

Aperitivi aperitifs

Prosecco	12
Spritz Aperol or Campari (A classic of the Italian tradition)	14
American (Martini Rosso, Campari, Soda Water, Slice of Orange)	14
Negroni (Campari, Martini Rosso, Gin)	14
Mimosa (Fresh Orange Juice, Prosecco)	14
Bicicletta (bicycle) (Campari, Dry White Wine, Soda)	14
Lorenzo (Campari, Triple sec, Tonic Water)	14
Gin Tonic / Whisky Coke / Vodka Lemon	14
Sorrento Ice Tea (Vodka, Triple sec, Gin, Limoncello, Lemonade)	14
Italian Ice Tea (Vodka, Triple sec, Gin, Amaretto, Coke)	14

Digestives, Dessert Wines, & Liqueurs

	by the glass
Limoncello from Massalubrense – Antonio’s hometown	8
Amari Italiani	10
Grappa, Sambuca	10
Nocillo, Mirtillo, Finocchietto from Massalubrense – Antonio’s hometown	8
Passito di Pantelleria dessert wine	12
Moscato di Pantelleria dessert wine	12
Sparkling Mineral Water	
500 ml	6
1L	8

Also

**you can book Antonio’s table with no menu –
Antonio’s father’s concept of a restaurant**



**We can organise private and corporate
events**



Experience Italy with Antonio

Food, culture, history, art, music

for more information on Antonio’s Tour:

www.labellaitalia.co.nz

E finiamo con ... (perchè no) we finish with ... (why not)

Desserts from our kitchen
(Other desserts available from the sweets cabinet)

Ask our friendly staff for the matching wine

Bombolone A warm cinnamon donut with vanilla gelato	12
Attaccadito Sticky date, walnut, and ginger pudding with caramel sauce and mascarpone	12
Cassata Napoletana Nougat and hazelnut ice-cream with candied fruit and raspberry sauce	12
Flan di Cioccolato con Frutti di Bosco (15 minute wait time) Warm soft-centred Whittaker’s chocolate pudding with berry compote and vanilla gelato	12
Meringa di Cioccolata e Nocciola Chocolate and hazelnut meringue with berry sauce	12
Tiramisu della Casa Tiramisu with espresso and marsala	12
Gelato “Affogato” Vanilla ice-cream with a short black	12
Gelato “Affogato” con Liquore Vanilla ice-cream with a short black and a shot of Sambuca, amaretto, or grappa	14.5

La Bella Italia is available for

catering, private functions, Christmas functions, large groups, gift baskets and gift ideas, hands-on classes for adults and children

La Bella Italia Business Centre provides

seminars, meeting rooms, conferences and presentations with an Italian touch in food, décor, and service

Bel Mondo

A gourmet food market with a café-pizzeria

113 Tirangi Road, Lyall Bay – Tel: 04 387 3670

**Please note – we are not BYO and we are not responsible for
any food taken home**

For more information, visit

labellaitalia.co.nz

call 04 566 9303

email ciao@labellaitalia.co.nz



Il nostro menu

Our menu



**La Bella Italia combines authentic,
premium Italian products and
fresh New Zealand ingredients to
create traditional Italian recipes**

Aspettando ... Parlando Talking ... While you're waiting

Bread Basket	4.5	
Pane – Olio e Olive Bread – Extra virgin olive oil and olives	10.5	
Schiacciata alla Marinara/all'Aglio (V) Marinara: Pizza bread, crushed tomatoes, oregano, garlic Aglio: Pizza bread, garlic, olive oil	14.5	
Bruschetta del Giorno (V) Our own toasted ciabatta with topping of the day	14.5	

Antipasti (entrée)

Ask our friendly staff for the matching wine

Zuppa del Giorno Soup of the day with grilled house-made ciabatta	14.5	
Stuzzichini Italian style tapas of daily selected bites from our kitchen, perfect with an aperitif	24.5 44.5	large
Il Classico Selection of cheeses, cured meats, olives, and pickles, served with bread or pizza bread	24 45	large
Le Dolomiti Trentino speck (lightly smoked prosciutto), pear, two Northern cheeses, and pizza bread	24 45	large
C'era una Volta... Once Upon a Time (GF) (V) Gorgonzola polenta with porcini mushroom ragu, parmigiano, and truffle oil	16.5 30	large
Calamari Fritti (GF) Fried calamari with aioli and lemon	16.5 30	large
Arancini di Riso (V) Crispy risotto balls with watercress and caper salad, parmigiano, and truffle oil	16.5 30	large
Quattro Formaggi Board (V) Selection of four Italian cheeses, with hand-crafted grissini, La Bella bread, and condiments	23.5 44	large

I Bambini for children only

Pasta al Pomodoro e Basilico (V) Short pasta with tomato sauce and basil	10.5	
Pasta Olio e Parmigiano (V) Short pasta, with parmigiano cheese and extra virgin olive oil	10.5	
Pasta alla Bolognese Short pasta with Bolognese sauce	13.5	
Pizza Margheritina (V) Mini pizza margherita	13.5	

Poi prendiamo then we will have ...

Ask our friendly staff for the matching wine

La Pasta*		
Ravioli Zucca e Mascarpone (V option – without pancetta) Homemade pumpkin and mascarpone ravioli, served with crispy pancetta, butter, and sage	24.5	
Il Mare di Amalfi (GF) Seafood risotto with fish, clams, squid, mussels, white wine, chilli, and lemon	24	
Il Cacciatore Hunters style pasta with braised free-range chicken, pancetta, mushrooms, tomato, and parmigiano	24	
Pappardelle all'uovo con Ragu di Agnello Pappardelle egg pasta with lamb ragu and pecorino romano	24.5	
Spaghetti Aglio e Olio (V) Rummo spaghetti with chilli, garlic, parsley, extra virgin olive oil, and pecorino romano	22.5	
Cannelloni di Crespelle (V) Crepes filled with spinach, ricotta and pecorino cheese with sage butter	23.5	
Lasagna Tradizionale Lasagna layers with béchamel, tomato Bolognese, and parmigiano reggiano	24.5	
Linguine alle Vongole Classico o Moderno Rummo linguine with clams Classico: Chilli, garlic, parsley, and white wine Moderno: Chilli, garlic, parsley, and cherry tomatoes	26	
<i>* Gluten free pasta available on request (20 minute wait) – extra charge \$8</i>		
Piatti Importanti – Main Courses		
Napoli d'Inverno (GF) Char grilled Italian sausages with friarelli, celeriac, and potato puree, olive tapenade	29.5	
Bella Piena (GF) Char grilled prime scotch fillet with hand-cut chips, anchovy butter, and watercress	35	
Dalle Marche (GF) Marinated char-grilled chicken with fennel and red onion braise, olives, horseradish aioli	29.5	
Trancio di Pesce Fresco alle Cinque Terre (GF) Fresh fish fillet with tomatoes, anchovies, clams, and mussels	32	
Il Maiale Sage and parmigiano crumbed pork cutlet, with artichokes, soffrito, smoked pancetta, and mustard sauce	32	
Pesce Intero Luigi Cacace o alla Mediterranea (GF) Luigi Cacace (for 2 or 3 people) Antonio's father's baked whole fish dressed with capers, gherkins, and extra virgin olive oil Mediterranea (for 2 or 3 people) Whole fish with cherry tomatoes, clams, potatoes, and white wine	POA	

Con contorni di ... and sides of ...

Patate Fritte Hand cut fries with aioli and fresh tomato sauce	8.5
Patate di Rumo Roasted potatoes with Trentino lard, rosemary, and black pepper	8.5
Verdure d'Inverno Seasonal vegetables, in my way	8.5
Passito di Spinaci Wilted spinach, garlic, chilli, and lemon	8.5

La Pizza*

Ask our friendly staff for the matching wine or beer

Margherita (V) Cow's milk mozzarella, basil, and tomatoes	18.5	Mediterranea Prawns, squid, mussels, tomatoes, and lemon	24.5
Margherita DOP (V) Fresh buffalo mozzarella, basil, and tomatoes – san marzano	24.5	Regina (V option – without prosciutto) Tomatoes, oregano, mozzarella, prosciutto cotto, and sautéed mushrooms	23.5
Zio Antonio in Winter Schiacciata pizza with speck (light smoked prosciutto), fresh buffalo mozzarella, and extra virgin olive oil	25.5	Capricciosa Tomatoes, oregano, prosciutto cotto, artichokes, mushrooms, and provolone piccante	24.5
Calabrese Tomatoes, oregano, mozzarella, spicy calabrese salame, and provolone dolce	23.5	Bravo Gubello d'Inverno Marinated king salmon, mascarpone, and baby spinach – top 10 in the world pizza championships	25.5
Napoli Tomatoes, capers, anchovies, and mozzarella	22.5	Salsiccia Tomatoes, oregano, pork sausages, and mozzarella	23.5
Trentina Trentino speck, potato, and gorgonzola	24.5	Mixed Funghi (V) Cow's milk mozzarella, tomatoes, basil, and mushrooms	22.5

** Gluten free pizza bases available on request (20 minute wait) – extra charge \$8*

Pizza calzone folded pizza

Rustica Tomatoes, ricotta, basil, ventricina salami, and provolone	24.5	Classico Ham, provolone cheese, tomato, and black pepper	24.5
--	------	--	------