

ASPETTANDO ... | While you wait

BREAD BASKET	LA BELLA ITALIA HANDMADE BREADS .	8.5
PANE, OLIO & OLIVE	SELECTION OF HANDMADE BREAD, OLIVES&EXTRA VIRGIN OLIVE OIL FROM ANTONIO'S HOMETOWN.	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

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		
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.		
ANTONIO'S WINE MATCH: CHIANTI CLASSICO / VALPOLICELLA CLASSICO		
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)	IN MEMORY OF ANTONIO'S FATHER; BAKED WHOLE FISH DRESSED WITH CAPERS, GHERKINS AND EV OLIVE OIL. (FOR 2 - 3 PEOPLE)	POA
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, CARAMELLIZED 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.	34.5
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
ZIO ANTONIO	FRESH ROCKET, BUFALA MOZZARELLA, PROSCIUTTO DI PARMA	36
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) – EXTRA CHARGE.	8

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