

ASPETTANDO ... | While you wait

BREAD BASKET	LA BELLA ITALIA HANDMADE BREAD	7.5
OLIO, OLIVE E PANE	SELECTION OF HANDMADE BREAD, EXTRA VIRGIN OLIVE OIL & OLIVES FROM ITALY	16.5
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 WITH SEASONAL TOPPING	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	30.5 59
ANTONIO'S WINE MATCH: PRIMITIVE / CHIANTI / APPASSIMENTO LEGGERO		
SUMMER STUZZICHINI	ITALIAN STYLE TAPAS OF DAILY SELECTED BITES FROM OUR KITCHEN	32 60
INSALATA D'ESTATE	SALAD OF WITLOOF, PROSCIUTTO, PEAR, ROCKET, PARMIGIANO WITH HAZELNUT DRESSING	25.5
INSALATA CAPRESE (V)	VINE TOMATOES BUFALA MOZZARELLA, FRESH BASIL & GRILLED LA BELLA ITALIA BREAD	28 52
CALAMARI FRITTI (GF)	FRIED CALAMARI WITH AIOLI & LEMON	24.5 44
ARANCINI DI RISO (V)	CRISPY RISOTTO BALLS WITH WATERCRESS & CAPER SALAD, PARMIGIANO & TRUFFLE OIL	24.5 44

PIATTI IMPORTANTI | Second Course

BELLA PIENA (GF)	CHAR-GRILLED, AGED, GRASS FED ANGUS SCOTCH FILLET WITH HAND CUT AGRIA FRIES, WATERCRESS SALAD, PARIGI BUTTER	46.5
ANTONIO'S WINE MATCH: CHIANTI CLASSICO / APPASSIMENTO		
'LA TAGLIATA'	CHARGRILLED 250G AGED ANGUS SCOTCH FILLET WITH VINE TOMATOES, ROCKET, RED ONION , PARMIGIANO & BALSAMIC GLAZE	46.5
ANTONIO'S WINE MATCH: CHIANTI CLASSICO / APPASSIMENTO		
'IL POLLO' (GF)	CHARGRILLED FREE-RANGE CHICKEN BREAST, SICILIAN CAPONATA, SLOW ROASTED VINE TOMATO & HORSERADISH AIOLI	43.5
ANTONIO'S WINE MATCH: PRIMITIVO DI MANDURIA		
TRANCIO DI PESCE FRESCO ALLE CINQUE TERRE (GF)	MARKET CATCH FRESH FILLET WITH TOMATOES, ANCHOVIES, CLAMS & MUSSELS	45.5
ANTONIO'S WINE MATCH: GRECO DI TUFO / FALANGHINA / VALPOLICELLA		
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)	POA
ANTONIO'S WINE MATCH: GRECO DI TUFO / FALANGHINA / PALLISER ESTATE CHARDONNAY		

CONTORNI | Sides

PATATE FRITTE (V) (GF)	HAND-CUT AGRIA CHIPS, AIOLI & TOMATO SAUCE	12.5
SPINACHI	WILTED SPINACH WITH LEMON, GARLIC & CHILLI	12.5
INSALATA DI POMODORO	SALAD OF VINE TOMATO, ROCKET & PARMIGIANO WITH BALSAMIC DRESSING	16.5
INSALATA VERDE	FRESH GREEN SALAD WITH VINAGARETTE	12.5

LA PASTA

CONTROCORRENTE – UP THE RIVER!	TRADITIONAL MADE PASTA WITH HOME SMOKED NATURAL KING SALMON FROM STEWART ISLAND, CAPERS, SPRING ONION & LEMON CHILLI CREAM	32
ANTONIO'S WINE MATCH: FIANO / PINOT GRIGIO		
IL MARE DI AMALFI (GF)	SEAFOOD RISOTTO: MUSSELS, CLAMS, FISH, CHERRY TOMATOES, CHILLI & WHITE WINE	32
ANTONIO'S WINE MATCH: GRECO DI TUFO / FALANGHINA / PINOT GRIGIO		
TAGLIATELLE CON RAGU DI AGNELLO	BRONZE EXTRUDED PASTA WITH SLOW COOKED LAMB RAGU FROM CANTERBURY & PECORINO ROMANO	32
ANTONIO'S WINE MATCH: NERO D'AVOLA / DON ANTONIO PRIMITIVO /AGLIANICO		
CREPPELLE DI SPINACI E RICOTTA (V)	CREPES FILLED WITH SPINACH, RICOTTA & PECORINO ROMANO WITH SAGE BUTTER	32
ANTONIO'S WINE MATCH: FIANO / SAUVIGNON BLANC		
LE LASAGNE	LASAGNA LAYERS WITH BÉCHAMEL, TOMATO, BOLOGNESE & PARMIGIANO REGGIANO	32
ANTONIO'S WINE MATCH: LA CALLA PUGLIA		
LINGUINE ALLE VONGOLE (CLASSICO O MODERNO)		32
CLASSICO: LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY & WHITE WINE		
MODERNO: LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY, CHERRY TOMATOES		
ANTONIO'S WINE MATCH: MONTEPULCIANO / LA CALLA PUGLIA / GRECO DI TUFO		

I BAMBINI | for children only

PASTA AL POMODORO E BASILICO (V)	SHORT PASTA WITH TOMATO SAUCE & BASIL	14.5
PASTA OLIO E PARMIGIANO (V)	SHORT PASTA WITH PARMIGIANO CHEESE & EV OLIVE OIL	14.5
PASTA ALLA BOLOGNESE	SHORT PASTA WITH BOLOGNESE SAUCE	17.5
PIZZA MARGHERITINA (V)	MINI PIZZA MARGHERITA	17.5

LA PIZZA

OUR PIZZA DOUGH IS MADE BY HAND, THEN RESTED FOR 72 HOURS BEFORE SERVING		
MARGHERITA (V)	COW'S MILK MOZZARELLA, BASIL & TOMATOES	26
PIZZA RICCA	FOUR CHEESES, PANCETTA & DRIED TOMATOES	32
MARGHERITA ORIGINALE (V)	BUFALA MOZZARELLA DOP, BASIL & SAN MARZANO TOMATOES	32
IL BOSCO (V)	COW'S MILK MOZZARELLA, TOMATOES, BASIL & MUSHROOMS (ALSO AVAILABLE AS A CALZONE)	29.5
CAPRICCIOSA	ARTICHOKES, HAM, MUSHROOMS, OLIVES, TOMATOES & COW'S MILK MOZZARELLA	32
CALABRESE	TOMATOES, COW'S MILK MOZZARELLA, SPICY CALABRESE SALAMI & PROVOLONE DOLCE (ALSO AVAILABLE AS A CALZONE)	32
NAPOLI	TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA	30
ZIO ANTONIO	FRESH ROCKET, BUFALA MOZZARELLA, PROSCIUTTO DI PARMA	36
SALSICCIA	COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUSAGE MEAT, ROSEMARY	32
MA VA FA	COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, MILD SALAMI & PECORINO	32
GLUTEN FREE	PASTA & PIZZA AVAILABLE ON REQUEST (20 MINUTE WAIT) – EXTRA CHARGE	7.5

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

RESTAURANT POLICIES

TABLES - AT PEAK RESTAURANT TIMES, WE WILL REQUIRE YOUR TABLE BACK AFTER 1.5 HOURS.
BILL PAYMENTS - ONE BILL PER TABLE, NO SPLIT-BILLS AT PEAK TIMES.

DOGGY BAGS - DUE TO OUR COMMITMENT TO FOOD SAFETY & 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.