

ASPETTANDO ... | While you wait

- BREAD BASKET** LA BELLA ITALIA HANDMADE BREADS . **8.5**
- PANE, OLIO & OLIVE** SELECTION OF HANDMADE BREAD, EXTRA VIRGIN OLIVE OIL & OLIVES FROM ANTONIO'S HOMETOWN. **16.5**
- SCHIACCIATA:** ROSEMARY & EV OLIVE OIL **OR** GARLIC & EV OLIVE OIL **OR** CRUSHED TOMATOS & OREGANO. **16.5**

ANTIPASTI | Starters (Small/Large)

- IL CLASSICO (GF OPTION)** **45**
SELECTION OF ITALIAN CURED MEATS & CHEESES FROM THEIR ORIGINAL REGIONS, MATCHED WITH OLIVES, PICKLES & PESTO, SERVED WITH OUR BREAD (FOR 2-4 PAX).
ANTONIO'S WINE MATCH: PRIMITIVO / ROSE / MONTEPULCIANO
- WINTER GOURMET (GF OPTION)** **48**
COMBINATION OF COLD AND WARM DELICACIES: PROSCIUTTO WRAPPED BOCCONCINI, CALAMARI FRITTI, ARANCINI, BRUSCHETTA, BAKED MUSSELS, FRITTATA, MARINATED OLIVES AND BALSAMIC BEEF STRACCETTI (FOR MIN. 2 PAX).
ANTONIO'S WINE MATCH: CHIANTI / ROSE
- BRUSCHETTA DEL GIORNO ON OUR CIABATTA BREAD** **16.5**
PLEASE ASK OUR FRIENDLY STAFF FOR THE BRUSCHETTA OF THE DAY.
ANTONIO'S WINE MATCH: ROSE
- SCAMORZA SICILIANA** **27.5**
PAN SEELED COWS MILK SCAMORZA WRAPPED IN PARMA HAM AND SERVED WITH CAPONATA AND RED WINE REDUCTION.
ANTONIO'S WINE MATCH: CHARDONNAY / MONTEPULCIANO
- ZUPPA DI COZZE:** FRESH NZ MUSSELS WITH GARLIC, CHILLI, OREGANO AND CHERRY TOMATO. **24.5**
ANTONIO'S WINE MATCH: ROSE / TREBBIANO
- CALAMARI FRITTI (GF)** FRIED CALAMARI WITH TARTARE SAUCE & LEMON. **24.5 | 46**
ANTONIO'S WINE MATCH: ROSE / PINOT GRIGIO
- ARANCINI (V)** CRISPY RISOTTO BALLS WITH AGED PARMIGIANO REGGIANO. **24.5 | 46**
ANTONIO'S WINE MATCH: PINOT GRIGIO / NEGROAMARO

PIATTI IMPORTANTI | Second Course

- BELLA PIENA (GF)** **48.5**
CHAR-GRILLED, AGED, GRASS FED ANGUS SCOTCH FILLET WITH HAND CUT POTATO FRIES, MIXED GREEN SALAD, PARIGI BUTTER.
- IL POLLO** FREE-RANGE CHICKEN BREAST, STUFFED WITH CREAMY MOZZARELLA AND CHIVES, WRAPPED IN SMOKED PANCETTA AND SERVED WITH MASHED POTATOES, BROCCOLINI AND A CREAMY PORCINI MUSHROOM SAUCE. **44.5**
ANTONIO'S WINE MATCH: MONTEPULCIANO, VALPOLICELLA RIPASSO
- TRANCIO DI PESCE FRESCO ALLE CINQUE TERRE (GF)** **47.5**
MARKET CATCH FRESH FILLET WITH TOMATOES, ANCHOVIES, CLAMS & MUSSELS.
ANTONIO'S WINE MATCH: GRECO DI TUFO / FALANGHINA / MONTEPULCIANO
- PESCE INTERO MEDITERRANEA (GF)** **POA**
WHOLE FISH WITH TOMATOES, MUSSELS, CLAMS, POTATOES & WHITE WINE. (FOR 2 - 3 PAX)
- PESCE INTERO LUIGI CACACE (GF)** **POA**
IN MEMORY OF ANTONIO'S FATHER; BAKED WHOLE FISH DRESSED WITH CAPERS, GHERKINS AND EV OLIVE OIL. (FOR 2 - 3 PEOPLE)
ANTONIO'S WINE MATCH: TREBBIANO / FALANGHINA / ROSSO DI MONTALCINO.

CONTORNI | Sides

- INSALATA VERDE** FRESH GREEN SALAD WITH VINAIGRETTE. **12.5**
- VERDURE D'INVERNO – WINTER VEGETABLES** **13.5**
ASK OUR FRIENDLY STAFF THE VEGETABLES OF THE DAY.
- INSALATA COMPLICATA** BABY SPINACH SALAD WITH BEETROOT, FETA CHEESE, CARAMELIZED ONION AND CRISPY GARLIC. **15.5**
- NOBILE** HAND-CUT CHIPS, DRESSED WITH TRUFFLE OIL, PARMIGIANO & PARSLEY. **15.5**

LA PASTA

- CONTROCORRENTE-UP THE RIVER!** **36.5**
BRONZE EXTRUDED PASTA WITH HOME SMOKED WILD KING SALMON FROM STEW-ART ISLAND, CAPERS, SPRING ONION & LEMON, CHILLI, CREAM.
ANTONIO'S WINES MATCH: FALANGHINA / PINOT GRIGIO / ROSE
- IL MARE DI AMALFI (RIVISITATO—REVISITED) (GF)** **36.5**
SEAFOOD RISOTTO: MUSSELS, CLAMS, SQUIDS, FISH, SUN DRIED CHERRY TOMATOES, CHILLI & WHITE WINE (REVISITED WITH LINGUINE PASTA).
ANTONIO'S WINE MATCH: FALANGHINA / PINOT GRIGIO / LA CALLA PUGLIA
- TAGLIATELLE CON RAGU DI AGNELLO** BRONZE EXTRUDED PASTA WITH SLOW COOKED LAMB RAGU FROM CANTERBURY & PECORINO ROMANO. **36.5**
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. **33.5**
ANTONIO'S WINE MATCH: SAUVIGNON BLANC / ROSE
- LE LASAGNE** LASAGNA LAYERS WITH BÉCHAMEL, TOMATO, BOLOGNESE & PARMIGIANO REGGIANO. **33.5**
ANTONIO'S WINE MATCH: LA CALLA PUGLIA / ROSSO DI MONTEPULCIANO
- LINGUINE ALLE VONGOLE (CLASSICO O MODERNO)** **36.5**
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 / PINOT GRIGIO / ROSE

I BAMBINI | for children only

- PASTA AL POMODORO E BASILICO (V)** SHORT PASTA WITH FRESH TOMATO SAUCE & BASIL, PARMIGIANO OPTIONAL. **14.5**
- PASTA BIANCA (V)** SHORT PASTA WITH PARMIGIANO, CREAM, CHEESE. **14.5**
- PASTA ALLA BOLOGNESE** SHORT PASTA WITH BOLOGNESE SAUCE, PARMIGIANO OPTIONAL. **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. **26.5**
- PIZZA RICCA** FOUR CHEESES, PANCETTA & DRIED TOMATOES . **34**
- MARGHERITA ORIGINALE (V)** BUFALA MOZZARELLA DOP, BASIL & SAN MARZANO TOMATOES. **32**
- IL DIAVOLO** COW'S MILK MOZZARELLA, PROVOLONE, N'DUJA. **34**
- CAPRICCIOSA** ARTICHOKEs, HAM, MUSHROOMS, OLIVES, TOMATOES & COW'S MILK MOZZARELLA. **35**
- CALABRESE** TOMATOES, COW'S MILK MOZZARELLA, SPICY CALABRESE SALAMI & PROVOLONE DOLCE (ALSO AVAILABLE AS A CALZONE). **34**
- NAPOLI** TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA. **32**
- AL TRAMONTO** COW AND BUFALA MOZZARELLA, PRAWNS AND PESTO WITH CHERRY TOMATOES. **35**
- SALSICCIA** COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUSAGES , ROSEMARY. **35**
- MA VA FA** COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, MILD SALAMI & PECORINO. **35**
- GLUTEN FREE** PASTA & PIZZA AVAILABLE ON REQUEST (20 MINUTE WAIT) **8** – EXTRA CHARGE.

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

RESTAURANT POLICIES - AT PEAK RESTAURANT TIMES, WE WILL REQUIRE YOUR TABLE BACK AFTER 1.5 HOURS.

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. WE RESERVE THE RIGHT TO CHARGE FOR TAKE-HOME PACKAGING.