

BELLA ALICE

breakfast - lunch - dinner

ANTIPASTI

CAPRESE 17

Fiordilatte with seasonal tomatoes, basil leaves, oregano & extra virgin olive oil (GF, V)

TAGLIERE DI SALUMI (2 people) 29

Mortadella, hot salami, prosciutto crudo, speck, smoked ham, marinated olives and bread

FORMAGGI MISTI 21

Cheeseboard served with chilli honey and jam (V)

MOZZARELLA FRITTA 15

Deep fried fiordilatte cheese, served with house made Napoli sauce (V)

CAPELANTE 22

Pan fried scallops in a Mediterranean style

POLPO E PATATE 24

Grilled octopus served on potatoes velouté, cherry tomatoes, fried capers

GAMBERI CON PANCETTA 25

Wild-caught prawns wrapped with pancetta, served with rocket salad (GF)

PRIMI

LASAGNA 25

Bolognese sauce house made lasagna

RISOTTO ALLA MILANESE 27

Arborio rice, saffron, served with roasted bone marrow (GF)

RISOTTO DI MARE 29

Arborio rice, wild-caught prawns, scallops, mussels (GF)

FETTUCCINE ALLA BOLOGNESE 25

House made pasta served with bolognese Sauce (GFA)

SPAGHETTI CON ARAGOSTA 32

House made pasta served with extra virgin Olive oil, lemon, garlic, wild-caught prawns and half lobster tail, chilli and parsley (GFA)

PENNE AL PESTO GENOVESE 25

House made pasta served with house made fresh pesto, potatoes and green beans ADD Grilled chicken \$ 3 (GFA, V)

PENNE ALLA VODKA 28

House made pasta, spicy rose` sauce, oregano, chili and crispy pancetta (GFA)

PENNE AL POMODORO 27

House made pasta, house made Napoli sauce, house made Stracciatella cheese, basil oil (GFA,V)

GNOCCHI ALLA SORRENTINA 25

Potato gnocchi, house made Napoli sauce, fiordilatte cheese, parmesan (V)

GNOCCHI AL TARTUFO NERO 29

Potato gnocchi, black Truffle cream, sautéed mushroom (V)

VELLUTATA DI CAVOLFIORE 25

Cauliflower soup with black truffle, served with cheesy bread and truffle oil (V, GFA)

SECONDI

POLLO ALLA DIAVOLA 32

Grilled Spicy half chicken served with garden salad and house made aioli sauce (GF)

TAGLIATA DI CARNE 34

220gr Scotch fillet served with rocket salad, parmesan, cherry tomatoes and balsamic reduction (GF)

SALMONE AL PESTO 32

180gr Wild-caught salmon served with broccolini, mash potatoes and pesto sauce

SPEZZATINO DI CARNE 28

Beef stew Italian style, served with mashed potatoes

SIDES

INSALATA MISTA	9
Mesculin, cucumber, radish, red onion, carrot, olives (GF, VG)	
INSALATA DI RUCOLA	10
Rocket salad, parmesan, walnuts & balsamic dressing (GF, VG)	
ASPARAGI	12
Grilled baby asparagus (VG, GF)	
PATATINE FRITTE	7
Bowl of chips served with house made aioli sauce (V)	

DOLCI

TIRAMISU	12
House made Mascarpone and coffee dessert	
PANNA COTTA	9
Ask staff for flavor of the day (GF)	
CANNOLI	12
Sweet pastry shell, sweet ricotta filling, choc chips, pistachios	