

## ANTIPASTI

### Giardino D' Estate (V) 20

Quinoa – Peppers – Pesto – Slow-Cooked Egg – Ricotta Salata – Evoo  
(Also available as a Vegan option)

### Vitello Affumicato, Bagna Cauda, Senape al Limone e Pane Profumato Croccante 22

House-Smoked Veal – Bagna Cauda – Lemon-Mustard – Crispy Seasoned Breadcrumbs

### 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 Oil

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

Yellowfin Tartare – Lemon Ricotta – Pane Carasau - Evoo

### Antipasto all' Italiana 30.50 (for two)

Selection of Cheeses – Cold Cuts – Roasted Vegetables – Parmigiana – Parmesan Egg Flan

### Bruschette Miste (8pcs) 18.50

Mix of Bruschette with Tomatoes and Basil – Burrata and Anchovies – Mushrooms and 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

Scamorza and Aubergine filled Fresh Pasta – Traditional Grandma's Beef Ragù - Parmesan

### Linguine alle Vongole 24.50

Linguine Pasta – Clams – Parsley – Evoo

### Spaghettoni Burro, Alici e Aglio Nero 20

Thick Spaghetti – Anchovies-Butter – Fermented Black Garlic – Bread Crumble

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

Fresh Squid-ink pasta – Octopus Ragù – Zucchini 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 – Pistachio Crumble

### Fusilloni ai Carciofi con Mozzarella Affumicata (V) 22.50

Fusilloni Fresh Pasta – Crispy, Creamed and Sautéed Artichokes – Smoked Mozzarella

## SECONDI

### Filetto al Tartufo Nero o Salsa al Gorgonzola 34.50

New Zealand's Grass-fed Tenderloin with Black Truffle or Gorgonzola Sauce – Roasted Vegetables

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

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

### 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)

€42,50

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

€54,50

### CONTORNI

Mixed Leaf Salad 6.50

Roasted Potatoes 6.50

Roasted Vegetables and Pesto  
7.50

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