



BELLA CUCINA

Bringing you an unforgettably rustic & authentic Italian dining experience

Domenica 16 Giugno

ANTIPASTI

Dough Balls Served w melted garlic butter & olive oil & balsamic vinegar (v)(vg) | **\$10**

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) | **\$10**

Bruschetta house cured bresaola, garlic mushrooms, tapenade, rocket | **\$15**

Pan Seared Squid Rings garlic & chilli marinade, mixed leaf salad, red onion, lemon | **\$16**

Chicken Liver Pâté pickled beetroot, spinach, hazelnut praline, grilled brioche | **\$17**

Beef Carpaccio aioli, a squeeze of lemon, rocket, capers, parmesan (gf) | **\$21**

PASTA

Lasagne Vegetariane zucchini, pumpkin, eggplant, tomato sauce, mozzarella, bechamel (v) | **\$28**

Fettuccine Carbonara bacon, onion, cream, egg yolk, parsley | **\$29**

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

Spaghetti ai Frutti di Mare clams, squid, prawns, anchovies, capers, chilli marinara sauce, parsley | **\$30**

Lamb Ragu Pappardelle cavolo nero, parsley, pecorino | **\$29**

PIZZA

Margherita mozzarella, fresh oregano, parmesan (v) | **\$27**

Vegetariana pumpkin, broccoli, gorgonzola, walnut pesto (v) | **\$29**

Salsiccia homemade Italian-style sausage, rosemary potatoes, spinach | **\$28**

Gamberi prawns provencal, red wine onion, lemon zest, cream base | **\$30**

Crudo prosciutto, mushroom, rocket, parmesan | **\$30**

Calzone Tradizionale Salami Milano, ricotta, mozzarella, tomato sauce | **\$28**

MAINS

Confit Duck Risotto thyme & garlic butter, beetroot puree, rocket (gf) | **\$33**

Sauteed Gnocchi pumpkin & red onion puree, spinach, balsamic reduction, walnuts (v) | **\$31**

Roasted Porchetta grilled polenta, crackling, parsnip puree, parsley, jus (gf) | **\$32**

Whole Baked Sole roast yams, purple carrot puree, parsley, lemon (gf) | **\$29**

CONTORNI

Mixed Leaf Salad green olives, marinated feta, fennel, pumpkin seeds (v)(gf) | **\$10**

Spinach Salad zucchini, roast purple carrots, pecorino, walnuts (v)(vg)(gf) | **\$10**

Roasted Brussels Sprouts toasted almonds, pecorino (v)(gf) | **\$11**

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

Please speak with your server about dietaries & allergies