

Sulla Costa Amalfitana - On the Amalfi Coast
Shared meal family style

*Buffalo mozzarella with marinated roasted capsicum
and avocado with basil dressing*

*Gratin of ricotta, spinach pasta with truffle scent
Prawn Asparagus and basil risotto*

*Roasted fillet of fish of the day, Mediterranean style
with capers, olives, tomato, fresh herbs and anchovies*

Rosemary roasted rack of lamb with Sicilian caponata

Tiramisu "La Bella Italia"

\$95.00 pp



*Love is always bestowed as a gift - freely, willingly,
and without expectation -*

"We don't love to be loved; we love to love." -

*Leo F. Buscaglia (1924-1998)
of Italian descendant American Psychologist, Author, Educator*



www.labellaitalia.co.nz



Matrimonio all' Italiana

An Italian Wedding

Some of our menus available for your wedding

Valli e Monti - Valleys and Mountains Shared meal family style

Platters of imported Italian salami and prosciutto'
Mushrooms and tomato bruschette
Gaeta Italians olives

Smoked buffalo provolone and rosemary risotto

Roasted, boned and stuffed free-range corn fed chicken "galantine"
with spinach zibibbo and rosemary potato

Profiteroles with vanilla custard and chocolate

\$60.00 pp

Pomeriggio in Toscana - Afternoon in Tuscany Buffet

Classic Antipasto platters,
"Caprese" tomato and buffalo mozzarella salad,
"Arancini" deep fried risotto balls,
Spicy mussel gratin
Aged Parmigiano Reggiano .

Baked cannelloni "Fiorentina" with ricotta porcini and spinach.
Pumpkin, pancetta and sage risotto

Roasted beef sirloin with grana, rocket and balsamic reduction

Selection of cakes and torte "La Bella Italia"

\$65.00 pp

L'uno e l'altro - One and the other Shared meal family style

Prosciutto Parma with Melon or with aged Parmigiano,
Focaccia with marinated vegetables and buffalo mozzarella

Roasted capsicum and prawn risotto
Mushroom and ricotta ravioli with sage butter

Rack of pork with prunes and roasted pickling onions
'Hunters' Chicken Cacciatora with potatoes and mesclun salad
Almond and chocolate cake with vanilla sauce and berry compote

\$75.00 pp

Amor Mio - My Love Served individually

Buffalo mozzarella with marinated roasted capsicum,
avocado and basil dressing

Ricotta and spinach rotolo, gratin with truffle scent
Asparagus and basil risotto with sautéed scallops

Rosemary roasted rack of lamb with Sicilian caponata
Tiramisu "La Bella Italia"

\$85.00 pp

