



## Vegan Menu

### Pane (Bread)

<b>Pana Casa</b> (v) (Homemade Breads) Homemade sourdough bread from 1 year old culture w/ olive tapenade, sundried tomato pesto, local QLD extra virgin olive oil and vino cotto	15
<b>Avocado Focaccia</b> (v) (gf) Warm focaccia, sliced avocado, balsamic	18
<b>Bruschetta al pomodoro</b> (v) Grilled sourdough, tomatoes, garlic, red onion, basil, local QLD extra virgin olive oil, vino cotto	15

### Stuzzichini (Small Plates/Share Plates)

<b>Sicilian green olives</b> (v) (gf)	9
<b>Kalamata olives</b> (v) (gf)	9
<b>Mixed olives</b> (v) (gf)	9

### Pizza

– Pumpkin, spinach, capsicum, mushrooms, avocado (v) (GF Option available add 4)	26
– San Marzano tomatoes DOP, sea salt, fresh basil, vegan cheese, extra virgin olive oil (v) (GF Option available add 4)	30
– Artichoke, onion, olives, grilled zucchini, argula (v) (GF Option available add 4)	26

### Pasta/Risotto

<b>Pumpkin Risotto</b> (v) (gf) Roast pumpkin, pumpkin puree, Arborio rice, sage, pinenuts	31
<b>Mixed Mushroom Risotto</b> (v) (gf) Noosa Hinterland Mushrooms, Arborio rice, chives, truffle oil	37
<b>Eggplant Caponata</b> (v) (gf) Penne pasta, eggplant, zucchini, capsicum, onion, tomato, parsley	33
<b>Penne Napoli</b> (v) (gf) Penne pasta, Napoli sauce	29

### Insalata e contorni (Salads & Sides)

<b>Insalata Mista</b> (v) (gf) Baby spinach leaves, roast pumpkin, cherry tomato, truffle infused balsamic dressing	16
<b>Quinoa Salad</b> (v) (gf) Roast pumpkin, cherry tomatoes, quinoa, rocket, chilli	19
<b>Seasonal Vegetables</b> (v) (gf) Mix of in seasonal vegetables	8

### Dolci (Sweets)

<b>Seasonal fruit platter</b> (v) (gf)	20
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## 4 Course Tasting Menu

**\$75 per head** (no beverage)

**\$125 per head with paired wine**  
(includes 3 x half Glasses + 60ml Limoncello)

### 1st Course

#### Cured Petura Ocean Trout

Pickled fennel, orange segment, Enoki mushroom, avocado & goats cheese foam, nut & crumble, croutons

2018 Rimauresq 'cru classe' Rose – Provence, France

### 2nd Course

#### Tortellini (v)

Pumpkin, ricotta & macadamia nut filled hand crafted Tortellini, asparagus, green pea, crispy prosciutto chards, salsify foam

2015 Leeuwin Estate 'Art Series' Chardonnay – Margaret River, WA

### 3rd Course

#### Lamb Porchetta (gf)

Lamb (stuffed w/ silverbeet, buffalo ricotta, hazelnuts & apricots), parsnip puree, sweet potato crisp, baby winter veg, port reduction

2016 Masi 'Bonacosta' DOC Valpolicella – Veneto, Italy

### 4th Course

#### Crostata al Limone

(homemade lemon tart)

Toasted Italian meringue, candied lemon, sweet pastry crumb

Argiolas 'Tremontis' Limonsardo – Sardegna, Italy

## pane

(Bread)

<b>Pane Casa</b> (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	
<b>Avocado Focaccia</b> (v)	18
Warm focaccia, sliced avocado, balsamic	
<b>Bruschetta al pomodoro</b> (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)

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

**Bella**  
VENEZIA

RESTAURANT + BAR

EST. 1983  
36TH YEAR ANNIVERSARY



## stuzzichini

(Small Plates / Share Plates)

<b>Olive</b> (v) (gf)	9
Sicilian Green olives	
Kalamata olives	
Mixed Olives	
<b>Coffin Bay Oysters</b>	\$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	
<b>Colpi di Ostriche</b> (Oyster shot)	7 ea
Freshly shucked Coffin Bay Oyster shot w/ vodka Bloody Mary mix	
<b>Arancini Quattro Formaggi</b> (v) (min of 2)	7 ea
Panko crumbed rice ball, Tasmanian triple cream brie, pecorino, mozzarella, aged cheddar, tomato sugo, ricotta salata	
<b>Capesante</b> (4 scallops)	23
Apple & Lavendar smoked Hervey Bay Scallops, avocado puree, baby cucumber, finger lime, limoncello rosemary granita	
<b>Cured Petura Ocean Trout</b>	24
Pickled fennel, orange segment, Enoki mushroom, avocado & goats cheese foam, nut & seed crumble, croutons	
<b>Tortellini</b>	24
Pumpkin, ricotta & macadamia nut filled hand crafted tortellini, asparagus, green pea, crispy prosciutto chards, salsify foam	
<b>Carpaccio d' Manzo</b>	22
Black Angus eye fillet, cured egg yolk, pear & caper relish, black garlic aoli, watercress	
<b>Polpo alla Griglia</b> (gf)	23
Tender grilled octopus, grilled artichoke, heirloom tomatoes, candy beetroot, red radish, green apple & mint gel	
<b>Calamari Fritti</b>	19
Tender fried calamari, aioli, lemon	
<b>Crispy Skin Pork Belly</b> (gf)	24
Crispy skin pork belly, carrot puree, pistachio, caramelised green apple, baby Dutch carrot, beetroot	
<b>Antipasto Semplice</b>	30
Pastrami, Capocolo, Salami, marinated vegetables, mixed olives, grilled sourdough	
<b>bambini</b>	
(Children 10 years & under)	
<b>Spaghetti Bolognese</b>	15
Topped w/ grated mozzarella	
<b>Mini Margherita</b> (v)	10
Italian tomato (Naples), fior di latte	
<b>Mini Ham &amp; Pineapple</b>	10
Mozzarella fior di latte, smoked ham, pineapple	
<b>Bambini Fries</b> (v) Children's size fries	8
<b>Vanilla Ice Cream</b>	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)

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

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

## secondi

(Main Course)

<b>Pesce del Giorno</b>	Market Price
Fresh Market Fish of the Day	
<i>Please ask your waiter for our daily catch</i>	
<b>Lamb Porchetta</b>	40
Lamb (stuffed w/ silverbeet, buffalo ricotta, hazelnuts & apricots), parsnip puree, sweet potato crisp, baby winter veg, port reduction	
<b>Duo di Maiale</b> (gf)	41
Crispy skin pork belly, pork loin, carrot puree, caramelised green apple, cavolo nero, pistachio crumb, beetroot	
<b>Beef Cheek</b>	41
16 hour slow cooked beef cheeks, texture of sweet potatoes, charred baby onion, pepperonata, braise jus	
<b>Contro filetto di Manzo</b> (gf)	40
250g Angus Rump, gratin potatoes, broccolini, red wine jus	

## dolci & formaggi

(Sweets & Cheese)

<b>Chocolate Nemesis</b> (gf)	19
70% Cocoa flourless chocolate indulgent torte, Vanilla bean Marscarpone	
<b>Tiramisu</b>	18
Espresso soaked sponge fingers, amaretti biscuits, mascapone, Seppeltsfield Grand Tokay	
<b>Panna Cotta del giorno</b> (gf)	17
Vanilla panna cotta, pistachio dust, meringue, wild berry compote & pistachio praline	
<b>Hennessy VS Cognac Crème Brulee</b>	20
Prosecco, cardamom and saffron poached pear, pistachio crumb	
<b>Crostata al Limone</b> (home made lemon tart)	17
Toasted Italian meringue, candied lemon, sweet pastry crumb	
<b>Affogato</b> (gf)	15
Espresso coffee, vanilla ice cream, Tia Maria	
<b>Cheese Board</b>	30
A selection of 3 cheeses, crushed pistachio, fresh fruit, lavosh, fig paste, condiments	
<b>Single Cheese</b> (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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