

## ANTIPASTI

### Focaccia con Spuma di Mozzarella Affumicata e Bottarga 16.50

Home-Made Focaccia Bread – Smoked Mozzarella Mousse - Bottarga

### Fave e Cicoria (V) 16.50

Apulian style Board-Beans Purée - Sautéed Chilli Chicory - Crostini

### 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 Cardoncelli (V) 23.50

Ricotta and Pear filled Fresh Pasta – Cime di Rapa Cream – Cardoncelli 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 – Fermented Black Garlic – Bread Crumble

### 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 - Basil

### Risotto con Gamberi, Burrata e Pistacchio (20min) 25

Risotto – Argentinian Prawns – Burrata Cheese – Pistachio Crumble

### Fusilloni con Crema di Porri, Le Sue foglie "Bruciate", Semi Tostati e Peperoncino (V) 20.50

Fusilloni Fresh Pasta – Leek and Potato Cream – "Burned" Leek Leaves – Toasted Seed - Chilli

## SECONDI

### Filetto al Tartufo Nero or Gorgonzola Sauce 34.50

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

### Trancio di Ricciola Scottato su Crema di Piselli e Verdure Croccanti 32

Pan-Fried King Fish Fillet – Silky Garden Pea Purée – Crispy Seasonal Vegies

### 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**