

**MENU' DEL GIORNO**  
**Our Set Lunch**

\$25++

Weekdays only

11.30 - 2.30 pm

*Starter*

Choose one of the following:

**ZUPPA DEL GIORNO**

Soup of the day

**OR**

**MELANZANE AL FORNO**

Baked egg plant, chickpea puree, anchovies, & fresh mint

**OR**

**INSALATA VERDE**

Mixed greens with fresh japanese cucumber, onion marmalade, parma ham & pistachio

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*Main*

Choose one of the following:

**TAGLIOLINI AGLI SPINACI**

Homemade spinach tagliolini with Scallops in brandy saffron cream sauce

**OR**

**PACCHERI AL POMODORO E RICOTTA**

Paccheri pasta tossed with fresh tomatoes, roasted garlic, ricotta and fresh basil

**OR**

**PETTO DI POLLO GRIGLIATO**

Grilled chicken breast serve with herb potato, roasted capsicum salsa

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**DOLCE DEL GIORNO**

Dessert of the day

**COFFEE OR TEA**

**ADDITIONAL \$3 FOR CAFE LATTE OR CAPPUCINO**

## ANTIPASTI

### Starters

#### SAUTÉE VONGOLE 24

Fresh steamed clams sauteed in white wine sauce with grilled bread

#### CALAMARI FRITTI 24

Deep fried calamari served with marinara sauce

#### PROSCIUTTO ROCKMELON 22

Thinly sliced italian parma ham served with fresh rockmelon

#### CAPRESE 23

Buffalo mozzarella and tomato with fresh basil leaves

#### CARPACCIO CARNE 21

Paper thin slices of fresh beef served with rocket, shaved parmesan and cherry tomatoes

#### SCAMORZA AFFUMICATA CON PROSCIUTTO 21

Grilled smoked scamorza cheese wrapped in italian Parma ham

#### MELANZANE CON BURRATA 22

Oven baked eggplant served with fresh burrata and cherry tomatoes

#### BURRATA PUGLIESE 38

Fresh whole burrata cheese (250g) served with parma ham and tomato slices on a bed of arugula

#### ANTIPASTO ITALIANO (4 to share) 59

Burrata cheese and three cold cuts served with sundried tomatoes, olives and arugula

## ZUPPE E INSALATE

### Soup & Salads

#### ZUPPA DEL GIORNO 10

Soup of the day

#### INSALATA DI MISTA 14

Mesclun salad with shaved parmesan and cherry tomatoes

#### INSALATA DI SPINACI 16

Fresh spinach with feta cheese, mandarin oranges, sundried tomatoes and pine nuts

#### INSALATA DI BABARBIETOLA 17

Mixed spinach-arugula with roasted beetroot, fresh goat cheese crumble and candied walnuts

#### INSALATA DI CAVOLO 17

Fresh kale with roasted butternut squash, cranberries, grated pecorino and crushed toasted almonds

## LE NOSTRE PASTE & RISOTTI

### Our Pastas & Risottos

#### **PENNE POMODORO 19**

Penne pasta with freshly chopped tomatoes, garlic, marinara sauce and fresh basil

#### **SPAGHETTI VONGOLE 26**

Spaghetti with clams in a white wine sauce

#### **LINGUINE FRUTTI DI MARE 28**

Linguine with calamari, clams and shrimp served aglio olio style

#### **FARFALLE SALMONE PESTO 26**

Farfalle with pieces of fresh salmon tossed in a basil pesto sauce

#### **TAGLIATELLE BOLOGNESE 26**

Long flat ribbons of homemade fresh pasta served with beef ragu

#### **CAVATELLI CON PROSCIUTTO E SPINACI 25**

Homemade shell pasta with spinach and parma ham in a butter sage sauce

#### **PAPPARDELLE BOSCAIOLA 28**

Homemade fresh flat pasta with porcini mushrooms, bacon and italian sausage in a pink sauce

#### **ORECCHIETTE SALSICCIA BROCCOLI 22**

Orecchiette with sausage and broccoli tossed in garlic and chilli

#### **PANSOTTI BURRATA 26**

Homemade egg pasta stuffed with fresh burrata served with fresh tomatoes and basil

#### **RAVIOLI RICOTTA E SPINACI 25**

Homemade ravioli stuffed with ricotta and spinach in tomato sauce with melted mozzarella and fresh basil

#### **CANNELLONI NAPOLETANA 26**

Fresh minced beef rolled into homemade flat pasta sheets, oven baked in tomato sauce, mozzarella and parmesan

#### **LINGUINE GAMBERO 38**

Linguine with king prawns and scallop in a seafood-tomato sauce

#### **RISOTTO FUNGHI PORCINI TARTUFO NERO 28**

Arborio rice with porcini mushrooms and black truffle cream

#### **RISOTTO ALLA PESCATORA 28**

Arborio rice with seafood simmered in a rich seafood-tomato sauce

*\*\* Gluten-free pasta available for substitution*

## I NOSTRI SECONDI Our Mains

### **POLLETTO DIAVOLA 27**

Grilled spring chicken seasoned with rosemary and served with roasted potatoes and fresh arugula

### **FILETTO DI SALMONE 32**

Herb-encrusted grilled salmon with fresh asparagus and mashed potatoes

### **GRIGLIATA GAMBERI E CALAMARI 29**

Fresh big prawn and whole calamari, charcoal-grilled and served with lemon dressing and fresh arugula

### **PANCETTA DI MAIALE ALLA GRIGLIA 30**

Charcoal grilled pork belly, served with sauteed potatoes, onions, mushrooms and barolo wine sauce

### **OSSOBUCO DI MANZO 36**

Slow braised veal shank served with polenta

### **COSTATELLE D'AGNELLO 35**

Char-grilled lamb cutlets in a red wine-mint sauce, served with mashed potatoes and crispy kale leaves

### **FILLETTO AL PEPE VERDE (250GMS) 42**

Char-grilled beef tenderloin with green peppers sauce, roasted potatoes and grilled vegetables

### **BISTECCA TOMAHAWK 160**

(SUBJECT TO AVAILABILITY)

Char-grilled 1.2-1.4kg bone-in ribeye steak, served with roasted potatoes and grilled vegetables

## GRIGLIAT E SPECIALITA Charcoal-Grilled Specials

### **SEAFOOD PLATTER 85**

2 to share

2 Scallops

2 Entire calamari

1 Salmon fillet

2 King prawns

Served with grilled mixed seasonal vegetables

### **MEAT PLATTER 80**

2-3 to share

1 Beef tenderloin

1/2 Slab of pork belly

1/2 Spring chicken

1 Italian sausage

Served with roasted potatoes, grilled mixed vegetables and barolo wine sauce on the side

### **CONTORNO Sides**

STEAMED BROCCOLI 5

SAUTEED SPINACH 7

ROASTED POTATOES 8

BUTTERED ASPARAGUS 8

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## LE NOSTRE PIZZE ROSSE

### Our Red Pizzas

#### PIZZA MARGHERITA 19

Pizza with tomato and mozzarella

#### PIZZA MARGHERITA CON BUFALA 23

Pizza with tomato and buffalo mozzarella

#### PIZZA BURRATA 28

Pizza with creamy burrata cheese, sweet oven roasted tomatoes, fresh basil and oregano

#### PIZZA NAPOLETANA 22

Pizza with tomato, mozzarella, capers and anchovies

#### PIZZA BOSCAIOLA 26

Pizza with tomato, mozzarella, porcini mushrooms and Italian sausage

#### PIZZA CAPRICCIOSA 26

Pizza with tomato, mozzarella, mushroom, cooked ham and artichokes

#### PIZZA ORTOLANA 22

Pizza with tomato, mozzarella and mixed vegetables

#### PIZZA PROSCIUTTO E FUNGHI 25

Pizza with tomato, mozzarella, cooked ham and mushrooms

#### PIZZA DIAVOLA 26

Pizza with tomato, mozzarella, salami and chilli

#### PIZZA POLLO 23

Pizza with tomato, mozzarella, chicken and avocado

#### PIZZA APPETITOSA 26

Pizza with tomato, mozzarella, salami, spicy olives and shavings of parmesan

#### PIZZA CON RUCOLA 28

Pizza with tomato, mozzarella, arugula, parma ham and shavings of parmesan

#### PIZZA PORCHETTA 26

Pizza with tomato, mozzarella, taleggio and roast pork

## LE NOSTRE PIZZE BIANCHE

### Our White Pizzas

#### PIZZA BELLA PIZZA 26

Our Signature! Pizza with mozzarella, ricotta, salami and sautéed spinach

#### PIZZA QUATTRO FORMAGGI 26

Pizza with four cheeses

#### PIZZA MASCARPONE 26

Pizza with mozzarella, mascarpone, mushrooms and black truffle oil

#### PIZZA SALMONE 27

Pizza with mozzarella, smoked salmon, mascarpone cheese and sautéed spinach

## **DOLCI** Desserts

### **TIRAMISU 10**

Mascarpone cheese cake

### **PANNACOTTA 10**

Vanilla custard served with mixed berries

### **TORTA SBRISOLONA DI MELE 12**

Apple crumble with vanilla ice cream

### **TORTA AL CIOCCOLATO 12**

Valrhona chocolate cake

### **AFFOGATO AL CAFFÉ 10**

Vanilla gelato with a shot of espresso

### **GELATO / SORBETTO 6PER SCOOP**

Italian ice cream and sorbet

### **FORMAGGI 18**

Selection of 3 artisanal cheeses served with crackers and dried fruit

## **COLD BEVERAGES**

Coke / Coke light / Coke zero / Ginger Ale / Sprite / Soda water / Tonic water 4

Juices - Orange/ Apple/ Lime / Cranberry /Pineapple 4.5

Aranciata Rossa (Blood Orange) 5

Limonata (Lemon) 5

Chinotto (Citrus) 5

San benedetto sparkling water 7

San benedetto still water 7

Freshly squeezed orange juice 7

## **HOT BEVERAGES**

Coffee 5

Espresso 5

Doppio Espresso 5

Cappuccino 6

Caffe Latte 6

Espresso Corretto 9

Irish Coffee 11

Chamomile 6

Peppermint 6

Earl Grey 6

English Breakfast 6

## **ALCOHOLIC BEVERAGES**

### **ITALIAN LIQUORS 9**

Amaretto / Grappa / Limoncello / Sambuca / Amaro Fratelli/ Ramazzotti / Averna Amaro Siciliano/ Fernet- Branca/ Amaro Montenegro/ Cynar/ Frangelico

### **LIQUORS 11**

Cointreau / Grand marnier / Baileys / Kahlua / Whiskies / Gin / Vodka / Brandy / Rum / Tequila

### **BEER BY BOTTLE 12**

Peroni / Menabrea / Hoegaarden / Asahi / Tiger

### **BELLA PIZZA TREAT 12**

Martini bianco, Pineapple juice, and Grenadine

### **COSMOPOLITAN 12**

Vodka, Cointreau, Cranberry and Lime juice

### **MARGARITA 13**

Tequila, Cointreau and Lime juice

### **MARTINI 14**

Gin and Dry Vermouth

### **DAIQUIRI 14**

Rum, Lime juice and Sugar

### **ITALIAN BREEZE 14**

Campari, Lime juice and Apple juice

### **PINA COLADA 14**

Malibu rum, Cream and Pineapple juice

### **ITALIAN NEGRONI 15**

Martini Rosso, Campari and Gin

### **GODFATHER 15**

Whisky and Amaretto served with a cherry

### **LIMONCELLO MOJITO 15**

Limoncello, Mint leaves, Lime juice and Sugarcane

### **MOJITO 15**

White rum, Mint leaves and Lime juice and Soda water

### **ITALIAN APEROL SPIRIT 16**

Prosecco and Aperol soda

### **LONG ISLAND TEA 18**

Vodka, Rum, Gin, Cointreau, Lime juice and Coke



## HOUSE POURS

	<u>Glass</u>	<u>Carafe</u>	<u>Bottle</u>
<b><u>SPARKLING</u></b>			
<b>Prosecco Zefiro, Zardetto</b> <i>(Veneto)</i> Clean and fresh with elegant peach and white flower flavors.	15		70
<b><u>WHITES</u></b>			
<b>Pinot Grigio, Ca' Stella</b> <i>(Friuli)</i> Floral & grassy. Taste is fresh and balanced.	13	32	55
<b>Sauvignon Blanc, Anselmi</b> <i>(Friuli)</i> A crisp, consistently elegant white with prominent fruit.	16	41	72
<b><u>REDS</u></b>			
<b>Montepulciano, Riparosso</b> <i>(Abruzzo)</i> Round and harmonious with delicious red fruits and hint of licorice.	13	32	65
<b>Primitivo, Vigneti Del Salento</b> <i>(Puglia)</i> Bodied, fruity, soft and harmonious	16	42	75
<b>Chianti Classico, Vignamaggio</b> <i>(Tuscany)</i> Sangiovese and merlot blend, slightly oaky with berry notes. Rated 91 points by James Suckling	17	44	80

## SPARKLING WINES & ROSE

	<u>Vintage</u>	<u>Bottle</u>
<b>Guntrum Riesling Royal</b> <i>(Germany)</i> Elegant and classical Riesling scent, paired with aromas of tropical fruits. Green apples and citrus, pineapple and melon.	2019	70
<b>Rose, Jean Luc Colombo Cape Bleue</b> <i>(Provence, France)</i> Dry, round and full of finesse, watermelon and white cherry fruit with light floral hint. Rated 88 points by Wine Spectator	2020	75
<b>Moscato, Scanavino</b> <i>(Piedmont)</i> Powerful aromas of apricot and dried fruits, pleasantly sweet.	2020	78
<b>Brut Rosé, 61 Berlucchi</b> <i>(Franciacorta Lombardia)</i> Predominantly Pinot Noir, powerful yet delicate. Elegant and refreshing. Rated 90 points by Robert Parker	NV	110
<b>Brut Reserve, Billecart- Salmon</b> <i>(France)</i> Fresh and long- tasting. Renounce for fine, elegant structure and purity of fruits.	NV	120

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## ITALIAN WHITES

	<u>Vintage</u>	<u>Bottle</u>
<b>Orvieto, d' Amico</b> <i>(Umbria)</i> A light crisp blend of Pinot Grigio, Grechetto and Trebbiano. White fruit notes.	2020	75
<b>Passimento, Pasqua</b> <b>Romeo &amp; Juliet IGT Bianco</b> <i>(Veneto)</i> Amarone style with a unique flavor of apricot and honey with a creamy and balanced finish. Rated 91 points by Decanter	2019	80
<b>Chardonnay Calanchi, d' Amico</b> <i>(Umbria)</i> Clean, steely and dry with slightly mineral smooth taste.	2020	85
<b>Carricante Bianco di Caselle, Benanti (Sicily)</b> Crisp and very dry on the palate with pleasant acidity and nice aromatic persistence. Rated 87 points by Robert Parker	2020	85
<b>Pinot Grigio, Le Monde</b> <i>(Friuli)</i> Amber yellow colour with light copper tints. Fine and elegant with floral and golden apple notes.	2020	95
<b>Greco di Tufo, Villa Matilde</b> <i>(Campania)</i> Fruity and smooth with intense apricot & dried almonds aroma.	2018	125
<b>Chardonnay, Bruno Rocca</b> <i>(Piemont)</i> Highly complex, sweet, spicy with fruity melon scents and golden apple. Savoury, harmonic, hint of sweet tobacco. Long aftertaste.		

## OTHER WHITES

	<u>Vintage</u>	<u>Bottle</u>
<b>Sauvignon Blanc, Wild Rock</b> <i>(Marlborough, NZ)</i> Lovely freshness and zingy with hint of fresh herbs. Vibrant intense flavor that is classic Marlborough SB.	2020	80
<b>Chardonnay, Reserve Du Pic</b> <i>(France)</i> Fresh stone fruit and green apple with a clean and crisp finish.	2019	83
<b>Chardonnay, Arlequin</b> <i>(Barossa Valley, Australia)</i> Stone fruit and melon flavors with a hint of citrus and tight runway finish.	2017	88

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## ITALIAN REDS

	<u>Vintage</u>	<u>Bottle</u>
<b>Valpolicella, Montresor</b> <i>(Veneto)</i> Medium-bodied, velvety and warm with well-balanced tannins.	2019	75
<b>Uggiano Syrah Igt Toscana Syra'</b> <i>(Tuscany, Italy)</i> Intense ruby red. Redberries and raspberries bouquet accompanied with the varietal spicy hint.	2018	85
<b>Ripasso Valpolicella, Montresor</b> <i>(Veneto)</i> Rich and full-bodied, packed with ripe dark fruit flavours, silky tannins with a long finish.	2017	90
<b>Poggio Ai Ginepri Tenuta Argentiera</b> <i>(Tuscany)</i> Super Tuscan! Blend of Cab Sauv, Syrah and Merlot with structured blackcurrants and plum. Rated 90 points by Robert Parker	2020	95
<b>Campofiorin, Masi</b> <i>(Venice)</i> Ample and complex. Raisin, vanilla and cinammon scents. Rated 88 points by Wine Spectator.	2017	90
<b>Al Passo, Tolaini</b> <i>(Tuscany)</i> Super-Tuscan! A delicious blend of Sangiovese with 15% Merlot. Rated 92 points by Robert Parker	2018	98
<b>Tripudium, Carlo Pellegrino</b> <i>(Sicily)</i> A blend of Nero d'Avola, Cab Sauv and Syrah. Full-bodied, ripe red berries and spice.	2016	95
<b>Rosso Di Montalcino, Mastrojanni</b> <i>(Tuscany)</i> Ripe cherry and plum on the nose. Intense entry with pleasantly tannic and tangy finish. Rated 90 points by James Suckling	2018	99
<b>Chianti Classico Riserva Monna Lisa</b> <i>(Tuscany)</i> Full-bodied with intense ripe berries and slight oakiness, fairly tannic, long and warm in the finish. Rated 90 points by Wine Spectator	2016	120
<b>Collosorbo Brunello Di Montalcino</b> <i>(Tuscany)</i> Full-bodied, smooth with wild berries, plum and black pepper.	2017	140
<b>Barolo, Scanavino</b> <i>(Piedmont)</i> Medium to full-bodied with rustic tannins	2017	138
<b>Amarone Classico, Masi Costasera</b> <i>(Veneto)</i> Ripe, plummy cherry flavours with hints of chocolate and spice. Full-bodied with a firm, long finish. Rated 92 points by Robert Parker.	2016	165

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## ITALIAN REDS

	<u>Vintage</u>	<u>Bottle</u>
<b>Brunello Di Montalcino, Mastrojanni</b> <i>(Tuscany)</i> Excellent vintage for Brunello. Full-bodied, fruity and ripe tannins. Rated 96 points by Robert Parker and 98 points by James Suckling	2016	190
<b>Barolo Marcanasco, Renato Ratti</b> <i>(Piedmont)</i> Intense bouquet. Full-bodied and full-flavored, with wonderful balance, structure and a long finish.	2018	190
<b>Tignanello, Antinori</b> <i>(Tuscany)</i> An iconic Super-Tuscan. Intense raspberries, liquorice. Rated 94 points by Robert Parker	2014	290

## OTHER REDS

<b>Shiraz, Arlequin</b> <i>(Barossa Valley, Australia)</i> Ripe plumpy chocolaty fruit, velvety texture, silky tannis and a tasty never-ending finish.	2017	85
<b>Pinot Noir, Wild Rock Cupids Arrow</b> <i>(Marlborough, NZ)</i> Ripe red fruits, rich texture, fine tannins and a long dry finish. Rated 86 points by Robert Parker	2017	85
<b>Pinot Noir, Reserva Du Pic</b> <i>(France)</i> Intense nose of cherry and red fruits. Fine and light on the palate with soft tannis.	2020	85
<b>Malbec, Decero</b> <i>(Argentina)</i> Vibrant cherry, plum and cassis flavors that are supported by fresh acidity. Lighter body with very supple tannins. Rated 91 points by Wine Spectator and 90 points by James Suckling	2017	95
<b>Cabernet Sauvignon, Decero</b> <i>(Argentina)</i> Flavor profile of blackcurrant, plum and a slight hints of rhubarb and mint. Rated 92 points by James Suckling	2017	95

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## BEERS

	<u>Price</u>
<b>Bottle Beers</b>	<b>12</b>
Menabrea, Hoegaarden, Asahi, Tiger, Peroni	
<b>Italian Liquors</b>	<b>9</b>
Amaretto, Grappa, Limoncello, Sambuca, Amaro Fratelli, Ramazzotti, Averna Amaro Siciliano, Fernet- Branca, Amaro Montenegro, Cynar, Frangelico	
<b>Liquors</b>	<b>11</b>
Cointreau, Grand Marrier, Baileys, Kahlua, Whiskies, Gin, Vodka, Brandy, Rum, Tequila	

## COCKTAILS

<b>Limoncello Mojito</b>	<b>15</b>
Limoncello, mint leaves, lime juice, sugar cane	
<b>Italian Breeze</b>	<b>14</b>
Campari, lime juice and apple juice	
<b>Bella Pizza Treat</b>	<b>12</b>
Martini Bianco, pineapple juice, and grenadine	
<b>Aperol Spritz</b>	<b>16</b>
Processo and aperol soda	
<b>Negroni</b>	<b>15</b>
Martini rosso, campari and gin	
<b>Mimosa</b>	<b>16</b>
Prosecco and orange juice	
<b>Martini</b>	<b>14</b>
Gin and dry vermouth	
<b>Mojito</b>	<b>15</b>
White rum, mint leaves and lime juice with soda water	
<b>Cosmopolitan</b>	<b>12</b>
Vodka, cointreau, cranberry and lime juice	
<b>Daiquiri</b>	<b>14</b>
Rum, lime juice and sugar	
<b>Margarita</b>	<b>13</b>
Tequila, cointreau and lime juice	
<b>Long Island Tea</b>	<b>18</b>
Vodka, rum, gin, cointreau, lime juice and coke	
<b>Godfather</b>	<b>15</b>
Whisky and amaretto served with a cherry	
<b>Pina Colada</b>	<b>14</b>
Malibu rum, cream and pineapple juice	

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