

ANTIPASTI

Focaccia con Spuma di Mozzarella Affumicata e Bottarga 12.50
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

Tentacolo di Polpo con crema di Patate e Olive Disidratate 19.50
Pan-Fried Octopus Tentacle – Potato Cream – Dehydrated Olives

Tartare di Tonno Rosso, Ricotta al Limone e Pane Carasau 23.50
Red Tuna Tartare – Lemon Ricotta – Pane Carasau

Antipasto all' Italiana 28.50 (for two)
Selection of Italian Cheeses – Cold Cuts – Grilled Vegies - Parmigiana

Bruschette Miste (8pcs) 15.50
Mix of Bruschette with Tomatoes – Burrata/Anchovies – Mushrooms/Truffle

PASTE

Lunette al Tartufo (V) 20.50
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 23.50
Linguine pasta – Clams

Tagliolini al Nero di Seppia con Ragù di Polpo, Zucchine e Mandorle 23.50
Fresh Squid-ink pasta – octopus ragù – Courgette cream – Almonds

Paccheri all' Astice (Market Price)
Paccheri Pasta – Half Lobster – Cherry Tomatoes

Risotto Gamberi, Burrata e Pistacchio (20min) 25
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 33.50
New Zealand's Grass-fed Tenderloin with Truffle or Gorgonzola Cheese Sauce – Roast Vegies

Spigola, Crema di patate, Melanzane e Pomodorini Confit 28.50
Oven Baked Seabass – Potato-Basil Cream – Crispy Aubergine – Confit Cherry Tomatoes – Roasted Potatoes

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, Meat or Vegetarian)
€37,50

Antipasto, Secondi and Dessert
(Fish, Meat or Vegetarian)
€45,50

Antipasto, Pizza and Dessert
(Fish, Meat or Vegetarian)
€35,50

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