

ANTIPASTI

Focaccia con Spuma di Mozzarella Affumicata e Bottarga 16.50

Home-Made Focaccia Bread – Smoked Mozzarella Mousse - Bottarga

Carpaccio di Funghi Cardoncelli, Insalatina di Sedano e Pane Croccante (Vegan) 17

Cardoncelli Mushrooms Carpaccio – Celery Salad – Bread Crumb – Lemon-Mustard dressing

Burrata e Pomodorini BIO (V) 16.50

Creamy Buffalo Milk Burrata – Mixed Cherry Tomatoes – Pistachio – Crostini – Basil Pesto

Tentacolo di Polpo con crema di Patate e Olive Disidratate 21.50

Pan-Fried Octopus Tentacle – Potato Cream – Dehydrated Olives – Basil Olive Oil

Tartare di Tonno Pinne Gialle, Ricotta al Limone e Pane Carasau 24.50

Red Tuna Tartare – Lemon Ricotta – Pane Carasau

Antipasto all' Italiana 30.50 (for two)

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

Bruschette Miste (8pcs) 18.50

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

PASTE

Lunette al Tartufo (V) 25

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

Fiocchi Ricotta e Pere con Crema di Cime di Rapa e Funghi Canterelle (V) 23.50

Ricotta and Pear filled Fresh Pasta – Cime di Rapa Cream – Chanterelle Mushrooms

Panciotti con Ragù Tradizionale della Nonna 24.50

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

Linguine alle Vongole 24.50

Linguine pasta – Clams – Evoo

Spaghettoni Burro, Alici e Aglio Nero 20

Thick Spaghetti – Butter – Anchovies – Black Garlic – Bread Crumb

Tagliolini al Nero di Seppia con Ragù di Polpo, Crema di Zucca e Mandorle 24.50

Fresh Squid-ink pasta – Octopus Ragù – Pumpkin cream – Roasted 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) 20.50

Orecchiette Pasta – Sicilian Pesto – Goat Cheese Fondue - Tarallo

SECONDI

Filetto al Tartufo Nero or Gorgonzola Sauce 34.50

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

Spigola, Crema di Patate, Melanzane e Pomodorini Confit 29.50

Oven Baked Seabass – Potato-Basil Cream – Crispy Aubergine – Confit Cherry Tomatoes – Roasted Potatoes

La Parmigiana nella Melanzana (V) 22.50

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



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)

€39,50

Antipasto, Secondi and Dessert
(Fish, Meat or Vegetarian)

€49,50

CONTORNI

Mix Leaves Salad 6.50

Roasted Potatoes 6.50

Grilled Vegies 7.50

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