



“ eat simple, eat well ”

BELLA CUCINA

Bringing you an unforgettably rustic & authentic Italian dining experience

Mercoledì 20 Febbraio

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 prosciutto crumb, beetroot ricotta, fresh fennel, feather peas | \$15

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

Tomato Salad fresh tomato, buffalo mozzarella, balsamic reduction, fresh basil (v)(gf) | \$16

Whitebait Fritter chilli aioli, rocket, lemon, grilled ciabatta | \$21

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

PASTA

Fusilli Vegetariano zucchini, cherry tomato, basil & garlic oil, feta (v) | \$28

Fettuccine Carbonara bacon, onion, cream, egg yolk, parsley | \$28

Spaghetti Bolognese minced beef rump, oregano, parmesan | \$29

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

Pork Ragu Pappardelle spinach, parsley, pecorino | \$29

PIZZA

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

Vegetariana zucchini, eggplant, mushrooms, pesto (v) | \$29

Quattro Formaggi mozzarella, smoked cheddar, brie, gorgonzola, cream base (v) | \$29

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

Crudo prosciutto, capsicum, rocket, parmesan | \$30

Calzone Tradizionale salami milano, mozzarella, ricotta, tomato sauce | \$28

MAINS

Braised Rabbit Risotto thyme, pink peppercorn, feather peas (gf) | \$34

Sauteed Gnocchi beetroot puree, spinach, balsamic reduction, walnuts (v) | \$31

Pan Seared Lamb Neck crushed mint potatoes, carrot & orange puree, jus (gf) | \$33

Whole Baked Sole grilled tomatoes, gremolata, butter beans, micro radish (gf) | \$32

CONTORNI

Mixed Leaf Salad baby carrot, pickled beetroot, crostini (v)(vg) | \$10

Spinach Salad orange, roasted zucchini, parmesan (v)(gf) | \$10

Grilled Sweet Corn sage butter, parsley (v)(gf) | \$12

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

Please speak with your server about dietaries & allergies