



Bella
VENEZIA

RESTAURANT + BAR

pane

(Bread)

Pane Casa (v) (<i>Homemade Breads</i>)	15
Homemade sourdough bread made from 2 year old culture w/ olive tapenade, sundried tomato pesto, Goondiwindi extra virgin olive oil & vino cotto	
Avocado Focaccia (v)	18
Warm focaccia, sliced avocado, balsamic	
Bruschetta al pomodoro (v)	15
Grilled sourdough, tomatoes, garlic, red onion, basil, Goondiwindi extra virgin olive oil, vino cotto	

pasta e risotto

Our pasta is made fresh in house using free range eggs, purified water and only the finest quality flour
(Gluten free pasta available – add 4)

Linguine ai Gamberoni	41
Local Mooloolaba King Prawns, fresh chilli, garlic, local cherry tomatoes, lemon zest, white wine, house made linguine, Goondiwindi extra virgin olive oil	
Spanner Crab Ravioli	39
Local spanner crab & Mooloolaba prawn filled ravioli, Verjus, tarragon, tomato concasse	
Penne Calabraise	37
House made penne pasta, Italian sausage, olives, chilli, garlic, rapini, white wine, tomato sugo, Grana Padano	
Gnocchi (v)	38
Pan fried house made gnocchi, Noosa hinterland mushrooms, chives, leek & truffle cream, pecorino	
Beef Cheek Parpadelle	34
Slow cooked beef cheek ragout, home made hand cut Parpadelle, Monnalisa Pecorino	
Risotto Marinara (gf)	38
Fresh mussels, vongole, Mooloolaba prawns, calamari, fish pieces, tomato sugo, dill	
Risotto alla Zucca (v) (gf)	31
Risotto, roast pumpkin, pine nuts, parmesan	

stuzzichini

(Small Plates / Share Plates)

Olive (v) (gf)	9
Sicilian Green olives	
Kalamata olives	
Mixed Olives	
Coffin Bay Oysters	\$4.75 ea
<i>Shucked daily to order</i> (min 3 oysters per variety) (order in 3, 6 or 12s)	
– Natural	
– Chilli, ginger, chervil, tomato vinegratte	
– Limoncello & rosemary granita	
– Kilpatrick	
Colpi di Ostriche (Oyster shot)	7 ea
Freshly shucked Coffin Bay Oyster shot w/ vodka Bloody Mary mix	
Arancini Quattro Formaggi (v) (min of 2)	7 ea
Panko crumbed rice ball, Tasmanian triple cream brie, pecorino, mozzarella, aged cheddar, tomato sugo, ricotta salata	
Crocchette di Pesce (min of 2)	8 ea
Potato and Atlantic salmon croquettes, black garlic aoli	
Capesante (4 scallops)	23
Hervey Bay scallops, fregola, truffle cream foam, cauliflower florets, shimiji mushrooms	
Mac Crusted Mahi Mai (entrée size)	26
Local caught Mahi Mahi, macadamia crumb, fava beans, coconut, lemon myrtle	
Carpaccio d' Manzo	23
Black Angus eye fillet, cured egg yolk, pear & caper relish, black garlic aoli, watercress	
Polpo alla Griglia (gf)	23
Tender grilled octopus, grilled artichoke, heirloom tomatoes, candy beetroot, red radish, green apple & mint gel	
Calamari Fritti	19
Tender fried calamari, aioli, lemon	
Crispy Skin Pork Belly (gf)	24
Crispy skin pork belly, carrot puree, pistachio, caramelised green apple, baby Dutch carrot, beetroot	
Antipasto Semplice	30
Pastrami, Capocolo, Salami, marinated vegetables, mixed olives, grilled sourdough	

bambini

(Children 10 years & under)

Spaghetti Bolognese	15
Topped w/ grated mozzarella	
Mini Margherita (v)	10
Italian tomato (Naples), fior di latte	
Mini Ham & Pineapple	10
Mozzarella fior di latte, smoked ham, pineapple	
Bambini Fries (v)	8
Children's size fries	
Vanilla Ice Cream	8
w/ chocolate or strawberry topping	

pizza

Our dough is made the traditional way, finished by hand using Italian '00' flour
(Gluten free pizzas available – add 4)

Margherita (v) (Traditional Napoletana style pizza)	29
San Marzano tomatoes DOP, sea salt, fresh basil, mozzarella fior di latte, extra virgin olive oil	
Pepperoni Classico	30
Italian tomato (Naples), Messinese Pepperoni, mozzarella fior di latte	
Bella Venezia	31
Italian tomato (Naples), mild sopressa, double smoked ham, chilli, mushroom, red onion, mozzarella fior di latte	
Carni Italiane Classico (Classic Meat Lovers)	31
Italian tomato (Naples), capocolo, mild sopressa, artichoke, olives, anchovies, arugula, mozzarella fior di latte	
Florence (v)	27
Italian tomato (Naples), spinach, sauteed mushroom, mozzarella fior di latte, pumpkin, roast capsicum, garlic aioli	
Indiavolata (Authentic Italian Sausage)	30
Italian tomato (Naples), marinated Friarielli (Italian young broccoli), Italian sausage, mozzarella fior di latte, Fontina Aosta D.O.P., basil pesto	
Prosciutto Rucola e Parmigiano	30
Italian tomato (Naples), Prosciutto di Parma, mozzarella fior di latte, arugula, vinaigrette, Parmigiano-Reggiano	
Pizza Allo Scoglio (Seafood Pizza)	35
Italian tomato (Naples), local Mooloolaba prawns, calamari, fish pieces, clams, fresh chilli, arugula, fior di latte	
Roma	30
Italian tomato (Naples), marinated lamb, caramelised onion, sundried tomato, roast pumpkin, confit garlic, fresh oregano, mozzarella fior di latte	
San Marco	30
Italian tomato (Naples), smoked chicken, chilli flakes, red peppers, rosemary salt, Fontina Aosta D.O.P., mozzarella fior di latte	

insalate e contorni

(Salads & Sides)

Insalata Mista (gf) (v)	16
Baby spinach leaves, roast pumpkin, cherry tomato, shaved parmesan w/ truffle infused balsamic dressing	
Insalata di Melone (gf)	19
Rockmelon, prosciutto di parma, watercress, fior di latte, roasted beets, candy walnuts, vino cotto	
Insalata Caprese (gf) (v)	18
Mozzarella fior di latte, local heirloom tomatoes, basil, aged balsamic	
Insalata di Quinoa (gf)	19
Salad of roast pumpkin, quinoa, rocket, cherry tomatoes, fresh chilli, mint yoghurt	
w/ Chicken Loin	add 9
Insalata di Gamberoni (gf)	30
Salad of roast pumpkin, quinoa, rocket, cherry tomato, fresh chilli, mint yoghurt, w/ Mooloolaba Kings Prawns & avocado	
Verdure di Stagione (v) (gf)	8
<i>Please ask your waiter for the seasonal vegetables of the day</i>	

secondi

(Main Course)

Pesce del Giorno	Market Price
Fresh Market Fish of the Day	
<i>Please ask your waiter for our daily catch</i>	
Lamb Porchetta	40
Lamb (stuffed w/ silverbeet, buffalo ricotta, hazelnuts & apricots), parsnip puree, sweet potato crisp, baby turnips, port reduction	
Duo di Maiale (gf)	41
Crispy skin pork belly, pork loin, carrot puree, caramelised green apple, baby Dutch carrot, cavolo nero, beetroot	
Beef Cheek	39
16 hour braised beef cheek, truffle & chives infused potato, pepperonata, braise sauce	
Pollo alla Rusticana (gf)	38
Twice cooked Free Range chicken breast, cavolo nero, crushed pinenuts, parsnip puree, asparagus, sweet port jus	
Contro filetto di Manzo (gf)	39
250g MSA Rump Cap, gratin potatoes, broccolini, red wine jus	

dolci & formaggi

(Sweets & Cheese)

Chocolate Nemesi (gf)	19
70% Cocoa flourless chocolate indulgent torte, Vanilla bean Marscarpone	
Tiramisu	18
Espresso soaked sponge fingers, amaretti biscuits, mascapone, Seppeltsfeld Grand Tokay	
Panna Cotta del giorno (gf)	17
Vanilla panna cotta, pistacchio dust, meringue, wild berry compote & pistachio praline	
Hennessy VS Cognac Crème Brulee	20
Prosecco, cardamom and saffron poached pear, pistacchio crumb	
Crostata al Limone (home made lemon tart)	17
Toasted Italian meringue, candied lemon, sweet pastry crumb	
Affogato (gf)	15
Espresso coffee, vanilla ice cream, Tia Maria	
Cheese Board	30
A selection of 3 cheeses, crushed pistacchio, fresh fruit, lavosh, fig paste, condiments	
Single Cheese (25g)	10
Fontina Aosta DOP – Cow's milk (Aosta Valley, Italy)	
MonnaLisa Pecorino – Sheep's milk (Siena, Italy)	
Gorgonzola – Cow's milk (Lombardy, Italy)	
Triple Cream Brie – Cow's milk (Tasmania, Aust)	



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.90% All Debit, Credit and PayWave
1.62% American Express
No Fee Cheque or Savings

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EST. 1983
36TH YEAR ANNIVERSARY

