

Aperitivi aperitifs

Prosecco	13
Spritz Aperol or Campari (A classic of the Italian tradition)	15
Americano (Martini Rosso, Campari, Soda Water, Slice of Orange)	15
Negroni (Campari, Martini Rosso, Gin)	15
Mimosa (Fresh Orange Juice, Prosecco)	15
Italia Gin (lemon, orange, or original flavoured) & Aromatic Fever Tree Tonic	15
Vodka & Fever Tree Lemonade	15
Whisky Coke	15
Sorrento Ice Tea (Vodka, Triple sec, Gin, Limoncello, Lemonade)	15
Italian Ice Tea (Vodka, Triple sec, Gin, Amaretto, Coke)	15

Digestives, Dessert Wines, & Liqueurs

	by the glass
Limoncello from Massalubrense – Antonio's hometown	10
Amari Italiani	10
Grappa, Sambuca	10
Nocillo, Mirtillo, Finocchietto from Massalubrense – Antonio's hometown	10
Passito di Pantelleria Dessert wine	12
Moscato di Pantelleria Dessert wine	12
Sparkling Mineral Water 500 ml	6
1L	9

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

Giulia Warm apple shortcake with vanilla gelato and raspberry sauce	12.5
Sorrento Mousse (GF option – without biscotti) Lemon and vanilla mousse, with blueberries and biscotti	12.5
Cassata Napoletana (GF) Nougat and hazelnut ice-cream with candied fruit and raspberry sauce	12.5
Flan di Cioccolato con Frutti di Bosco (15 minute wait time) Warm soft-centred Whittaker's chocolate pudding with berry compote and vanilla gelato	12.5
Meringa di Cioccolata e Nocciola (GF) Chocolate and hazelnut meringue with berry sauce	12.5
Tiramisu della Casa Tiramisu with espresso and marsala	12.5
Gelato "Affogato" Vanilla ice-cream with a short black	12.5
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

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 d'Estate

Our summer 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	12.5
Bread – Extra virgin olive oil and olives	
Schiacciata alla Marinara/all'Aglio (V)	15
Marinara: Pizza bread, crushed tomatoes, oregano, garlic	
Aglio: Pizza bread, garlic, olive oil	
Bruschetta del Giorno (V)	16.5
Our own toasted ciabatta with topping of the day	
Antipasti (entrée)	
<i>Ask our friendly staff for the matching wine</i>	
Stuzzichini	24.5
Italian style tapas of daily selected bites from our kitchen, perfect with an aperitif	46 large
Il Classico	24.5
Selection of cheeses, cured meats, olives, and pickles, served with bread or pizza bread	46 large
Nord e Sud (North and South)	24.5
Bomè Trentino speck and prosciutto di Parma with buffalo mozzarella and pizza bread	46 large
Insalata Caprese (V) (GF on request)	23.5
Vine ripened tomatoes, buffalo mozzarella, fresh basil, and extra virgin olive oil	44.5 large
Insalata d'Estate (GF)	21.5
Witloof, prosciutto, pear, and pecorino salad, with rocket and hazelnut oil	
Carpaccio di Salmone (GF)	23.5
Carpaccio of cured salmon, capers, radish, orange, and fennel, with vinaigrette	44.5 large
Calamari Fritti (GF)	17.5
Fried calamari with aioli and lemon	30 large
Arancini di Riso (V)	17.5
Crispy risotto balls with watercress and caper salad, parmigiano, and truffle oil	30 large
I Bambini	
<i>for children only</i>	
Pasta al Pomodoro e Basilico (V)	10.5
Short pasta with tomato sauce and basil	
Pasta Olio e Parmigiano (V)	10.5
Short pasta, with parmigiano cheese and extra virgin olive oil	
Pasta alla Bolognese	13.5
Short pasta with Bolognese sauce	
Pizza Margheritina (V)	13.5
Mini pizza margherita	

Poi prendiamo

then we will have ...

Ask our friendly staff for the matching wine

La Pasta*

Ravioli Zucca e Mascarpone (V option – without pancetta)	24.5
Homemade pumpkin and mascarpone ravioli, served with crispy pancetta (Italian bacon), butter, and sage	
Moglie e Marito	26.5
La Bella Italia handmade pasta with hot smoked salmon, capers, chilli, spring onion, and lemon cream	
Il Mare di Amalfi (GF)	26.5
Seafood risotto with fish, clams, squid, mussels, white wine, chilli, and lemon	
Fettuccine all'uovo con Ragu di Agnello	24.5
Fettuccine egg pasta with lamb ragu and pecorino romano	
Crespelle di Spinaci e Ricotta (V)	24.5
Crepes filled with spinach, ricotta, and pecorino cheese with sage butter	
Lasagna Tradizionale	24.5
Lasagna layers with béchamel, tomato Bolognese, and parmigiano reggiano	
Linguine alle Vongole Classico o Moderno	26.5
Rummo linguine with clams	
Classico: Clams, chilli, garlic, parsley, and white wine	
Moderno: Clams, chilli, garlic, parsley, and cherry tomatoes	

* Gluten free pasta available on request (20 minute wait) – extra charge \$5

Piatti Importanti – Main Courses

Forza Napoli... Sempre! (GF)	29.5
La Bella Italia homemade free-range pork sausages, with parmigiano potato purée and spinach	
La Tagliata (GF)	31.5
Sliced, char-grilled scotch fillet with vine tomatoes, rocket, red onion, parmigiano, and balsamic reduction	
Bella Piena (GF)	35
Char-grilled prime scotch fillet with hand-cut chips, anchovy butter, and watercress	
Il Petto di Sofia (GF)	29.5
Marinated, char-grilled chicked breast with Sicilian caponata, slow-roasted vine tomatoes, and horseradish aioli	
Trancio di Pesce Fresco alle Cinque Terre (GF)	32.5
Fresh fish fillet with tomatoes, anchovies, clams, and mussels	
Pesce Intero Luigi Cacace o alla Mediterranea (GF)	POA
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	



Con contorni di ...

and sides of ...

Patate Fritte (V) (GF)	8.5
Hand-cut fries with aioli and fresh tomato sauce	
Il Pomodoro (V) (GF)	9.5
Vine tomato, rocket, and parmigiano salad, with balsamic vinaigrette	
Verdure d'Estate (V) (GF)	8.5
Seasonal vegetables, in my way	
Passito di Spinaci (V) (GF)	8.5
Wilted spinach, garlic, chilli, and lemon	
Insalata Verde (V) (GF)	8.5
Green Salad ... simple and fresh	



La Pizza

La pizza si mangia con le mani

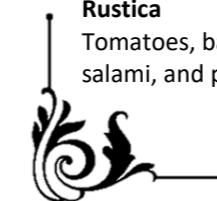
In Italy we eat pizza with our hands, folded to protect the toppings

Margherita (V)	19.5	Pizza Ricca	26.5
Cow's milk mozzarella, basil, and tomatoes		Four cheeses, pancetta, and dried tomatoes	
Margherita DOP (V)	24.5	Regina (V option – without prosciutto)	25.5
Fresh buffalo mozzarella, basil, and tomatoes – san marzano		Tomatoes, mozzarella, prosciutto cotto, and sautéed mushrooms	
Zio Antonio Classico	26.5	Capricciosa	26.5
Schiacciata pizza with prosciutto crudo, fresh buffalo mozzarella, extra virgin olive oil, and mesclun		Tomatoes, oregano, prosciutto cotto, artichokes, mushrooms, and provolone piccante	
Calabrese	24.5	Bravo Gubello	27.5
Tomatoes, mozzarella, spicy calabrese salame, and provolone dolce		Marinated king salmon, mascarpone, and baby spinach	
Napoli	23.5	Salsiccia	24.5
Tomatoes, capers, anchovies, and mozzarella		Tomatoes, oregano, pork sausages, and mozzarella	
Mixed Funghi (V)	24.5	Romana	26.5
Cow's milk mozzarella, tomatoes, basil, and mushrooms		Pancetta, potato, and rosemary with mozzarella	

Pizza calzone

folded pizza

Rustica	26.5	Classico	26.5
Tomatoes, basil, ventricina salami, and provolone		Ham, provolone cheese, tomato, and black pepper	



We love to see children eating good food!