



## SALAD / ENTRÉE

### ITALIAN BRUSCHETTA

with marinated cherry tomato medley, San Daniele prosciutto, shaved parmesan, garlic aroma and basil olive oil  
13

### SALMON SALAD

with four leaf lettuce, smoked salmon, avocado purée and fennel-capers vinaigrette  
21

### CHEF ANTIPASTO (2 person)

great selection of international cheese, marinated vegetables and Italian charcuterie  
20

### TRADITIONAL CAPRESE

gourmet tomato, mozzarella Di búfala, radicchio leaf, fresh oregano, sun dried tomatoes, basil olive oil and balsamic glaze  
16

### FRIED CAMEMBERT SALAD

with rocket, crispy shallots, sundried tomatoes and tris of seasoned olives dressing  
17

## PASTA / RISOTTO

### GNOCCHI DI PATATE ALLÁ GENOVESE

with basil pesto, Napoli sauce, fresh cherry tomato medley, grilled chicken tenderloin and shaved parmesan  
21

### RAVIOLI RICOTTA & SPINACH MAMMA ROSA

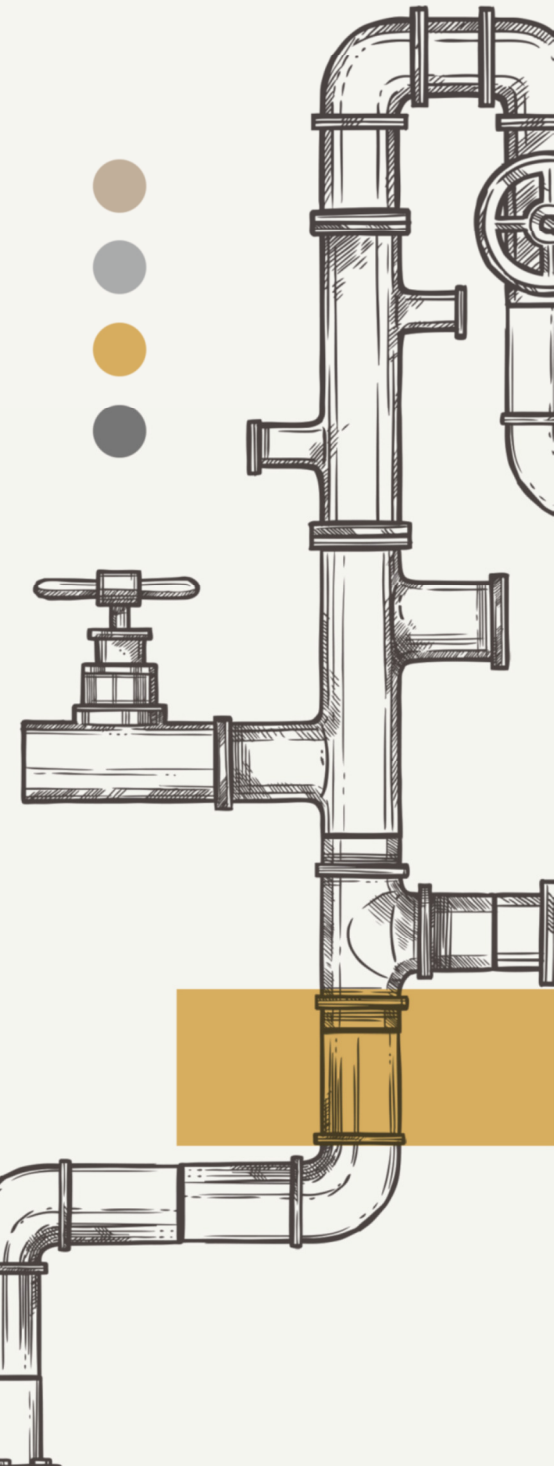
with sautéed rolled pancetta, garlic aroma, Napoli sauce, fresh ricotta and cream  
23

### FETTUCCINE EGG RAGÚ

with slow cooked beef-pork ragú, shaved parmesan, and Italian sausages in peperonata  
19

### RISOTTO PROFUMO DI BOSCO

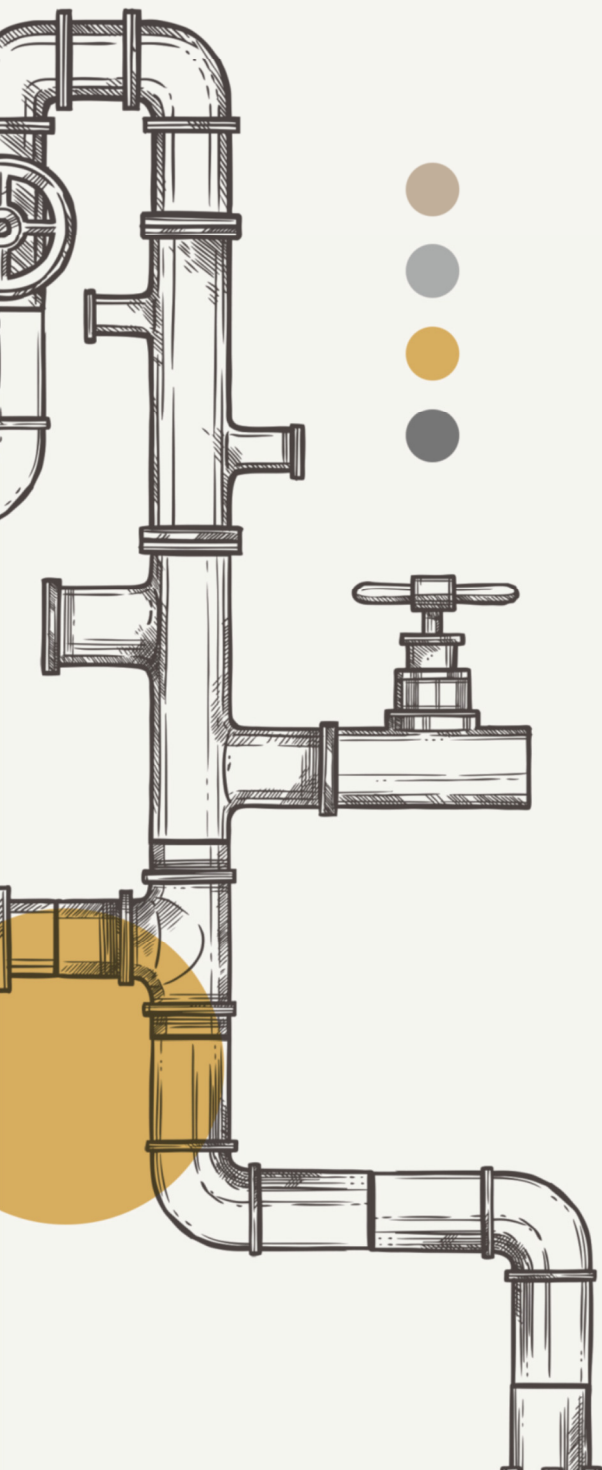
with mixed wild mushrooms, cream di tartufi and fresh herbs  
16



### FREE WIFI

BellaPublicWifi / bella001

Surcharge 10% Public Holidays



## MAINS

### ANGUS BEEF BURGER

chargrilled Angus beef, cos lettuce, gourmet tomato, caramelised onion, seed mustard mayo, smoked bacon, tomato relish, tasty cheese on brioche

19

### GRILLED CHICKEN BURGER

marinated chargrilled chicken breast, rocket, gourmet tomato, smoked bacon, cheddar cheese, avocado purée, aioli on brioche

19

### STEAK SANDWICH

chargrilled beef rump, cos lettuce, gourmet tomato, smoked bacon, brie cheese, roasted mushroom, fried over hard eggs, caramelised onion, relish, aioli on swiss bread

20

### LAMB RUMP

Dijon style roasted rump lamb with fresh thyme, oregano, seed mustard, garlic and lemon zest

22

### CHEF CHICKEN PARMIGIANA

crumbed fried chicken breast topped with double smoked Virginia ham, roasted red and yellow peppers, house made Napoli sauce and mozzarella cheese

19

### EYE FILLET (220G)

cooked in red wine sauce and aromatic mushrooms paste

29

### CALAMARI SICILIANA

grilled calamari served on capers, sundried tomato and mixed olives vinaigrette

18

### PORK TENDERLOIN

served in a sweet Gorgonzola sauce with roasted flat mushroom with fresh rosemary

24

*All mains are served with a side of your choice*

## SIDES

### FRENCH FRIES

with herbs seasoning

7

### MIXED LEAF SALAD

with lemon-herbs dressing

8

### RUSTIC MASH POTATOES

with leek and rolled panchetta

9

## DESSERTS

### CRÈME CARAMEL

flan caramel custard

15

### TIRAMISU DI AMARETTO

almond craquant and vanilla coulis

18

### PROFITEROLES

filled with orange custard and cover in white chocolate sauce with passion fruit

17