

## ASPETTANDO ... | While you wait

<b>BREAD BASKET</b> LA BELLA ITALIA HANDMADE BREADS	8.5
<b>OLIO, OLIVE E PANE</b> SELECTION OF HANDMADE BREAD, EXTRA VIRGIN OLIVE OIL & OLIVES FROM ANTONIO HOMETOWN	16.5
<b>SCHIACCIATA ROSMARINO</b> PIZZA BREAD, ROSEMARY & OLIVE OIL	16.5
<b>SCHIACCIATA MARINARA</b> PIZZA BREAD, CRUSHED TOMATOES, OREGANO & GARLIC	16.5
<b>SCHIACCIATA AGLIO</b> PIZZA BREAD, GARLIC & OLIVE OIL	16.5

## ANTIPASTI | Starters (Small/Large)

<b>IL CLASSICO (GF OPTION)</b> 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 / CHIANTI / MONTEPULCIANO	44
<b>SUMMER GOURMET (GF OPTION) -</b> COMBINATION OF COLD AND WARM DELICACIES: PROSCIUTTO WRAPPED BOCCONCINI, CALAMARI FRITTI, ARANCINI, BRUSCHETTA, BAKED MUSSELS, QUICHE, MARINATED OLIVES & CAPSICUM (FOR 2 PAX)	45
<b>BRUSCHETTA DEL GIORNO</b> OUR OWN CIABATTA BREAD WITH TRADITIONAL TOPPING, CHERRY TOMATOS, CHILLI, GARLIC & E.V. OLIVE OIL.	16.5
<b>INSALATA CAPRESE (V) (GF OPTION)</b> VINE TOMATOES, BUFALA MOZZARELLA, FRESH BASIL & GRILLED LA BELLA ITALIA BREAD ANTONIO'S WINE MATCH: LUGANA	26.5   49
<b>IL POLIPO - GRILLED OCTUPUS</b> SERVED WITH ZUCCHINI, CAPSICUM, ICEBERG LATTUCE, LEMON & E.V. OLIVE OIL DRESSING	24.5
<b>CALAMARI FRITTI (GF)</b> FRIED CALAMARI WITH TARTAR SAUCE & LEMON	24.5   46
<b>ARANCINI (V)</b> CRISPY RISOTTO BALLS WITH AGED PARMIGIANO REGGIANO	24.5   46

## PIATTI IMPORTANTI | Second Course

<b>BELLA PIENA (GF)</b> CHAR-GRILLED, AGED, GRASS FED ANGUS SCOTCH FILLET WITH HAND CUT AGRIA FRIES, MIX GREEN SALAD, PARIGI BUTTER ANTONIO'S WINE MATCH: CHIANTI CLASSICO / VALPOLICELLA CLASSICO	48.5
<b>IL POLLO</b> FREE-RANGE CHICKEN BREAST, FILLED WITH CREAMY PEAS AND COOKED HAM, SERVED WITH BAKED CHERRY TOMATOES, ROASTED POTATOES & GREMOLATA ANTONIO'S WINE MATCH: MONTEPULCIANO, VALPOLICELLA RIPASSO	44.5
<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 / MONTEPULCIANO	47.5
<b>PESCE INTERO MEDITERRANEA (GF)</b> WHOLE FISH WITH TOMATOES, MUSSELS, CLAMS, POTATOES & WHITE WINE (FOR 2 - 3 PAX)	POA
<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) ANTONIO'S WINE MATCH: GRECO DI TUFO / FALANGHINA / PALLISER ESTATE CHARDONNAY	POA

## CONTORNI | Sides

<b>INSALATA PERE &amp; MELOGRANO</b> ROCKET SALAD WITH PEARS, ASIAGO CHEESE, CRISPY BACON, NUTS & POMEGRANATE VINAIGRETTE	15.5
<b>INSALATA VERDE</b> FRESH GREEN SALAD WITH VINAIGRETTE	12.5
<b>VERDURE D'ESTATE – SUMMER'S VEGETABLES</b> ASK OUR FRIENDLY STAFF THE VEGETABLES OF THE DAY	12.5
<b>NONNA'S ROSTED POTATOS</b>	11.5
<b>NOBILE</b> HAND-CUT CHIPS, DRESSED WITH TRUFFLE OIL, PARMIGIANO & PARSLEY	15.5

**RESTAURANT POLICIES** 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.

## LA PASTA

<b>CONTROCORRENTE-UP THE RIVER!</b> BRONZE EXTRUDED PASTA WITH HOME SMOKED NATURAL KING SALMON FROM STEWART ISLAND, CAPERS, SPRING ONION & LEMON, CHILLI CREAM. ANTONIO'S WINES MATCH: FIANO , GRECO DI TUFO, FALANGHINA	36.5
<b>IL MARE DI AMALFI (GF)</b> SEAFOOD RISOTTO: MUSSELS, CLAMS, FISH, CHERRY TOMATOES, CHILLI & WHITE WINE ANTONIO'S WINE MATCH: GRECO DI TUFO / FALANGHINA / PINOT GRIGIO	36.5
<b>TAGLIATELLE CON RAGU DI AGNELLO</b> BRONZE EXTRUDED PASTA WITH SLOW COOKED LAMB RAGU FROM CANTERBURY & PECORINO ROMANO ANTONIO'S WINE MATCH: NERO D'AVOLA / DON ANTONIO PRIMITIVO /AGLIANICO	36.5
<b>CREPPELLE DI SPINACI E RICOTTA (V)</b> CREPES FILLED WITH SPINACH, RICOTTA & PECORINO ROMANO WITH SAGE BUTTER ANTONIO'S WINE MATCH: FIANO / SAUVIGNON BLANC	33.5
<b>LE LASAGNE</b> LASAGNA LAYERS WITH BÉCHAMEL, TOMATO, BOLOGNESE & PARMIGIANO REGGIANO ANTONIO'S WINE MATCH: LA CALLA PUGLIA	33.5
<b>LINGUINE ALLE VONGOLE (CLASSICO O MODERNO)</b>	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 LE MONDE / GRECO DI TUFO	

## I BAMBINI | for children only

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

## LA PIZZA

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

<b>MARGHERITA (V)</b> COW'S MILK MOZZARELLA, BASIL & TOMATOES	26.5
<b>PIZZA RICCA</b> FOUR CHEESES, PANCETTA & DRIED TOMATOES	34
<b>MARGHERITA ORIGINALE (V)</b> BUFALA MOZZARELLA DOP, BASIL & SAN MARZANO TOMATOES	32
<b>IL BOSCO (V)</b> COW'S MILK MOZZARELLA, TOMATOES, BASIL & MUSHROOMS (ALSO AVAILABLE AS A CALZONE)	32
<b>CAPRICCIOSA</b> ARTICHOKEs, HAM, MUSHROOMS, OLIVES, TOMATOES & COW'S MILK MOZZARELLA	34
<b>CALABRESE</b> TOMATOES, COW'S MILK MOZZARELLA, SPICY CALABRESE SALAMI & PROVOLONE DOLCE (ALSO AVAILABLE AS A CALZONE)	34
<b>NAPOLI</b> TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA	32
<b>ZIO ANTONIO</b> FRESH ROCKET, BUFALA MOZZARELLA, PROSCIUTTO DI PARMA	36
<b>SALSICCIA</b> COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUSAGE MEAT, ROSEMARY	35
<b>MA VA FA</b> COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, MILD SALAMI & PECORINO	35
<b>GLUTEN FREE</b> PASTA & PIZZA AVAILABLE ON REQUEST (20 MINUTE WAIT) – EXTRA CHARGE	8

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

**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.