



Our Story

In 1991 Antonio and Luisa Cacace, recently married, made the decision to leave the beautiful Amalfi Coast town of Massa Lubrense, in Italy. They chose to move to New Zealand, looking for new opportunities and to honour the Italian tradition of leaving the family business in the capable hands of his younger brother and sister, and of course under the watchful eyes of their extraordinarily hard working mother, Anna.

At first Antonio worked alongside his brothers-in-law, exploring various roles in the local fishing industry. At this time he also recognised the desperate need for quality Italian products in New Zealand. He began La Bella Italia in 1996 from a tiny premises in Berhampore, with two garages at the back for storage. From the beginning, Antonio noticed New Zealanders were ready to be challenged with new and exclusive products.


La Bella Italia moved to Petone in 2001. At first the business was mainly wholesale, but gradually Antonio and Luisa also supplied retail goods and ran a café alongside. The new concept was born, importing exclusive, premium products from Italy, sold from a space where customers could also choose to sit down for a meal. With their products and with their menus, the Cacaces strove to educate Kiwis about Italy's wonderful food culture.

In 2003 La Bella Italia became the first local business to introduce the New Zealand market to the delights of Prosciutto di Parma, Prosciutto di San Daniele, Bufala mozzarella and more, all sourced from their region of origin. La Bella Italia went on to become a prominent food destination in Wellington, gathering widespread media interest and awards along the way.

As part of the La Bella Italia philosophy of educating New Zealanders about Italian products and food culture, Antonio began his personally guided food tours throughout Italy. His aim was to share his passion and love for Italy and local knowledge with those who joined him. The tours have always begun and ended by staying with Antonio's family, back in home-town Massa Lubrense, at the family hotel and restaurant, La Primavera, where everything began.







ROSE WINES

Coppi Rosato BIO Cantonovo 2021 IGP - Lively Mediterranean scrub scents, wild roses & rosemary. 	15 65
Coppi Rosato Salento Coré 2021 IGP - Ripe berry & wild flower notes, fresh full & balanced.	15 65
Vivaldi Chiaretto di Bardolino 2022 DOC - Fresh & Summery with a great acidic structure.	16 66
Heaphy Nelson Pinot Rosé 2023 (NZ) - Fresh & crisp, red fruit, pairs with cured meat, shellfish, mild cheeses.	17 79
Pond Paddock Rosé 2022 (NZ) - A nose of peach & strawberry, smooth & refreshing.	17 79

WHITE WINES

La Bella Italia House White	15 45 (1/2 ltr)
Le Monde Pinot Grigio Friuli 2022 DOC - Floral notes, tangy freshness with hints of white fleshed fruits.	16 75
Macchialupa Beneventano Falanghina 2023 IGP - Peach & pineapple aromas balanced freshness & persistency.	16 75
Paolo Cottini Lugana 2022 DOC - Citrus & tropical fruit, full body, ideal with fish & white meat. 	16 75
Le Monde Alma Pinot Bianco Friuli 2020 DOC - Exotic fruit, peach & flint notes, velvety balanced body. 	18 85
Heaphy Nelson Sauvignon Blanc 2024 (NZ) - Tropical Fruit, dry & crisp, great with fish. 	17 79
Pond Paddock Sauvignon Blanc 2021 (NZ) - Citrus rind & stone fruit flavours with a lively fresh finish.	17 79
Heaphy Nelson Chardonnay 2024 (NZ) - Oak Character, overtures of buttery vanilla & ripe grapefruit.	17 75
Pond Paddock Chardonnay 2022 (NZ) - Elegant, with perfectly balanced floral & oak nuances.	17 75

RED WINES

La Bella Italia House Red	15 45 (1/2 ltr)
Colle Cavalieri Montepulciano 2022 DOC - Plum, cherry & toasty oak hints, dry & full-bodied.	16 72
Coppi Pellirosso Negroamaro IGT - Aromatic, dry, soft & fruity	16 72
Paolo Cottini Valpolicella Classico 2023 DOC - Raspberry & cherry hints, fresh, with bright acidity. 	16 72
Fattoria Il Palagio Chianti 2022 DOCG - Red fruit on the nose, with medium body & mild tannins. 	16 75
Villa Mottura Primitivo di Manduria DOC - Ruby red with tinges of purple with cherry & prune, notes of vanilla.	16 75
Villa Diana Montepulciano 2022 DOC - Delicate aromas of small red berries & a hint of spice	16 72
La Calla Puglia 2020 IGT - Plum & raisin aromas, pleasant chocolate & spice notes.	16 72
La Calla Nero d'Avola Sicilia 2022 DOC - Hints of blackberries, oak & vanilla with soft tannins. 	16 72
Paolo Cottini Valpolicella Ripasso Classico 2020 DOC - Black cherry, earthy, with tobacco & oak notes.	17 79
Tenute del Cerro Rosso di Montalcino 2023 DOC - Ripe cherry & plum on the nose, coffee notes. 	17 79
Heaphy Nelson Pinot Noir 2020 (NZ) - Ripe fruit, subtle spice & soft tannins. Pairs with lamb & duck.	17 79
Pond Paddock Pinot Noir 2016 (NZ) - Spicy, dark fruits with elegant fine grained tannins.	17 79



ASPETANDO - <i>whilst you wait</i>		
BREAD BASKET - LA BELLA ITALIA HANDMADE BREAD	8.5	
OLIO, OLIVE E PANE (VG) - SELECTION OF HANDMADE BREAD, EXTRA VIRGIN OLIVE OIL & OLIVES FROM ITALY	16.5	
SCHIACCIATA ROSMARINO (VG) - PIZZA BREAD, ROSEMARY & OLIVE OIL	16.5	
SCHIACCIATA MARINARA (VG) - PIZZA BREAD, CRUSHED TOMATOES, OREGANO & GARLIC	16.5	
SCHIACCIATA AGLIO - PIZZA BREAD, GARLIC & OLIVE OIL	16.5	
ANTIPASTI - <i>starters</i>		
IL CLASSICO (GF OPTION) - SELECTION OF; ITALIAN CURED MEATS & CHEESES FROM THEIR ORIGINAL REGIONS, MATCHED WITH OLIVES, PICKLES & PESTO, SERVED WITH OUR BREAD	35	
IL GOURMET (GF OPTION) - COMBINATION OF COLD AND WARM DELICACIES; PROSCIUTTO WRAPPED BOCCONCINI, CALAMARI FRITTI, ARANCINI DI RISO, BRUSCETTA, SUCCULENT ROAST MEAT, QUICHE, MARINATED OLIVES & CAPSICUM	42	
BRUSCHETTA DEL GIORNO - OUR OWN CIABATTA, TOASTED WITH SEASONAL TOPPING	18.5	
ZUPPA DEL GIORNO - SOUP OF THE DAY WITH CHAR-GRILLED LA BELLA BREAD, ASK OUR FRIENDLY STAFF	16.5	
CALAMARI FRITTI (GF) - FRIED CALAMARI WITH AIOLI & LEMON	25.5 45	
ARANCINI DI RISO (VG) - CRISPY RISOTTO BALLS WITH AIOLI & MICROGREENS	25.5 45	

LA PASTA		
AMATRICIANA - BRONZE EXTRUDED RIGATONI PASTA WITH RAGU OF SAN MARZANO TOMATO, SMOKED PANCETTA, RED ONION, CHILLI, GARLIC, RED WINE, PECORINO ROMANO	32	
Antonio's wine match: Montepulciano		
RISOTTO IL MARE DI AMALFI (GF) - SEAFOOD RISOTTO: MUSSELS, CLAMS, FISH, CHERRY TOMATOES, CHILLI & WHITE WINE	36.5	
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	36.5	
Antonio's wine match: Nero d'Avola / Don Antonio Primitivo / Aglianico		
CRESPELLE DI SPINACI E RICOTTA (VG) - CREPES FILLED WITH SPINACH, RICOTTA & PECORINO ROMANO WITH SAGE BUTTER	34.5	
Antonio's wine match: Fiano / Sauvignon Blanc		
LE LASAGNE - LASAGNA LAYERS WITH BÉCHAMEL, TOMATO, BOLOGNESE & PARMIGIANO REGGIANO	34.5	
Antonio's wine match: La Calla Puglia		
LINGUINE ALLE VONGOLE	35.5	
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 / La Calla Puglia / Greco di tufo		

PIATTI IMPORTANTI - <i>mains</i>		
BELLA PIENA (GF) - CHAR-GRILLED, AGED, GRASS-FED 250GM ANGUS SCOTCH FILLET WITH HAND-CUT AGRIA CHIPS, MIXED SALAD, PARIGI BUTTER	48.5	
Antonio's wine match: Chianti classico / Appassimento		
POLLO UBRIACO – ‘DRUNK CHICKEN’ FREE-RANGE CHICKEN BREAST, MARINATE IN WHITE WINE, REOSEMARY, GARLIC, SERVED WITH POTATOES, ATICHOKES GRATIN AND PICCATA SAUCE ON TOP	44.5	
Antonio's wine match: Primitivo di Manduria		
TRANCIO DI PESCE FRESCO ALLE CINQUE TERRE (GF) - MARKET CATCH FRESH FILLET WITH TOMATOES, ANCHOVIES, CLAMS & MUSSELS	47.5	
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 - <i>sides</i>		
PATATE FRITTE - HAND-CUT AGRIA CHIPS, AOILI & TOMATO SAUCE	12.5	
VERDURE DEL GIORNO - VEGETABLE OF THE DAY, ASK OUR FRIENDLY STAFF	12.5	
INSALATA MISTA - MIXED SALAD LEAVES WITH CHERRY TOMATO, FRESH ORANGE, BALSAMIC VINAIGRETTE	12.5	

LA PIZZA - <i>Our pizza dough is made by hand, then rested for 72 hours before serving</i>		
MARGHERITA (VG) - COW'S MILK MOZZARELLA, BASIL & TOMATOES	28.5	
PIZZA RICCA - FOUR CHEESES, PANCETTA & DRIED TOMATOES	34.5	
MARGHERITA ORIGINALE (VG) - BUFALA MOZZARELLA DOP, BASIL & SAN MARZANO TOMATOES	34.5	
IL BOSCO (VG) - COW'S MILK MOZZARELLA, TOMATOES, BASIL & MUSHROOMS (ALSO AVAILABLE AS A CALZONE)	34.5	
CAPRICCIOSA - ARTICHOKES, HAM, MUSHROOMS, OLIVES, TOMATOES & COW'S MILK MOZZARELLA	36.5	
CALABRESE - TOMATOES, COW'S MILK MOZZARELLA, SPICY CALABRESE SALAMI & PROVOLONE DOLCE (ALSO AVAILABLE AS A CALZONE)	36.5	
NAPOLI - TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA	33.5	
SALSICCIA - COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUSAGEMEAT & ROSEMARY	36.5	
MA VA FA - COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, MILD SALAMI & PECORINO	36.5	
GLUTEN-FREE PASTA & PIZZA - AVAILABLE ON REQUEST (20 MIN WAIT)	8	
I BAMBINI - <i>children</i>		
PASTA AL POMODORO E BASILICO (VG) - SHORT PASTA, TOMATO SAUCE & BASIL	14.5	
PASTA OLIO E PARMIGIANO (VG) - SHORT PASTA, PARMIGIANO CHEESE & OLIVE OIL	14.5	
PASTA ALLA BOLOGNESE - SHORT PASTA WITH BOLOGNESE SAUCE	17.5	
PIZZA MARGHERITINA (VG) - MINI PIZZA MARGHERITA	17.5	

SPARKLING WINE		per glass bottle
Lambrusco Graspasossa 2023 DOC - Lightly effervescent, slightly sweet, with a soft mouth feel.	14 59	
Val D'Oca Prosecco Treviso 2023 DOC - Crisp nose of citrus. Dry, high acidity, lime & floral flavours.	14 59	
Val D'Oca Prosecco 2023 Millesimato DOC - An elegant floral bouquet. Perfectly balanced acidity.	15 69	
APERITIFS & COCKTAILS		per glass
Aperol, Campari or Limoncello Spritz	18	
Bellini - Prosecco & Peach Purée	16	
Italian Malfy Gin & Tonic - Lemon, Orange, Grapefruit or Original Gin with Tonic	16	
Italian Ice Tea - Vodka, Triple Sec, Gin, Amaretto & Coca-Cola	18	
Sorrento Ice Tea - Vodka, Triple Sec, Gin, Limoncello & Lemonade	18	
Negroni - Campari, Martini Rosso & Gin	18	
Vodka Lemonade Whiskey Coke	16	
Mediterranean Pink Lady - Dry Gin, Triple Sec, Limoncello, Campari, Aquafaba and Lemon	21	
Peach Señorita - Blood Orange Malfy Gin, White Bacardi, Peach Syrup & Lemonade	18	
Campari Soda	12	

SOFT DRINKS	
Tomarchio Organic Sicilian Sodas	8
Blood Orange Chinotto (bittersweet citrus) Mandarine Lemonade	
Gingerella - Ginger, lemons, sugar, & spices	7
Coca-Cola Coca-Cola Zero	7
Homegrown Juices	
Orange Apple Pineapple Cranberry Tomato (unspiced)	7
Tomato (spiced)	8
Tonic Water Soda Water Mineral Water	6
Sparkling Mineral water (1L)	10

BEERS		8(sm) 13 (med) 16 (lge)
Peroni on tap		
Peroni Nastro Azzurro-Lager - Crisp, refreshing beer with citrus & spicy aromatic notes	12	
Peroni Zero (0% alcohol)	12	
Menabrea Premium Lager - A Summery premium blonde lager.	12	
Menabrea Premium Rossa Double Malt 7.5% - Malt, spice & hop notes, fresh with bitter finish.	14	
Menabrea Zero (0% alcohol) - Fresh, hoppy and citrus notes.	12	
Three Boys Local Session IPA Light Beer 2.5% - Nice body, gorgeous hop aromas.	12	
ParrotDog Sunday Pilsner - A lightly hopped 5% session pilsner.	12	
ParrotDog Bitterbitch IPA - Tropical flavour with hop bitterness balanced by plenty of malt.	12	
ParrotDog Thunderbird IPA - Citrus & tropical fruit flavours with a ligt and nimble body	12	
ParrotDog Birdseye Hazy IPA - Citrus & stone fruit accented with a mellow, silky texture	12	
ParrotDog Raptor APA - Deep gold with piercing piney bitterness and citrus hop flavours	12	
Paynters Apple Cider - Zesty and fresh with a touch of apple pie	12	