



(03) 442 6762

6 Brecon St

eat@bellacucina.co.nz

BELLA CUCINA

EAT SIMPLE, EAT WELL

Lunedì 29th 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 sun-dried tomato 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, kalamata olives, capers, sun-dried tomato pesto, tomatoes | 40
Sauteed Gnocchi 12 hours braised beef rump, walnuts, truffle oil, parmesan | 40
Pan-seared Veal Flat Iron parmesan polenta, kale, salsa verde | 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.