Christmas Menu

"NATALE CON I TUOI E PASQUA CON CHI VUOI "

LA BELLA ITALIA
EST. 1996 PETONE | NEW ZEALAND

Christmas Menu

IL MARE

FOUR COURSES
$120.00 PP
INDIVIDUALLY SERVED
OR
ALTERNATIVE DROP

STARTER

On the Rocks, Pacific Oysters served with white vinegar and shallots.

FIRST COURSE

"Spring"

Saffron Risotto with asparagus and King Prawns

MAIN COURSE

"Nord & South"

NZ wild Salmon with Mediterranean flavors served with a fresh green salad

DESSERT

Panettone Classico served with lemon gelato

"NATALE CON I TUOI E PASQUA CON CHI VUOI "

LA BELLA ITALIA
EST. 1996 PETONE | NEW ZEALAND

Christmas Menu

TERRA MIA

FOUR COURSES
$120.00 PP
INDIVIDUALLY SERVED
OR
ALTERNATIVE DROP

STARTER

Roasted capsicum served with smoked eggplant puree, bufala mozzarella and E.V. Olive oil from Massalubrense

FIRST COURSE

"Il Contadino"

Risotto with Asparagus and home made Neapoletan style sausages and Parmigiano

MAIN COURSE

"Sicilia"

Roasted Central Otago Lamb shoulder served with Sicilian warm Caponata

DESSERT

Panettone ckassico with Patisserie cream and Martini Vermoouth

"NATALE CON I TUOI E PASQUA CON CHI VUOI "

LA BELLA ITALIA
EST. 1996 PETONE | NEW ZEALAND

Christmas Menu

NATALE D'ESTATE

THREE COURSES
TO SHARE
$90.00 PP

STARTER TO SHARE

Prosciutto di Parma & rock melon served with our home made focaccia or Rosmarino pizza Bread

MAINS TO SHARE

"Taglaiata"

21 days aged Beef in taglaiata style served on fresh rocket and tomatoes

"Napoli"

Market fish fillet, cooked with cherry tomatoes, anchovies, cappers and white wine

DESSERT

Panettone Classico with a shower of dry Vermouth

"NATALE CON I TUOI E PASQUA CON CHI VUOI "

LA BELLA ITALIA
EST. 1996 PETONE | NEW ZEALAND