

## ENTRÉE

### MIXED DIPS *(great to share)*

A variety of homemade dips w/ warm crispy wood fired bread & grissini sticks. – Yummm.. 15

### TEMPURA BATTERED PRAWNS

King prawns in a crispy tempura batter, served on a salad of pickled ginger, roasted peppers and fennel accompanied by a vodka & sweet chilli aioli. 15

### CHILLI MUSSELS

Steamed local black mussels w/ a white wine & napoli sauce, infused w/ citrus, pesto & chilli & accompanied by ciabatta bread. – *Amazing..* 18

### TUSCAN

Crispy pizza base, brushed w/ black olive puree, topped w/ diced tomatoes and fior di latte cheese. 14

### BRUSCHETTA

The true taste of Italy – diced tomatoes, spanish onions & basil, on homemade char-grilled bread. – *Favourite!!* 9.5

### MEATBALLS

Nonna's homemade meatballs cooked in napoli sauce served w/ ciabatta bread. 14.5

### SICILIAN OLIVES *(great to share)*

Juicy black & green kalamata olives, pan fried w/ chilli & fresh tomatoes served w/ warm crispy pizza bread. 15

### CALAMARI

Tender crispy calamari, lightly fried & served w/ a Tuscan salad of roma tomatoes, roasted peppers, capers and crispy bread. – *Popular Choice!* 15.5

### WOODFIRED PRAWNS

Woodfired whole Western Australian Black Tiger Prawns, drizzled w/ a coriander, chilli & lime dressing, served on a salad of avocado, cherry tomato, orange and fennel. – *Delicious..* 19.5

### ANTIPASTO *(great to share)*

An assortment of woodfired peppers, frittata, salami, crumbed olives, meatballs, grilled Italian sausage, olive crostini, artichoke, prosciutto & grissini sticks, accompanied by a caprese salad made up of roma tomatoes, fior di latte cheese & basil. 23

## WOODFIRED BREADS

GARLIC OR HERB	w/ mozzarella cheese. 7.5
SICILIAN	Napoli sauce, olives & chilli. 8
NAPOLI	Napoli sauce, garlic, topped w/ fior di latte cheese. 8
ROMA	Semi dried tomatoes, mozzarella topped w/ fresh parmesan cheese. 8
POTATO	Scallop potatoes, topped w/ sour cream. 8

## SALADS

CAESAR	A traditional salad of cos lettuce, crispy bacon, croutons, grated parmesan, & anchovies, topped w/ a poached egg. 17 (Additional: Chicken 3.5 extra).
WARM CHICKEN **	Marinated chicken breast grilled & served w/ avocado, fennel, spanish onion, wild rocket, roma tomato, oranges and drizzled w/ a honey mustard dressing. – <i>Ideal for summer!</i> 22
ITALIAN **	Mixed Lettuce, tomato, cucumber & olives w/ balsamic dressing. 8
GREEK **	Tomato, cucumber, onions, roasted peppers & fetta and capers. 11

(\*\* GLUTEN FREE)

# PASTA

*-You may mix and match as you please-  
Gnocchi, additional \$2-*

## PENNE NAPOLI

Tomato and basil infused sauce – recipe all the way from Italy. 15

## TORTELLINI BOLOGNESE

Traditional meat based tomato sauce. – *Made with love!* 16

## FETTUCINE CARBONARA

Bacon, onions, egg, parmesan, spring onion in a cream sauce. 19

## SPAGHETTI PRIMAVERA

Sautéed fresh seasonal vegies w/ a touch of cream and napoli sauce. 19

## LASAGNA AL FORNO

Oven baked meat layered pasta, w/ béchamel sauce and topped w/ mozzarella and parmesan cheeses. 18

## SPAGHETTI MEATBALLS

Nonna's homemade Italian meatballs simmered in napoli sauce. – *Yummy..* 20

## PENNE BALSAMIC

Sweet cherry tomatoes, fresh basil & parmesan, tossed in balsamic, olive oil & butter. – *Summer dish!* 19

## FETTUCINE MARINARA

Fresh mussels, prawns, scallops and pipi's sautéed w/ garlic and parsley, topped w/ a black tiger prawn served with or without napoli sauce. 24

## SPAGHETTI AGLIO OLIO

A tantalising blend of prosciutto, garlic, and chilli, tossed through rocket & olive oil. 19

## PENNE BELLA

Sautéed king prawns w/ pesto, spring onions flamed w/ brandy, & cooked w/ a hint of cream and juicy napoli sauce. 23

## FETTUCINE CHICKEN & AVOCADO

Tender chicken pieces, pan fried w/ avocado, & cashew nuts tossed in cream & parmesan cheese. 21

## SPAGHETTI VODKA & SALMON

Pan fried capers, smoked salmon, spring onion, flamed w/ vodka, w/ a touch of cream and napoli sauce. 21

## PENNE CALABRESE

Mouth watering hot salami, roasted peppers, onions, olives, chilli, & garlic, simmering in napoli sauce. 20

## FETTUCINE FLORENTINE

Baby spinach, pine nuts, & mushrooms in a creamy pesto & parmesan sauce. 19

## SPAGHETTI MUSSELS

Steamed local black mussels w/ a white wine & napoli sauce, infused w/ citrus, pesto & chilli. – *Amazing!* 24

## RISOTTI (\*\* GLUTEN FREE)

### PRIMAVERA \*\*

Pan fried semi-dried tomatoes, pinenuts, wild mushrooms & spinach, tossed w/ a hint of napoli sauce. 20

### MARINARA \*\*

Fresh mussels, prawns, scallops & pipi's w/ garlic & parsley topped with a black tiger prawn and a hint of napoli sauce. 24

### POLLO \*\*

Tender chicken breast w/ green peas & honey glazed sweet potato, tossed w/ a hint of cream & parmesan. 22

## CHILLI PRAWN RISOTTO

King prawns flamed w/ sambuca & simmered w/ pesto, chilli & rich creamy sauce. – *Very popular.* 24

## SICILIAN RISOTTO

Italian sausage, smoked bacon, roasted peppers, onions & chilli in a napoli sauce. 22

## **MAINS**

(\*\* GLUTEN FREE)

*Bella is proud to offer you the best in Certified Angus Australian Beef.  
(Minimum 30 days aged certified beef)*



**PORTERHOUSE \*\*** *Wine suggestion –Pepperjack Shiraz*

300g tender porterhouse w/ an egg & bacon Portobello mushroom, topped w/ fried onions served w/ crispy beer battered chips. – *Chef's Recommendation!* 39.5

**SCOTCH FILLET** *Wine suggestion – Traluna Sangiovese*



Thinly tenderised, aged Scotch fillet steak drizzled w/ a woodfired capsicum pesto, & resting on a tomato, spanish onion, olive & basil salad, w/ crusty ciabata bread. – *Fantastic Steak!!* 36

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**EYE FILLET** *Wine suggestion – Kangarilla Road Cabernet Sauvignon*

Tender eye fillet steak wrapped in smoked bacon, topped with a Portobello mushroom, accompanied by creamy scallop potatoes, partnered w/ canellini beans & minted peas, w/ mushroom sauce on the side. 35

**CHICKEN PARMIGIANA** *Wine suggestion – Brands Cabernet Merlot*

Crumbed tender chicken breast, grilled & topped w/ mozzarella & napoli sauce, served w/ crispy beer-battered chips. 29

**POLLO BELLA \*\*** *Wine suggestion – SQL Pinot Noir*

Juicy chicken breast, stuffed w/ fetta and semi-dried tomatoes, coated w/ a parmesan crust, topped w/ napoli sauce, resting on rocket & crispy potatoes. 33

**WOODFIRED RIBS** *Wine suggestion – Grant Burge Shiraz*

Woodfired American style pork ribs, marinated in a secret BBQ sauce, served w/ beer - battered chips. – *Popular..* 34

## **SEAFOOD**

**SEAFOOD PLATTER (to share)** *Wine suggestion – MOMO Sauvignon Blanc*

Whole Black Tiger Prawns & King Prawns, fresh scallops, mussels & pipi's, steamed in a white wine & napoli sauce, resting on saffron rice, accompanied by a side of lightly fried calamari, skewered prawns, tempura prawns & chips. – *Amazing!!* 70

**CALAMARI** *Wine suggestion – Moscato Sparkling*

Fresh calamari lightly fried & served w/ beer battered chips & home made tartare sauce. 29

**SAMBUCA PRAWNS** *Wine suggestion – Astrolabe Sauvignon Blanc*

King prawns sautéed w/ creamy chilli & pesto sauce flamed in sambuca, served on steamed saffron rice. – *Bella favourite...* 30

**CORIANDER, CHILLI & LEMON PRAWNS** *Wine suggestion – Catching Thieves Sem. Sauv. Blanc*

Chilli, coriander & lemon infused King prawns, served w/ a baby spinach, fetta & cherry tomato salad. 30

**SEAFOOD GRILL \*\*** *Wine suggestion – Astrolabe Sauvignon Blanc*

Whole Black Tiger Prawns, calamari, local mussels, pipis and King prawns, topped w/ a beautiful apple cider vinaigrette, served on a sizzling platter. – *Recommended!!* 38

## **SIDES**

**SIDE OF VEGIES \*\*** Fresh seasonal vegetables. 6

**ITALIAN POTATOES \*\*** Rough cut potatoes tossed in garlic & rosemary, served w/ sour cream. 8

**BEER BATTERED CHIPS.** 6

*Be sure to check out our daily Special's board!!*

## ***WOODFIRED PIZZAS***

Regular 14 - Large 20

Half - Half (Large only) 22

- SIENA** home made napoli sauce, fior di latte & fresh basil, drizzled w/ olive oil.
- ROCKET** pizza base brushed w/ garlic oil, topped w/ fresh prosciutto & rocket.
- CASALINGA** napoli & mozzarella, w/ goats cheese, roasted peppers, pesto, topped w/ prosciutto.
- BELLA** napoli sauce, prosciutto, roma tomatoes, fior di latte, olives & a touch of garlic.
- TANDOORI** napoli sauce & mozzarella, w/ fresh tandoori chicken, topped w/ minted yoghurt.
- ITALIAN SAUSAGE** napoli & mozzarella topped w/ Italian sausages, caramelised onions, roma tomatoes, chilli & garlic.
- BUON GIORNO** pizza base brushed w/ olive oil, topped w/ bacon, eggs, roma tomatoes & onions.
- ORTOLANA** napoli & mozzarella base, topped w/ wood fired baked potatoes, eggplant, zucchini, roasted capsicum, onions, & parmesan.
- GODFATHER** napoli sauce, fior di latte & hot salami.
- ARTICHOKE** napoli & mozzarella base topped w/ artichokes, semi-dried tomatoes & goats cheese.
- SANTORINI** napoli sauce & mozzarella, roma tomatoes, fetta cheese, olives, garlic & oregano.
- BIANCA** a unique combination of mozzarella, goats, fetta, parmesan & cream cheeses.
- SALMON** capers, spanish onions, cream cheese, topped w/ smoked salmon on a napoli & mozzarella base.
- CALABRESE** napoli & mozzarella, topped w/ hot salami, roasted peppers, olives, chilli & pesto.
- MEATBALL** home made meatballs with mozzarella and napoli
- PATATA** roasted potatoes, Italian sausage, fior di latte, onions & mozzarella & napoli sauce.

## ***CALZONES***

- BELLA** fresh tomato, prosciutto, mushrooms, mozzarella, egg & garlic, served w/ napoli sauce & parmesan (pizza parcel). 20
- VEGETARIAN** semi-dried tomatoes, roasted peppers, mozzarella, spinach, egg & garlic, served w/ napoli sauce & parmesan (pizza parcel). 20

TRADITIONAL PIZZAS ALSO AVAILABLE – ASK OUR FRIENDLY STAFF FOR A MENU.