



WELCOME TO

BELLA ITALIA

RISTORANTE & PIZZERIA

where authentic Italian flavour meets
warmth and simplicity

*You don't need a silver fork
to eat good food*

WE ARE HAPPY TO SPLIT BILLS - MAXIMUM 2 CARDS
15% PUBLIC HOLIDAY SURCHARGE

ALLERGENS

Please let staff know about any food allergies or dietary requirements before placing an order.

While we always aim to provide the best possible experience, we may accommodate some menu adjustments, although not all modifications are possible.

- Garlic ● Gluten ● Eggs ● Onion ● Dairy ● Nuts
● Shellfish/fish – (A) Australian, (I) Imported, (M) Mixed
-

BREADS

Pane

Pane di casa ● ●	10
House-made South Italy style bread served with Modena's Balsamic Glaze, extra virgin olive oil and whipped butter and smoked salt flakes	
Pane all'Aglio ● ● ●	9
Cream with butter, garlic, parsley	
Bruschetta al Pomodoro ● ● ●	12
Toasted house-made bread, with diced tomato, diced red onion, garlic, basil, oregano and balsamic glaze	
Garlic Pizza ● ●	14
Salt and confit garlic oil	Add cheese 3
Marinara Pizza ● ●	17
Tomato, garlic and oregano	



ENTRÉE

Antipasti

Warm Olives GFO ●	18
Warmed mixed olives marinated with lemon zest, garlic and pepper, served with house-made bread	
Calamari Fritti (l) ● ●	22
Lightly fried calamari with salt, pepper & served with mayonnaise	
Le Polpette GFO ● ● ● ●	22
Mamma's recipe: Beef and pork meatballs with garlic, eggs, parmesan and fresh parsley served with house-made bread	
Arancini pomodoro e mozzarella (4) ● ● ● ●	20
Deep fried rice balls with tomato, mozzarella cheese & basil served with mayonnaise	
Gamberi al Forno (l) GFO ● ● ● ●	26
Garlic prawns baked in butter, oil, tomatoes and chilli, served with fresh parsley and house-made bread	
Zucchini Flower ● ● ● ●	24
Deep fried zucchini flower stuffed with ricotta cheese & parsley served with mayonnaise	
Beetroot & Burrata GFO ● ●	24
Burrata cheese and poached beetroot with hazelnut and mint dressing	
Antipasto di Salumi GFO (serves 2) ● ● ● ●	36
Prosciutto Crudo di Parma DOP, Mortadella, mild salami, Truffle pecorino cheese, Grana Padano cheese and mixed olives. Served with house-made bread and caramelised onion jam	



MAINS

Secondi

- Bella Porchetta** ●●● 35
Roma-style slow roast pork belly stuffed with herbs and garlic.
Served on fava bean purée, with caramelised onion jam and rocket
- Chicken Supreme** GFO ●●● 34
Chicken supreme slow cooked & stuffed with provolone cheese and herbs.
Served with mushroom sauce, broccolini, baby carrots and roast potatoes
- Barramundi** (M) GFO ●●●● 38
Baked breadcrumb barramundi served with caponata veggies and pea purée
- Saltimbocca alla Romana** ●● 38
Eye fillet veal scaloppina with Prosciutto Crudo di Parma, sage and white wine sauce.
Served with broccolini, baby carrots and roasted potatoes



SALADS + SIDES

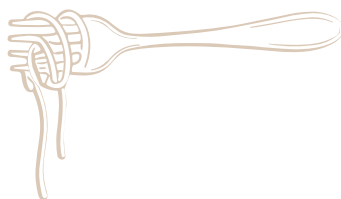
insalata e contorni

- Insalata Caprese** GF ● 16
Tomato, buffalo mozzarella, balsamic glaze, fresh basil and extra virgin olive oil
- Garden Salad** GF ● 15
Mixed leaves, tomatoes, olives, red onion, Italian vinaigrette, balsamic glaze di Modena
- Pear and Rocket Salad** GF ●● 16
Rocket, pear, walnuts, pecorino cheese, extra virgin olive oil and balsamic glaze di Modena
- Patate Arrosto** 15
Roasted potatoes with salt flakes and rosemary oil
- Fries** ●●● 12
With grated Grana Padano cheese and truffle mayonnaise

PASTA

All sauces can be made GF with penne pasta + \$3.5

- Pappardelle Porcini e Pollo** ●●● 31
Pappardelle pasta with porcini mushrooms, chicken, herbs and served with pecorino cheese.
- Casarecce with peas and sausage** ●●● 31
Casarecce pasta with Italian sausage, cooked in pea purée and served with Grana Padano cheese
- Spaghetti Meatballs** ●●●●● 29
Spaghetti cooked in sugo napoletano with our pork and beef meatballs.
Served with parsley and grated Grana Padano cheese
- Spaghetti Marinara (M)** ●●●● 34
Spaghetti with fresh mussels, prawns, mixed seafood, sugo napoletano, pepper and fresh parsley
- Gnocchi Pomodoro e Stracciatella** ●●●●● 32
House-made gnocchi baked in tomato e Stracciatella (the burrata fill).
Served with fresh parsley and grated Grana Padano
- Gnocchi al ragu Bolognese** ●●●●● 31
House-made gnocchi with pork and beef ragu bolognese served with grated Grana Padano cheese
- Cannelloni Ricotta e spinaci** ●●●●● 28
Cannelloni pasta stuffed with ricotta cheese and spinach, in napoletana sauce and bechamel
- Bella Lasagna** ●●●●● 30
Traditional lasagne, with bolognese sauce, bechamel, mozzarella and parmesan cheese



PIZZA

Pizze

Our pizzas are crafted with premium Italian wheat flours, milled and processed in Italy.
Our tomato and fior di latte mozzarella are also sourced directly from Italy,
ensuring a truly authentic Italian pizza experience.

GF base + \$5

We don't recommend pizza for coeliac customers, due to possible cross contamination in our pizzeria

Garlic Crust ● 14
Confit garlic oil & salt Add cheese 3

TOMATO BASE

Marinara ● Tomato, garlic, oregano 18

Andrea Tomato, mozzarella, ham, mild salami, mushrooms 26

Alice Tomato, mozzarella, salsiccia, pancetta, mild salami 26

Calzone (Folded pizza) Tomato, mozzarella, ham, salami, mushrooms 23

Diavola ● Tomato, mozzarella, hot salami, mixed mushrooms, basil 26

Margherita Tomato, mozzarella, fresh basil 21

Regina Tomato, buffalo mozzarella, fresh basil 25

Napoli Tomato, mozzarella, Amalfi Coast anchovies Armatore, oregano 26

Parma Tomato, mozzarella, fresh rocket, Prosciutto Crudo di Parma (24 months), shaved Grana Padano 27

Hawaiian Tomato, mozzarella, ham, pineapple 25

Vegetariana ● Tomato, mozzarella, fresh mushrooms, olives, capsicum, zucchini, red onion 27

Norma Tomato, mozzarella, fried eggplant, basil, grated dried ricotta cheese 25

Roby ● Tomato base, mozzarella, ham, mixed porcini mushrooms, truffle oil, Grana Padano 27

Gamberi (l) ● ● Tomato, mozzarella, prawns, garlic oil, fresh rocket 27

Calabrese ● Tomato, mozzarella, hot salami, nduja (spicy spreadable salami), olives, red onion 27

Capricciosa Tomato, mozzarella, mushrooms, ham, artichokes, olives 26

Italian Stallion Tomato, mozzarella, gorgonzola cheese, sausage, hot salami 27

Bobo 32 ● Tomato, mozzarella, pork belly, ham, mild salami, pancetta 27

Suprema ● Tomato, mozzarella, pepperoni, Italian sausage, ham, capsicum, mushroom, olives, red onion 27

Salami Tomato, mozzarella, pepperoni 26

ADP ● Tomato, mozzarella, mixed mushrooms, taleggio, Prosciutto Crudo di Parma 28

Pork Belly ● ● Pesto base, mozzarella, diced porchetta, fresh rocket, balsamic glaze di Modena 26

La Galena ● ● Pesto base, mozzarella, capsicum, mushrooms, garlic and paprika marinated chicken 26

MOZZARELLA only BASE

Amore Mio	Truffle base, mozzarella, potatoes, pancetta	26
Quattro Formaggi	Mozzarella, gorgonzola, taleggio, pecorino	25
Bella Italia	Mozzarella, crudo, buffalo mozzarella, fresh tomatoes, basil, balsamic vinegar Modena	28
Annina	Buffalo mozzarella, capsicum, pumpkin, mild salami, ham	26
Bimba	Mozzarella, potatoes, rosemary	24
Funghi	● Mozzarella, fresh mushrooms, mixed mushrooms, truffle oil	26
Mamma Mia	● Mozzarella, mortadella, stracciatella cheese (fill of burrata) and pistachio	29
Zuccona	● Mozzarella, pumpkin, fresh rocket, pine nuts, goats cheese	25
Capitano	Mozzarella, potato, Italian sausage, provolone cheese	27

ADDITIONS

ask staff for extras

Prawns Prosciutto	6
Ham Mushrooms Salami	3
Anchovies Olives Onion Pineapple	2



KIDS MENU

0-15yrs

Pasta <i>(Choose one meal from the following)</i>	15
Spaghetti al ragu	
Spaghetti cream and cheese	
Spaghetti napoletana	
Pizza <i>(Choose one meal from the following)</i>	15
Margherita	
Ham and pineapple	
Ham and cheese	
Mozzarella	
Kids Cotoletta	18
Chicken schnitzel with fries and tomato sauce	

VEGAN MENU

STARTERS

Warm Olives <small>GFO</small> ●●	18
Warmed mixed olives marinated with lemon zest, garlic and pepper, served with house-made bread	
Bruschetta al Pomodoro ●●●●	15
Toasted house-made bread, diced tomatoes, diced red onion, basil, oregano and balsamic glaze	
Garlic Crust Pizza ●●	14
Garlic confit oil & salt	Add Vegan cheese 3
Marinara Pizza ●●	17
Tomato, garlic and oregano	
Zucchini Flower (entrée) ●	24
Deep fried battered zucchini flower stuffed with house-made vegan ricotta cheese, served with vegan aioli	
Arancini ●●●●	22
Tomato and basil arancini served with aioli	

PASTA

Pappardelle ai Porcini ●●●●●	30
Pappardelle pasta with porcini mushrooms, herbs and vegan Grana Padano cheese	
Casarecce alla Verdure ●●	31
Casarecce pasta cooked in pea puree sauce with eggplant, capsicum, onion and zucchini served with vegan Grana Padano cheese and fresh parsley	
Baked Gnocchi ●●●	32
House-made gnocchi cooked in napoletana and eggplant sauce, baked with vegan mozzarella cheese and served with vegan Grana Padano	



VEGAN MENU

PIZZA

Pizza Verdure ●	26
Tomato, vegan mozzarella, zucchini, grilled capsicum, olives, eggplant, mushroom and red onion	
Pizza Zucca ●	26
Pumpkin, vegan mozzarella, rocket, pine nuts	
Pizza Funghi ●	26
Vegan mozzarella, fresh mushrooms, mixed mushrooms, truffle oil	
Pizza Campagnola ●	27
Vegan mozzarella, pumpkin, red capsicum, onion and oregano	
Pizza Norma	25
Tomato, vegan mozzarella, fried eggplant, house-made soy ricotta, fresh basil	
MargheVita	22
Tomato, vegan mozzarella, fresh basil	
La Patata	25
Baked potatoes, truffle oil, vegan mozzarella	

SIDES

Fries ●	12
With vegan Grana Padano and truffle vegan mayo	
Patate Arrosto	15
Roasted potatoes with salt flakes and rosemary oil	



DESSERT

Dolce

- Tiramisu** ●●● 16
The king of the Italian dessert, chef Nico's secret recipe, contains a dash of liqueur
- Gnocchetti di Pizza** VEGAN AVAILABLE ●●● 13 / 19
Fried pizza dough with Nutella or Vegan caramel
- Cannoli Siciliani** ●●●● 7
Traditional Sicilian style, crunchy shell stuffed with Italian vanilla custard, chocolate custard or sheep ricotta and pistachio crumb
- Sticky Date Pudding** GF ●● 16
House-made sticky date pudding served with butterscotch sauce and vanilla ice cream
- White Chocolate and Orange Pannacotta** GF ● 15
Traditional white chocolate pannacotta. Served with orange sauce and chocolate sand
- Tortino morbido al Pistacchio** GF ●●●● 16
Sicilian pistachio lava cake served with rose water ice cream
- Bella Italia Cheesecake** ●●● 16
Baked crumbed cheesecake made with buffalo ricotta cheese and cinnamon, served with vanilla ice cream
- Vegamisu** GF / VEGAN 16
Biscuit, tiramisu cream, with a scent of marsala
- Ice Cream** ● **Adult Serve** - Single 6 | Double 9 | Trio 12
Vanilla, Chocolate, Strawberry, Lemon **Kids Serve** - Single 4 | Double 6

*"Dessert doesn't go to the stomach.
It goes straight to the heart"*



LIQUID DESSERT

contains Alcohol

Shakerato al Gelato GFO	19
Blended vanilla ice cream, Frangelico, coffee crème de cacao & Baileys	
Nutella Martini GF	19
Melted Nutella, Kahlua, Vodka, dark crème de Cacao	
Vodka Sorbet GF / VEGAN	19
Lemon sorbet shaken over Vodka	

COFFEE

Coffee	5
Flat white, cappuccino, latte, hot chocolate, macchiato, espresso, piccolo latte	
Extra shot / decaf / soy milk	+ .5



DRINKS

COCKTAILS

ALL 19

Negroni Gin, Campari, Vermouth Rosso

American Campari, Vermouth Rosso Topped with Soda

Aperol Spritz Aperol Liqueur, Prosecco, Dash of Soda, Orange Slice

Campari Spritz Aperol Liqueur, Campari, Prosecco, Dash of Soda

Limoncello Spritz Limoncello, Prosecco, Dash of Soda, Mint

Peach Bellini Italian Prosecco, Peach Purée

Espresso Martini Vodka, Coffee, Kahlúa

Limoncello Sour Limoncello, Lemon Juice, Aquafaba

Amaretto Sour Amaretto Disaronno, Lemon Juice, Aquafaba

Negroni Sbagliato Campari, Vermouth Rosso, Prosecco

French Martini Vodka, Chambord, Pineapple Juice

Lychee Martini Vodka, Sugar Syrup, Lychee Flavoured Spirit

Passionfruit Caipiroska Vodka, Aperol, Passionfruit Puree, Lime

Pink Tail Gin, Pineapple Juice, Grenadine

Cosmopolitan Vodka, Cointreau, Lime Juice, Cranberry Juice

Sex On The Beach Vodka, Peach Schnapps, Orange Juice, Cranberry Juice

Margarita Tequila, Triple Sec, Lime Juice, Sugar Syrup

Moscow Mule Vodka, Ginger Beer, Lime

MOCKTAILS

ALL 12

Summer Stand Lychee, Passionfruit, Pineapple, Cranberry Juice

Shirley Temple Ginger Ale, Lime Juice, Grenadine

Orange Moscow Mule Orange Juice, Ginger Beer, Soda Water, Sugar Syrup



SPARKLING

Farina Prosecco Extra Dry Treviso DOC <i>Veneto, Italy</i>	14	54
Beautifully balanced with fresh red apples, shaved almonds and citrus, floral aroma. The palate is fresh, zesty with a generously long finish.		
Casa Gheller Prosecco Rosé Brut <i>Veneto, Italy (Vegan)</i>	14	54
Light and bright rosé colour. Fine and delicate perlage, fruity bouquet with delicate crisp golden apple and small mountain flowers notes. Dry, fresh and zesty, followed by a fruity and harmonious aftertaste.		
Wangolina Moscato <i>Limestone Coast, SA (Vegan)</i>	14	54
Delicate and sweet, yet fresh and vibrant with balanced acidity and aromatic effervescent finish.		
Lacourte-Godbillon 'Terroirs d'Ecueil' Premier Cuvée <i>Champagne, France</i>		140
Deliciously fresh with citrus aromas and stone fruit with a complex and elegant finish.		

ROSÉ

Lou Paraïs Alpes de Haute-Provence Rosé <i>Provence, France</i>	13	54
Aromas of fresh small red berries, citrus and savoury alpine herbs. Light and crunchy on the palate with a fresh, crisp dry finish.		
Castino Rosato 'Pocorosso' IGT <i>Piemonte, Italy</i>	14	59
A rosé made from Barbera and Dolcetto grapes picked early to keep freshness in the wine. Lovely floral notes on the nose with a fresh and mineral taste, and dry finish.		

"A meal without wine is like a day without sunshine"



WHITE

Nashdale Lane Riesling <i>Orange, NSW (Organic / Vegan)</i> Lemon and lime with a refreshing minerality on the nose. Nice and dry on the palate with a wonderfully balanced and elegant finish.	15	56
Inviniti Sauvignon Blanc <i>Marlborough, NZ</i> Beautiful tropical fruit with citrus and spring flowers.	14	55
Vermentino Trebbiano <i>Tuscany, Italy</i> Ripe yellow fruits like pineapple enriched by citrus notes and floral tones of white blossoms.		85
Le Pezze Pinot Grigio DOC <i>Veneto, Italy</i> Beautiful red apples and pears with citrus aromas. Fresh, clean and dry.	14	52
'Falcon Ridge' Orange Pinot Grigio <i>Orange, NSW</i> Grapes from an Organic vineyard in the cool region of Orange has produced a fresh, vibrant and appealing wine.	14	52
Lunaria Pinot Grigio (Rosé) <i>Abruzzo, Italy</i> Copper colour, floral with yellow fruits, On the palate is fresh, intense and fruity.	17	71
Wangolina Pinot Gris <i>Limestone Coast, SA (Vegan)</i> Particularly fragrant with pear blossom & honeysuckle. The palate is delightfully textural of white stonefruit & hint of spice and vanilla.	13	54
Glandore Chardonnay <i>Hunter Valley, NSW</i> Fresh on the nose and palate. Round and full bodied wine.	14	54
The Flying Winemaker Chardonnay <i>Margaret River, WA</i> Chablis style chardonnay, citrus blossom, stone fruit and mineral finish.	14	56



RED

Inviniti Pinot Noir <i>Marlborough, NZ</i>	15	56
Mix red and blackberry on the nose with soft tannins and savoury finish.		
Farina Valpolicella DOC <i>Veneto, Italy (Organic / Vegan)</i>	15	59
Unwooded style, balanced red with abundance of red berry, bright summer cherry and light, soft tannins with a dry finish.		
Rusden Driftsand GSM <i>Barossa Valley, SA (Vegan)</i>	13	52
Super juicy, very easy to drink and ideal with antipasto, tomato base pastas and pizza.		
Enio Ottaviani 168 Sangiovese Rubicone <i>Emilia-Romagna, Italy</i>	13	49
Dark cherries and black stone fruit, secondary notes of tomato leaf and dried herbs, high acid, firm tannins and balanced nature.		
Delio Dianella 1° Sangiovese & Alicante <i>Tuscany, Italy</i>		85
Aromas of cherry and plum, complemented by a subtle spicy note.		
De Vasari Organic Chianti DOCG <i>Tuscany, Italy (Organic / Vegan)</i>	14	54
Bright red cherry, blackberry, touch of kernel and liquorice on the palate. Tannins are firmer, holding an expansive sensation on the palate.		
La Valentina Montepulciano d'Abruzzo DOC <i>Abruzzo, Italy (Organic / Vegan)</i>	13	51
The deep, intense ruby red colour of the wine is striking, with small violet arches, red fruit, rose petals and hints of wet spices. (Italian style cab/merlot)		
Tumblong Hills 'Track Winding Back' Gundagai Cabernet Sauvignon <i>Gundagai, NSW</i>	12	49
Lovely red and blueberry, cedary oak and a hint of chocolate. Fine smooth tannins and a long finish.		
'Country Road' Coonawarra Cabernet Sauvignon <i>South Australia</i>	14	59
A rich full flavoured wine showing typical regional blackcurrant characters with a balanced aftertaste.		
La Vigne di Sammarco Primitivo Di Manduria DOC <i>Puglia, Italy</i>	14	54
Big, jammy, and rustic, with high alcohol, chewy tannins, and a sweet finish (shiraz/merlot).		

Glandore Shiraz <i>Hunter Valley, NSW</i> White pepper, cinnamon and clove. Medium bodied with great texture and structure.	14	56
Caruso E Minini Nero d'Avola <i>Sicily, Italy</i> Fruity notes of blackberry and cherry in a fragrant and lively aromatic bouquet (full bodied shiraz).	13	53
Le Vigne di Sammarco Negroamaro Salento IGP <i>Puglia, Italy</i> Intense full bodied, red ruby shiraz with purple shades. Clear scents of black cherries.	14	56
'Falcon Ridge' McLaren Vale Merlot <i>South Australia</i> This wine is from a low yielding Merlot Vineyard. Shows plum and berry characters with a soft round finish.	14	55
Naked Run BWC Shiraz <i>Barossa Valley, SA</i> Rich and ripe dark fruit with a hint of spices and long delicious finish.	15	58
Renzo Seghesio Barolo DOCG <i>Piemonte, Italy</i> Great example of Barolo, the classic 'Fist in a velvet glove'. Soft and floral on the nose, rich and concentrated on the palate.		160
San Polo Brunello di Montalcino DOCG <i>Tuscany, Italy (Organic / Vegan)</i> Elegant red berries, floral notes and seasoned oaks. Palate is rich with smooth velvety tannins.		165
Farina Amarone della Valpolicella DOCG <i>Veneto, Italy (Organic / Vegan)</i> Made from 100% dry grapes from a single vineyard, rich flavours of Christmas cake, raisins, dark chocolate spices and floral aromas.		145



BEER

BEER ON TAP	300mL	400mL
Menabrea Non-Filtrata Pale Ale	10.5	12
Peroni Nastro Azzuro Lager. <i>Itafy</i>	10.5	12

BOTTLED BEER / CIDER

Cascade Premium Light		9.5
James Squire Lashes Premium Pale Ale		10
Corona		10.5
Apple Cider		10

SOFT DRINKS

Coke, Coke Zero, Diet Coke, Solo, Sprite, Pink Lemonade, Ginger Beer, Sanpellegrino Chinotto, Soda Water, Tonic Water, Lemon Lime Bitters,		5
Juice – Pineapple, Orange, Cranberry, Apple		5.5
Sparkling Water 750mL Purezza		5

SPIRITS

Standard		14
Gordon's Gin, Absolut Vodka, Jack Daniel's, Johnny Walker Red, Canadian Club, Bundaberg, Jim Beam, Bacardi, Baileys, Montenegro, Fernet Branca, Limoncello, Italian Grappa, Kahlua, Frangelico, Cointreau, Chambord, Jose Cuervo Tequila, Midori, Tia Maria, Captain Morgan, Averna		
Premium		17
Chivas Regal, Johnny Walker Black, Hendrick's Gin, Belvedere Vodka, Grey Goose Vodka, Makers Mark, Amaretto di Saronno, Grandfather Port Coates 'Barrel Select' Port		
Reserve		21
Zacapa Centenario Rum, Laphroaig, Lagavulin		

