# ASPETTANDO ... | While you wait

Bread Basket La Bella Italia handmade bread			
OLIO, OLIVE E PANE SELECTION OF HANDMADE BREAD, EXTRA VIRGIN			
olive oil & olives from Italy			
Schiacciata Rosmarino pizza bread, rosemary & Olive Oil	16.5		
Schiacciata Marinara pizza bread, crushed tomatoes,			
OREGANO & GARLIC			
Schiacciata Aglio pizza bread, Garlic & Olive Oil	16.5		

# ANTIPASTI | Starters (Small/Large)

IL CLASSICO (GF OPTION) SELECTION OF ITALIAN CURED MEATS &	30.5   59					
CHEESES FROM THEIR ORIGINAL REGIONS, MATCHED WITH OLIVES, PICKLES						
& pesto, served with our bread						
Antonio's wine match: primitive / chianti / appassimento leggero						
Winter Stuzzichini Italian style tapas of daily selected bites						
FROM OUR KITCHEN						
Bruschetta del Giorno our own ciabatta, toasted with						
seasonal topping						
Zuppa del Giorno - Soup of the day with char-grilled La Bella						
Italia Bread, ask our friendly staff						
CALAMARI FRITTI (GF) FRIED CALAMARI WITH AIOLI & LEMON	24.5   44					
Arancini di Riso (v) crispy risotto balls with watercress &	24.5   44					
CAPER SALAD, PARMIGIANO & TRUFFLE OIL						

## PIATTI IMPORTANTI | Second Course

<b>Bella Piena (GF)</b> Char-Grilled, aged, grass fed Angus scotch fillet with hand cut agria fries, watercress salad, Parigi butter Antonio's wine match: Chianti classico / Appassimento	46.5
<b>POLLO UBRIACO - DRUNK CHICKEN</b> FREE-RANGE CHICKEN BREAST, MARI- NATE IN WHITE WINE, ROSEMARY, GARLIC, SERVED WITH POTATOES, ARTI- CHOKES GRATIN AND PICCATA SAUCE ON TOP ANTONIO'S WINE MATCH: PRIMITIVO DI MANDURIA	43.5
<b>TRANCIO DI PESCE FRESCO ALLE CINQUE TERRE (GF)</b> MARKET CATCH FRESH FILLET WITH TOMATOES, ANCHOVIES, CLAMS & MUSSELS ANTONIO'S WINE MATCH: GRECO DI TUFO / FALANGHINA / VALPOLICELLA	45.5
<b>Pesce Intero Mediterranea (GF)</b> whole fish with tomatoes, mussels, clams, potatoes & white wine (for 2 - 3 people)	ΡΟΑ
<b>PESCE INTERO LUIGI CACACE (GF)</b> IN MEMORY OF ANTONIO'S FATHER; BAKED WHOLE FISH DRESSED WITH CAPERS, GHERKINS, EV OLIVE OIL (FOR 2 - 3 PEOPLE)	ΡΟΑ
Antonio's wine match: Greco di Tufo / Falanghina / Palliser Estate Chardonnay	ΡΟΑ

### LA PASTA

CONTROCORRENTE - UP THE RIVER! TRADITIONAL MADE PASTA WITH	32				
home smoked natural king salmon from Stewart Island,					
Capers, spring onion & lemon chilli cream					
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	32				
SLOW COOKED LAMB RAGU FROM CANTERBUTY & PECORINO ROMANO					
Antonio's wine match: Nero d'Avola / Don Antonio Primitivo /Agliai	NICO				
CRESPELLE DI SPINACI E RICOTTA (V) CREPES FILLED WITH SPINACH,	32				
RICOTTA & PECORINO ROMANO WITH SAGE BUTTER					
Antonio's wine match: Fiano / Sauvignon Blanc					
LE LASAGNE LASAGNA LAYERS WITH BÉCHAMEL, TOMATO, BOLOGNESE	32				
& parmigiano Reggiano					
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					
	145				

PASTA AL POMODORO E BASILICO (V) SHORT PASTA WITH			
tomato sauce & basil			
Pasta Olio e Parmigiano (V) short pasta with parmigiano			
Cheese & ev olive oil			
PASTA ALLA BOLOGNESE SHORT PASTA WITH BOLOGNESE SAUCE			
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					
Pizza Ricca four cheeses, pancetta & dried tomatoes					
Margherita Originale (v) bufala mozzarella DOP, basil & San Marzano tomatoes					
IL BOSCO (V) COW'S MILK MOZZARELLA, TOMATOES,BASIL & MUSHROOMS(Also available as a calzon)	<b>29.5</b>				
<b>Capricciosa</b> Artichokes, ham, mushrooms, olives, tomatoes & cow's milk mozzarella					
CALABRESE TOMATOES, COW'S MILK MOZZARELLA, SPICY CALABRESE SALAMI & PROVOLONE DOLCE (ALSO AVAILABLE AS A CALZON					
Napoli tomatoes, capers, anchovies & cow's milk mozzarella					

	CONTORNI	Sides		Zio Antonio Fresh Rocket, Bufala Mozzarella,	36
Patate fritte (v) (gf) hand-cut agria chips, aioli & tomato sauce 1		12.5	prosciutto di Parma		
			12.5	Salsiccia cow's milk mozzarella, house-made Italian	32
				SAUSAGE MEAT, ROSEMARY	
	VERDURE DEL GIORNO - VEGETABLES OF TI	he day ask our friendly	12.5	MA VA FA COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS,	32
	STAFF			CAPSICUM, MILD SALAMI & PECORINO	
	INSALATA VERDE FRESH GREEN SALAD WIT	H VINAGARETTE	12.5	Gluten free pasta & pizza available on request	7.5
				(20 minute wait) – extra charge	

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.