

# BELLA CUCINA

*Domenica 21 Gennaio*

*We aspire to bring you a rustic Italian dining experience to remember*

*Eat Simple, Eat Well*

## ANTIPASTI

*Each day we freshly bake our breads in house & cure all our own meats*

**Freshly Baked Dough Balls** melted garlic butter w' rosemary & thyme, olive oil & balsamic vinegar 9 (V)(VG)

**Selection of Breads** extra virgin olive oil & balsamic figs (V)(VG)

*breads for 2 - 10    breads for 4 - 16    breads for 6 - 20*

*\*Today's selection of breads include all of the following:*

- *Sourdough*
- *Raisin*
- *Fennel Seeds & Oregano Focaccia*

**Olives** a selection of warm Sicilian olives 9 (GF)(V)(VG)

**Bruschetta** house cured bresaola, capsicum, cherry tomato, zucchini, red onion, anchovy, snow peas 17

**Chicken Liver Pâté** pickled beetroot, watercress, hazelnut praline, grilled bread 16 (GF)

**Grilled Squid** mixed leaves, orange, fennel, chilli, lemon 17 (GF)

**Arancini** bread crumb, mozzarella, bolognese fresh tomato, garlic, chilli aioli 16

**Pot of Shells** Inepata Di Cozze, garlic, parsley grilled bread (GF)

**Bella's Famous Beef Carpaccio** parmesan, aioli, squeeze of lemon, capers, rocket 20 (GF)

## PASTA

*Here at Bella Cucina we freshly make our pasta daily, traditional Italian style served al dente*

**Lasagna** green beans, potatoes, sweet corn, mozzarella bechamel, basil pesto 28 (V)

**Fettuccine Carbonara** bacon, onions, cream, egg yolk 27

**Spaghetti Bolognese** minced beef rump, oregano, parmesan 28

**Spaghetti ai Frutti di Mare** clams, squid, capers, prawns, anchovies, chilli marinara sauce 29

**Lamb Ragu Pappardelle** red cabbage, parsley, pecorino 28

## WOOD-FIRED PIZZA (V)

*Our Pizzas come as 12". Option to half & half.*

**Margherita** mozzarella, fresh basil, parmesan 26

(V)

**Vegetariana** zucchini, capers, capsicum 28

(V)

**Salsiccia** house made pork sausage, mushrooms, fresh chilli 29

**Tonno** tuna, anchovy, red onion 29

**Crudo** parma ham, rocket, parmesan 29

**Calzone** chorizo salami, mozzarella, kalamata olives, oregano, tomato sauce 28

*Gluten Free (GF) Vegetarian (V) & Vegan (VG) options are available  
Please advise us of any allergies*

## MAINS

*Not just pizza and pasta ,for those looking for something a little different...*

<b>Roast Duck Risotto</b>	pickled beetroot, pea puree, micro radish, orange zest	28	(GF)
<b>Sauteed Gnocchi</b>	goats cheese mousse, tomato, spinach, balsamic reduction	31	(V)
<b>Braised Beef Cheek</b>	potato gratin, caramelized onions, jus	33	
	(GF)		
<b>Salmon</b>	lentil salad, grilled capsicum, watercress, lemon zest	32	(GF)

## CONTORNI

*Our side salads are made from seasonal local produce*

<b>Spinach Salad</b>	pickled beetroot, fresh fennel, pumpkin seeds	9	(V)(GF)
<b>Mixed Leaf Salad</b>	cucumber, walnuts, grilled apple, radish	9	(V)(GF)
<b>Sauteed Green Beans</b>	garlic butter, sesame seeds	9	
	(V)(GF)		

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## Dolci Fatti in Casa

*Something sweet...\**

<b><u>Torta ai Lamponi &amp; Mandorle</u></b>	raspberry almond cake with vanilla ice cream	13
<b><u>Tiramisu</u></b>	marsala, mascarpone cream, covered in chocolate nuggets	14
<b><u>Cannoli Siciliani</u></b>	ricotta, candied lemon & orange, limoncello & hazelnut praline	13
<b><u>Trio of Ice Cream</u></b>	Mixed Berry, Coffee & Almond, White Chocolate & Hazelnut	13
<b><u>Sorbet</u></b>	Banana & Kahlua	8
<b><u>Affogato</u></b>	espresso with scoop of vanilla ice cream	12
<b><u>Add Liquor</u></b>	30 mL liquor of your choice	18

## ITALIAN CHEESE BOARD

<b><i>One cheese - 40g &amp; condiments</i></b>	9
<b><i>Or a selection of all three – 40g &amp; condiments</i></b>	19
<b><i>Pecorino</i></b>	aged, sharp, hard sheep's milk cheese
<b><i>Taleggio</i></b>	soft, crisp washed rind, cow's milk cheese
<b><i>Gorgonzola</i></b>	– cow milk, matured for 19 days on traditional wooden boards

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