










BELLA CUCINA

SALADS

Fresh Burrata 	625
Green and ripe tomato relish, our own garden basil and aged balsamic	
Compressed Beetroot with Goat Cheese Snow 	545
Caramelized walnut, rocket lettuce and golden beetroot	
Green Asparagus & Grapefruit 	545
Smoked saffron curd, parmesan, kalamata olive wafers	
Tomato & Mozzarella 	575
Smoked in glass jar with rocket lettuce, pine nut pesto	
Quinoa, Kale & Avocado 	545
Black, red & white quinoa, pomegranate seeds, and avocado mousse	
Grilled Vegetable & Creamy Greek Feta 	545
Fresh porcini, zucchini, peppers, mushroom, carrot, artichoke, Greek feta	
Prosciutto di Parma, Coppa & Salami Milano 	795
Marinated olives, parmesan stick, rocket lettuce	
Tenderloin Carpaccio	625
Truffle aioli, rocket lettuce and parmesan shaving	
Caesar Salad  	575
Romaine lettuce, garlic brioche croutons, parmesan shavings (chicken/bacon)	
Yellow Fin Tuna Roulade	675
Poached egg, cucumber wrapped tuna with jalapeno	



APPETIZER

Parmesan Crusted Scallops	950
Truffle cauliflower puree, salmon roe, pickled carrot	
Fried Chicken	625
Filled with goat cheese, jalapeno dip, mixed leaves salad	
Prawn & Calamari Fritter	745
Baby rocket salad, lemon aioli	
Wild Mushroom Arancini 	525
Burnt garlic sauce, olive tomato salsa	
Bruschetta 	525
Warm tomato and melting mozzarella, Peperonata, mushroom & parmesan	
Garlic Bread 	525
Our signature with kale leaves, mixed herbs & parmesan	









SOUP

Minestrone al Genovese 	525
Cappuccino of Mushroom, Porcini Brioche 	575
Chicken Stracciatella with Passatelli 	575






RISOTTOS

Cherry Tomato Risotto 	775
Ligurian olives and lemon panagrattato	
Wild Mushroom Risotto 	795
Fresh porcini, button mushroom and white truffle oil	
Burnt Garlic & Spinach Risotto 	775
Greek feta, garlic chips, acid butter	
Black Rice & Quinoa Risotto 	755
Three seeds of quinoa cooked with black rice, mascarpone, fresh basil, lime juice	
Seafood Risotto	975
Prawn, crab, scallops, calamari, tomato	
Chicken & Burrata Risotto	950
Chicken thigh, tomatoes, fresh burrata	




PASTA

Whole Wheat Penne with Burrata 	775
Rocket, lemon, olive, garlic and torn burrata	
Texture of Truffle Mac & Cheese 	775
Classical mac & cheese, powder, fritter of mac & cheese	
Penne Arrabbiata with Confit Garlic 	745
Spicy tomato sauce, confit baby tomatoes, fresh basil, EVOO	
Linguine Alfredo with Broccoli Polonaise 	745
Cream, onion, parmesan, baked borccoli with taleggio	
Spaghetti Bolognese with Bacon 	875
Tenderloin bolognese, chopped bacon, white onion & parmesan	
Homemade Trenette with Chicken & Porcini 	875
Crumb fried chicken, fresh porcini, cream, parmesan & white truffle oil	
Seafood Fusilli	895
Prawn, calamari, fish, crab meat, white wine & cherry tomato	
Homemade Fettuccini Carbonara  	825
Pancetta crisp, pecorino cheese, egg yolk, cream & black pepper	







STUFFED & BAKED PASTA

Spinach & Nuts Ravioli 	925
Morel mushroom sauce, crushed pine nut, white truffle oil	
Roasted Vegetable & Ricotta Cannelloni 	745
Zucchini, red & yellow capsicum, eggplant, fresh basil	
Spicy Chorizo & Sweet Peppers Agnolotti 	975
Chicken stew with garlic, leek and carrot	
Prawn Ravioli 	975
Bisque emulsion and young tomato sauce	
Braised Tenderloin & Parmigianino Lasagna 	845
Braised in wine & stock for 6 hours, layered with béchamel sauce	




GNOCCHI

Ricotta Gnocchi 	725
Fresh tomato sauce, gratin with mozzarella	
Pan Fried Quinoa Gnocchi 	745
Wild mushroom ragout, fresh basil, white truffle oil	
Bacon Gnocchi 	825
Rolled with sour cream and olive oil butter	



PIZZA

Margherita 	645
Tomato sauce, mozzarella, fresh basil	
Truffle Mushroom 	825
Sour cream, wild mushroom, truffle oil, parmesan	
Burrata & Arugula 	775
Tomato sauce, parmesan, creamy burrata, balsamic reduction	
Primavera 	695
Artichoke, olive, mushroom, tomato, sweet corn	
Pepperoni 	875
Tomato sauce, pork pepperoni, mozzarella cheese	
Prosciutto & Rocket 	875
Parma ham, rocket lettuce, mozzarella, parmesan	
Seafood Marinara	825
Prawn, crab meat, squid, fish, oregano	
Chicken & Jalapeno	845
Tomato sauce, shredded chicken, red onion, jalapeno	

MEAT & POULTRY

Australian Rack of Lamb	2350
Potato and cheese tortino, creamy spinach puree, fresh porcini	
Braised Lamb	1250
Creamy potato, saffron risotto puree, grilled broccoli, lamb fritter	
Belgian Pork Belly  	1350
Prosciutto wrapped bocconcini, baked sweet potato ravioli, fig relish	
Roast Chicken	1150
Roasted chicken breast & thigh, layered potatoes, thyme jus	
Chicken Parmigiana 	1150
Pan fried crumbed chicken breast with potato puree & greens	
Buffalo Tenderloin	1250
Pan fried polenta, cardamom carrot & mushroom jus	






FISH & SEA FOOD

Chilean Sea Bass 	2350
Garlic potato flan, broccoli puree, coriander vanilla sauce	
Baby Lobster & Scallops	2350
Saffron polenta mousse, black rice, tomato & artichoke burro bianco	
Tiger Prawns	1595
Black rice and three seeds of quinoa risotto, avocado mousse, baby carrot	
Chorizo Crusted Salmon 	1395
Fondant potato, splash of vegetable puree, thyme infused mushy green pea	
Steamed River Sole	1150
Zucchini scales, black rice, braised spring onion, salsa verde & avocado	
Kolkata Bekti	1150
Confit potato, tomato, caper berry and creamy spinach	

SIDES



Truffle Potato Mash 	345
Creamy Spinach with Feta 	345
Parmesan French Fries 	295
Roasted Vegetables 	295

DESSERT

Tiramisu 	495
Dropped Lemon Tart 	475
Pineapple Semifrado	475
Caramelized coconut	
White Chocolate Cheese Cake 	495
Orange parfait	
Espresso Coffee Mousse	475
Raspberry coulis	
An Absolute Chocolate Cake 	525
Baileys sponge, warm chocolate milk	
Vanilla Cream Brûlée 	475
Fresh Fruit Platter	375

ICE CREAM

Selection of Ice Cream	345
Please ask you server for flavor available	

- All price exclusive of applicable taxes
 - Please inform the server for any special dietary requirement or in any case of any allergy
- Vegetarian**  **Contains Egg**  **Contains Pork** 