



“ eat simple, eat well ”

BELLA CUCINA

Bringing you an unforgettably rustic & authentic Italian dining experience

Mercoledì 24 Aprile

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 crumbs, aioli, roasted mushroom, micro greens | \$15

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

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

Whitebait Fritter chilli aioli, rocket, lemon, grilled ciabatta | \$18

Beef Carpaccio aioli, a 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

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

PIZZA

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

Vegetariana pumpkin, olive, mushrooms, pesto (v) | \$29

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

Gamberi prawns provençal, fennel, red onion, lemon zest, cream base | \$30

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

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

MAINS

Braised Rabbit Risotto orange & thyme, pink peppercorn, rocket (gf) | \$33

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

Pan Seared Beef Eye Fillet thyme & mushroom puree, sauteed broccoli, parsley, jus (gf) | \$34

Mount Cook Salmon confit cherry tomato & garlic, parsley potatoes, micro radish (gf) | \$34

CONTORNI

Mixed Leaf Salad grilled apple, marinated feta, pumpkin seeds (v)(vg)(gf) | \$10

Spinach Salad grapes, pickled fennel, almonds (v)(vg)(gf) | \$10

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

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

Please speak with your server about dietaries & allergies