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# BELLA CUCINA

EAT SIMPLE, EAT WELL

Sabato 27th Aprile

## ANTIPASTI

- Dough Balls** wood fired topped with sesame seeds, garlic oil, balsamic vinegar & olive oil (v)(vg) | 16  
**Warm Sicilian Olives** marinated with confit garlic, orange zest, fresh fennel (v)(vg) | 15  
**Garlic Pizza Bread** topped with mozzarella and herbs (v) | 25  
**Woodfired Burrata** pomodoro sauce, served with, freshly baked sourdough, mixed herbs (v) | 30  
**Beef Carpaccio** aioli, capers, lemon, fresh herbs, parmesan, roquette, olive oil | 25  
**Bruschetta** garlic, feta cream, vine ripened tomatoes, prosciutto on grilled homemade sourdough | 25

## PASTA

- Spaghetti Aglio e Olio** chili, garlic, olive oil, parsley, capers, pecorino (v) | 34  
**Fettuccine Carbonara** bacon, onion, cream, egg yolk, black pepper | 34  
**Rigatoni Pesto** red pepper pesto, almonds, parmesan, olives, tomatoes, confit onions (v) | 34  
**Spaghetti Bolognese** minced beef rump & minced pork shoulder, tomato sauce, parmesan | 35  
**Pappardelle Venison ragu** Slow braised fiordland Venison ragu, tomato, parmesan | 40  
**Spaghetti alle Vongole** fresh NZ clams, white wine, tomato arrabbiata sauce, chilli, anchovy crumb | 36

## PIZZA

- Margherita** tomato base, mozzarella, dried herbs (v) | 32  
**Vegetariana** tomato base, mozzarella, confit garlic, artichokes, olives, mixed herbs (v) | 34  
**Calzone** a folded pizza with tomato base, mozzarella, spinach, salami milano, red onion | 34  
**Diavola** tomato base, mozzarella, salami di milano, kalamata olives, chilli | 34  
**Prosciutto** tomato base, mozzarella, caramelised onion, prosciutto, roquette | 34  
**Gamberi** cream base, mozzarella, garlic, prawns, capers, anchovies | 34  
**Quattro Formaggi** cream base, gorgonzola, buffalo mozzarella, parmesan, mozzarella (v) | 34

## MAINS

- Pan-fried Snapper** perla potatoes, green olives, capers, red pepper pesto, tomatoes | 40  
**Sauteed Gnocchi** 12 hours braised beef rump, walnuts, truffle oil, parmesan | 40  
**Pan-seared Veal Flat Iron** braised brown lentils, green beans, tomato, yoghurt dressing | 40  
**Risotto Ai Gamberi** sauteed prawns, citrus and herb butter, peas, saffron | 40

## CONTORNI

- Vegetables** broccoli, brown butter, toasted almonds (v) | 13  
**Insalata Della Casa** mixed leaves, pear, toasted walnuts, blue cheese (v) | 13

## Trust The Chef

Put your dining experience in the hands of our wonderful chef's hands, ask your server for more details | 75pp

Vegetarian (V) Vegan (VG)

Please speak with your server about dietaries & allergies

A 2% surcharge will be applied to all credit card transactions. Surcharges will not apply to any other payment type.