

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

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 & Basil – 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 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 Burrata 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 7.50

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

LE PIZZE From 1700hrs)

Professore (V) 19.50

- Pomodoro - Fior di Latte – Porcini – Tartufo Nero
- Tomaat – Fior di Latte - Eekhoortjesbrood – Zwarte Truffel
- Tomato – Fior di Latte - Porcini Mushrooms – Black Truffle

Berlino (V) 19

- Pomodoro – Fior di Latte – Peperoni – Melanzane – Zucchini
- Tomaat - Fior di Latte – Paprika – Aubergine – Courgette
- Tomato – Fior di Latte – Aubergine – Bell Peppers – Zucchini

Nairobi 19

- Pomodoro – Acciughe – Gamberetti – Capperi – Olive Nere – Origano
- Tomaat – Ansjovis – Garnalen – Kappertjes – Kalamata Olijven – Oregano
- Tomato – Anchovies – Shrimps – Capers – Kalamata Olives – Oregano

Tokyo 19

- Pomodoro - Pomodorini – Fior di Latte – Cipolla – Tonno – Olive Nere
- Tomaat - Cherrytomaatjes – Fior di Latte – Ui – Tonijn – Kalamata Olijven
- Tomato - Cherry Tomatoes – Fior di Latte – Onions – Tuna – Kalamata Olives

Rio (V) 14.50

- Pomodoro – Fior di Latte – Basilico – Parmezaanse kaas
- Tomaat – Fior di Latte – Basilicum – Parmezaanse kaas
- Tomato – Fior di Latte – Basil – Parmesan Cheese

Denver 19

- Pomodoro – Fior di Latte – Salame Piccante – Olive Nere
- Tomaat – Fior di Latte – Pittige Salami – Kalamata Olijven
- Tomato – Fior di Latte – Spicy Salami – Kalamata Olives

Helsinki 19.50

- Fior di Latte – Pomodorini Gialli – Burrata – Prosciutto Cotto – Rucola
- Fior di Latte – Gele Cherrytomaatjes – Burrata – Gekookte Ham – Rucola
- Fior di Latte – Yellow Tomatoes – Burrata – Ham – Rocket

Oslo 19

- Pomodoro – Fior di Latte – Salmone affumicato in casa – Aglio – Zest di Limone
- Tomaat – Fior di Latte – Huisgemaakte gerookte Zalm – Knoflook – Citroenschil
- Tomatoes – Fior di Latte – Home-made smoked Salmon – Garlic – Lemon Zest

Moscow (V) 18.5

- Pomodoro – Fior di Latte – Gorgonzola – Provolone – Parmigiano Reggiano
- Tomaat – Fior di Latte – Gorgonzola – Provolone – Parmezaanse kaas
- Tomato – Fior di Latte – Gorgonzola – Provolone – Parmesan Cheese

Bella Ciao 19.5

- Pomodorini – Fior di Latte – Burrata – Acciughe – Basilico – Semi Di Papavero
- Cherrytomaatjes – Fior di Latte – Burrata – Ansjovis – Basilicum – Maanzaad
- Cherry Tomatoes – Fior di Latte – Burrata – Anchovies – Basil – Poppyseeds

Calzone Bella Ciao 18.50

- Pomodoro – Fior di Latte – Prosciutto Cotto – Funghi
- Tomaat – Fior di Latte – Ham – Eekhoortjesbrood
- Tomato – Fior di Latte – Porcini Mushrooms - Ham



*Il nostro impasto viene
lievitato lentamente per 48
ore per il miglior gusto e
digeribilità*

*Ons deeg wordt 48 uur
langzaam gerezen voor de
beste smaak en
verteerbaarheid*

*Our dough is slowly raised
for 48 hours for the best
taste and digestibility.*

Buon Appetito!

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DOLCI

Tiramisú 10

Our classic version with Marscarpone cheese and Real Italian Coffee!

Bignè al Cioccolato, Mandorle e Ganache al Fondente 14

Bignè Filled with Milk Chocolate Mousse, Almonds, and Dark Chocolate Sauce.

Panna Cotta con Caramello al Balsamico, Fichi e Popcorn 11

Panna Cotta with Balsamic-Caramel sauce, Figs and Popcorn

Cheesecake Scomposta ai Frutti Rossi 10

Deconstructed Cheesecake with Buffalo Ricotta Mousse, Italian Shortcrust Crumble and Red Fruits

Soufflè al Cioccolato Fondente (12min) 14

75% Dark Chocolate Soufflè with warm Creamy Centre served with Vanilla Gelato

Sgroppino 11

Lemon Gelato, Prosecco and Vodka... an Italian Classic!

Affogato 8

One scoop of vanilla gelato served with a shot of espresso coffee

Italian Gelato 7

Two scoops, ask our team for the daily selection!

Selezione di Formaggi 18

Selection of fine Italian cheeses served with marmalade, dry fruits and toasts

VINI DA DESSERT

Recioto della Valpolicella 9

Passito di Pantelleria 8

AFTER DINNER LIQUORS/SPIRITS

Amaretto 7

Home-Made Limoncello 7

Amaro (Del Capo/Averna/Montenegro/Cynar/Fernet-Branca) 7

Sambuca 7

Grappa Bianca/Barricata 7

Scotch Whisky 7.5

Brandy 7

CAFFÈ E THÈ

Espresso 3.50

Espresso Macchiato 4

Doppio Espresso 4.80

Caffé Lungo 4.50

Cappuccino 4.50

Caffé Latte 4.50

Decaffeinated 0.50

Selection of thee bags, Fresh Mint or Fresh Ginger 4.50



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