

ANTIPASTI

Focaccia con Spuma di Mozzarella Affumicata e Bottarga 12

Home-Made Focaccia Bread – Smoked Mozzarella Mousse - Bottarga

Fave e Cicoria (V) 14

Apulian style Board-Beans Purée and Sautéed Chicory.

Burrata e Pomodorini BIO (V) 15.50

Creamy Burrata – Organic Cherry Tomatoes - Balsamic Vinegar

Calamaretti Scottati con Salsa di Peperoni, Zenzero e Olive Disidratate 19.50

Pan-fried baby Calamari – Peppers-Ginger Sauce – Dehydrated Black Olives

Tartare di Tonno Rosso, Ricotta al Limone e Pane Carasau 22

Red Tuna Tartare – Lemon Ricotta – Pane Carasau

Antipasto all' Italiana 26 (for two)

Selection of Italian Cheeses – Cold Cuts – Grilled Vegies - Parmigiana

Bruschette Miste (8pcs) 15.50

Mix of Bruschette with Tomatoes – Burrata/Anchovies – mix Italian Mushrooms/Truffle

PASTE

Lunette al Tartufo (V) 19.50

Truffle and Cheese filled Fresh Pasta – Truffle Sauce – Fresh Truffle

Tortelloni ai Funghi Porcini (V) 19.50

Ricotta filled Fresh Pasta – mix Italian Mushrooms Sauce – Parmesan Chips

Panciotti con Ragù Tradizionale della Nonna 20.50

Cheese and Aubergine filled Fresh Pasta –Traditional Grandma's Beef Ragù

Linguine alle Vongole 22.50

Linguine pasta – Clams

Tagliolini al Nero di Seppia con Ragù di Polpo, Crema di Zucca e Mandorle 22.50

Fresh Squid-ink pasta – Octopus Ragù – Pumpkin cream – Almonds

Paccheri all' Astice 32.50

Paccheri Pasta – Half Lobster – Cherry Tomatoes

Risotto Gamberi, Burrata e Pistacchio (20min) 22

Risotto – Argentinian Prawns – Burrata Cheese – Pistachio Crumble

Orecchiette, Pesto Trapanese, Fonduta di Caprino e Tarallo (V) 18.50

Orecchiette Pasta – Pesto Trapanese – Goat Cheese Fondue - Tarallo

SECONDI

Filetto al Tartufo Nero or Gorgonzola Sauce 31.50

New Zealand's Grass-fed Tenderloin with Truffle or Gorgonzola Cheese Sauce – Roast Vegies

Spigola, Crema di patate, Melanzane e Pomodorini Confit 26.50

Oven Baked Seabass – Potato and Basil Cream – Crispy Aubergine – Confit Cherry Tomatoes

La Parmigiana nella Melanzana (V) 20

Oven Baked Aubergine – Tomato sauce – Mozzarella Fondue – Parmesan – Basil Pesto – Roasted Potatoes

CONTORNI

Mix Leaves Salad 6.50 - Roasted Potatoes 6.50 - Grilled Vegies 7.50



The basis of Bella Ciao's philosophy is to create truly Italian authentic dishes.

The menu is always inspired by seasonal influences and freshness. All pastas and pizzas are prepared according to our authentic recipes.

Buon Appetito!

Chef Set Menus

(3 Course Dinner)

Antipasto, Pasta and Dessert

Fish 35

Meat 35

Vegetarian 32

Antipasto, Secondi and Dessert

Fish 42.5

Meat 42.5

Vegetarian 36

***Please inform our floor staff of any allergies and/or intolerances**