



“eat simple, eat well”

BELLA CUCINA

Bringing you an unforgettably rustic & authentic Italian dining experience

Mercoledì 12 Settembre

ANTIPASTI

Dough Balls Served w melted garlic butter & olive oil & balsamic vinegar (v)(vg) | \$9

Homemade Bread Selection melted garlic butter, olive oil & balsamic figs (v)(vg)

- Serving for 2 | \$10 Serving for 4 | \$16 Serving for 6 | \$20

Sicilian Olives served warm (v)(vg)(gf) | \$9

Bruschetta house cured pancetta, roasted mushroom, ricotta cream, purple micro radish | \$16

Chicken Liver Pâté pickled beetroot, watercress, hazelnut praline, grilled bread | \$16

Arancini mozzarella, mushroom, spinach, olive tapenade, parsley, parmesan (v) | \$16

Whitebait Fritter rocket, aioli, chili, parsley, grilled bread | \$19

Beef Carpaccio aioli, squeeze of lemon, capers, rocket, parmesan (gf) | \$20

PASTA

Rigatoni mushroom, cream, spinach, Kalamata olives, micro radish, almonds (v) | \$27

Fettuccine Carbonara bacon, onion, cream, egg yolk, parsley | \$27

Spaghetti Bolognese minced beef rump, oregano, parmesan | \$28

Spaghetti ai Frutti di Mare clams, squid, prawns, anchovies, capers, chilli marinara sauce, parsley | \$29

Pork Ragu Pappardelle cabbage, oregano, parmesan | \$29

PIZZA

Margherita mozzarella, fresh basil, parmesan (v) | \$26

Vegetariana roast pumpkin, red wine onion, mushroom, feta (v) | \$28

Salsiccia homemade Italian-style sausage, red capsicum, roasted rosemary potatoes | \$29

Tonno tuna, anchovy, olives, capers | \$29

Crudo prosciutto, rocket, sun dried tomato, parmesan | \$29

Calzone Tradizionale Salami Milano, mozzarella, ricotta, tomato sauce | \$29

MAINS

Smoked Salmon Risotto garlic, pine nuts, pea puree, micro radish (gf) | \$28

Sauteed Gnocchi prosciutto, beetroot puree, feta cream, micro basil | \$28

Braised Venison Osso Bucco carrots & celery, rosemary mushrooms, baby onion, cauliflower puree | \$29

Pan Fried Gurnard roasted thyme potatoes, salsa rosa, fresh fennel, spring onion (gf) | \$29

CONTORNI

Spinach Salad sun dried tomato, grapes, goat cheese, walnuts (v)(gf) | \$9

Lettuce Salad carrot, soft boiled egg, beetroot, sunflower seeds (v)(gf) | \$9

Roasted Veggies honey & mustard roasted purple carrots, parsley, monteggio (v)(gf) | \$9

Vegetarian (V), Vegan (VG) & Gluten Free (GF) options available

Please speak with your server about dietaries & allergies