA HANDMADE CIABATTA BREAD	6.5
PANE E OLIO SELECTION OF LA BELLA ITALIA HANDMADE BREAD WITH EXTRA VIRGIN OLIVE OIL FROM ITALY	15
SCHIACCIATA ROSMARINO PIZZA BREAD, ROSEMARY & OLIVE OIL	16.5
SCHIACCIATA MARINARA PIZZA BREAD, CRUSHED TOMATOES, OREGANO & GARLIC	16.5
SCHIACCIATA AGLIO PIZZA BREAD, GARLIC & OLIVE OIL	16.5
BRUSCHETTA DEL GIORNO OUR OWN CIABATTA, TOASTED & TOPPED WITH SEASONAL INGREDIENTS	16.5

ANTIPASTI | Starters (Small/Large)

IL CLASSICO (GF OPTION) SELECTION OF ITALIAN CURED MEATS & CHEESES FROM THEIR ORIGINAL REGIONS, MATCHED WITH OLIVES, PICKLES & PESTO, SERVED WITH OUR BREAD <i>ANTONIO'S WINE MATCH: PRIMITIVE / CHIANTI / APPASSIMENTO LEGGERO</i>	29.5 58
STUZZICHINI ITALIAN STYLE TAPAS OF DAILY SELECTED BITES FROM OUR KITCHEN	29.5 58
CALAMARI FRITTI (GF) FRIED CALAMARI WITH AIOLI & LEMON	23.5 42
ARANCINI DI RISO (V) CRISPY RISOTTO BALLS WITH WATERCRESS & CAPER SALAD, PARMIGIANO & TRUFFLE OIL	23.5 42
INSALATA CAPRESE CAPRI SALAD OF VINE TOMATOES, BUFFALO MOZZARELLA, FRESH BASIL WITH EV OLIVE OIL	26.5 49
INSALATA D'ESTATE WITLOOF, PEAR AND PROSCIUTTO SALAD WITH PECORINO ROMANO & HAZELNUT OIL	26.5

PIATTI IMPORTANTI | Second Course

BELLA PIENA (GF) CHAR-GRILLED, AGED, GRASS FED ANGUS SCOTCH FILLET WITH HAND CUT AGRIA FRIES, WATERCRESS SALAD, PARIGI BUTTER <i>ANTONIO'S WINE MATCH: CHIANTI CLASSICO / VALPOLICELLA</i>	44.5
VOLARE (GF) ROSEMARY & LEMON CHAR-GRILLED FREE RANGE CHICKEN BREAST WITH POTATO & ARTICHOKE GRATIN, CHERRY TOMATO & WHITE WINE SAUCE <i>ANTONIO'S WINE MATCH: MONTEPULCIANO / POND PADDOCK PINOT NOIR</i>	42.5
TRANCIO DI PESCE FRESCO ALLE CINQUE TERRE (GF) MARKET CATCH FRESH FILLET WITH TOMATOES, ANCHOVIES, CLAMS & MUSSELS <i>ANTONIO'S WINE MATCH: GRECO DI TUFO / FALANGHINA / VALPOLICELLA</i>	44.5
PESCE INTERO MEDITERRANEA (GF) WHOLE FISH WITH TOMATOES, MUSSELS, CLAMS, POTATOES & WHITE WINE (FOR 2 - 3 PEOPLE)	POA
PESCE INTERO LUIGI CACACE (GF) IN MEMORY OF ANTONIO'S FATHER; BAKED WHOLE FISH DRESSED WITH CAPERS, GHERKINS & EV OLIVE OIL (FOR 2 - 3 PEOPLE) <i>ANTONIO'S WINE MATCH: GRECO DI TUFO / FALANGHINA / PALLISER ESTATE CHARDONNAY</i>	POA

CONTORNI | Sides

PATATE FRITTE (V) (GF) HAND-CUT AGRIA CHIPS WITH AIOLI & TOMATO SAUCE	10.5
VERDURE DEL GIORNO SEASONAL VEGETABLES PREPARED FRESH DAILY	11.5
INSALATA VERDE FRESH GREEN SALAD WITH VINAGARETTE	11.5
INSALATA POMODORO SALAD OF VINE TOMATOES, ROCKET, PARMIGIANO, BALSAMIC DRESSING	14.5

LA PASTA

CONTROCORRENTE – UP THE RIVER! TRADITIONAL MADE PASTA WITH HOME SMOKED NATURAL SALMON FROM MACKENZIE COUNTRY, CAPERS, SPRING ONION & LEMON CHILLI CREAM <i>ANTONIO'S WINE MATCH: FIANO / PINOT GRIGIO</i>	29.5
IL MARE DI AMALFI (GF) SEAFOOD RISOTTO: MUSSELS, CLAMS, FISH, CHERRY TOMATOES, CHILLI & WHITE WINE <i>ANTONIO'S WINE MATCH: GRECO DI TUFO / FALANGHINA / PINOT GRIGIO</i>	29.5
TAGLIATELLE CON RAGU DI AGNELLO BRONZE EXTRUDE PASTA WITH SLOW COOKED LAMB RAGU & PECORINO ROMANO <i>ANTONIO'S WINE MATCH: NERO D'AVOLA / DON ANTONIO PRIMITIVO / AGLIANICO</i>	28.5
CREPPELLE DI SPINACI E RICOTTA (V) CREPES FILLED WITH SPINACH, RICOTTA & PECORINO ROMANO WITH SAGE BUTTER <i>ANTONIO'S WINE MATCH: FIANO / SAUVIGNON BLANC</i>	27.5
LE LASAGNE LASAGNA LAYERS WITH BÉCHAMEL, TOMATO BOLOGNESE & PARMIGIANO REGGIANO <i>ANTONIO'S WINE MATCH: LA CALLA PUGLIA</i>	28.5
LINGUINE ALLE VONGOLE (CLASSICO O MODERNO) CLASSICO: LINGUINE, CLAMS, CHILLI, GARLIC, PARSLEY & WHITE WINE MODERNO: LINGUINE, CLAMS, CHILLI, GARLIC, PARSLEY, CHERRY TOMATOES <i>ANTONIO'S WINE MATCH: MONTEPULCIANO / LA CALLA PUGLIA / GRECO DI TUFO</i>	29.5

I BAMBINI | for children only

PASTA AL POMODORO E BASILICO (V) SHORT PASTA WITH TOMATO SAUCE & BASIL	12
PASTA OLIO E PARMIGIANO (V) SHORT PASTA WITH PARMIGIANO CHEESE & EV OLIVE OIL	12
PASTA ALLA BOLOGNESE SHORT PASTA WITH BOLOGNESE SAUCE	16.5
PIZZA MARGHERITINA (V) MINI PIZZA MARGHERITA	16.5

LA PIZZA

OUR PIZZA DOUGH IS MADE BY HAND, THEN RESTED FOR 72 HOURS BEFORE SERVING

MARGHERITA (V) COW'S MILK MOZZARELLA, BASIL & TOMATOES	24
PIZZA RICCA FOUR CHEESES, PANCETTA & DRIED TOMATOES	29
MARGHERITA ORIGINALE (V) FRESH BUFFALO MOZZARELLA DOP, BASIL & SAN MARZANO TOMATOES	29
MIXED FUNGHI (V) COW'S MILK MOZZARELLA, TOMATOES, BASIL & MUSHROOMS	27
CAPRICCIOSA ARTICHOKE, HAM, MUSHROOMS, OLIVES, TOMATOES & MOZZARELLA	29
CALABRESE TOMATOES, MOZZARELLA, SPICY CALABRESE SALAMI & PROVOLONE DOLCE	28
NAPOLI TOMATOES, CAPERS, ANCHOVIES & MOZZARELLA	27
MA VA FA COWS MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, MILD SALAMI & PECORINO	28
SALSICCIA COWS MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUSAGE MEAT, ROSEMARY	28
CALZONE ON REQUEST	29
GLUTEN FREE PASTA & PIZZA AVAILABLE ON REQUEST (20 MINUTE WAIT) – EXTRA CHARGE	6

TO COMPLEMENT OUR PIZZA WE HAVE A FINE SELECTION OF ITALIAN AND NZ BEERS

Our Restaurant Policies

DOGGY BAGS DUE TO OUR COMMITMENT TO FOOD SAFETY AND FOR YOUR WELLBEING, WE ARE NOT RESPONSIBLE FOR LEFT-OVER FOOD WHICH LEAVES THE PREMISES. IF REQUESTED, PACKAGING WILL BE BROUGHT TO YOU AT THE TABLE. WE RESERVE THE RIGHT TO CHARGE FOR TAKE-HOME PACKAGING.

BILL PAYMENTS ONE BILL PER TABLE, NO SPLIT-BILLS.

THANK YOU FOR YOUR UNDERSTANDING.