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) **49.5**

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: Lugana / Rose / Montepulciano

Summer Gourmet (GF option) **52**

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 / pinot grigio

Insalata Caprese (V) vine tomatoes bufala mozzarella, fresh basil & grilled La Bella Italia bread **29.5 | 49.5**

Antonio's wine match: Lugana / Pinot Grigio / Fiano

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 / Prosecco

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' 250g (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: Primitivo / Valpolicella Classico

'La Tagliata' 250g chargrilled aged NZ premium sirloin with vine tomatoes, rocket, shaved parmigiano & balsamic glaze **48.5**

Antonio's wine match: Chianti classico / Valpolicella

'Il salmone' Pan-fried king salmon from Stewart Island with capers, olives, garlic,cherry tomato, italia herb, zucchini,rocket salad **49.5**

Antonio's wine match: rosso di montalcino/ le monde chardonny

'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

'Trancio di Pesce Fresco alle Cinque Terre' (GF) **48.5**

market catch fresh fillet with tomatoes, anchovies, clams & mussels.

Antonio's wine match: Greco di tufo / Falanghina / Montepulciano

Pesce Intero Mediterranea (GF) (for 2-3 pax) **POA**

whole fish with tomatoes, mussels, clams, potatoes & white wine.

Pesce Intero Luigi Cacace (GF) (for 2-3 pax) **POA**

in memory of Antonio's father; baked whole fish dressed with capers, gherkins and ev olive oil.

Antonio's wine match: Trebbiano / Falanghina / Rosso di Montalcino.

CONTORNI | Sides

Insalata verde fresh green salad with vinaigrette. **12.5**

Verdure d'Inverno – Summer Vegetables –ask staff of the day **13.5**

Insalata complicata baby spinach salad with beetroot, feta cheese, caramellized onion and crispy garlic. **18.5**

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 Stewart 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 / Greco di tufo

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 / Primitivo /Aglianico

Crespelle di Spinaci e Ricotta (V) crepes filled with spinach, ricotta & pecorino romano with sage butter. **34.5**

Antonio's wine match: Sauvignon Blanc / Rose

Ravioli home made ravioli stuffed with pumkim& ricotta cheese, served with sage butter & crispy pancetta **36.5**

Antonio's wine match: Rose / Fiano di avellino

Linguine alle Vongole (Classico o Moderno)

Classico: linguine, fresh clams from new zealand deep south, chilli, garlic, parsley & white wine. **36.5**

Moderno: linguine, fresh clams from new zealand deep south, chilli, garlic, parsley, cherry tomatoes. **38.5**

Antonio's wine match: Montepulciano / pinot grigio / Rose

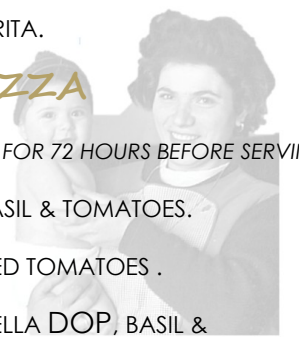
I BAMBINI | for children only

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. **34**

Zio Antonio Fresh Rocket, Bufala Mozzarella, prosciutto di Parma **36**

Capricciosa artichokes, ham, mushrooms, olives, tomatoes & cow's milk mozzarella. **36**

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**

Il Bosco ham, mushroom, cow's milk mozzarella, basil & tomatoes **(with vegetarian option without ham)** *(also available as a calzone)*. **32**

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.*

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.

Thank you for your understanding.