



## Vegan Menu

### Pane (Bread)

<b>Pana Casa</b> (v) (Homemade Breads) Homemade sourdough bread from 3 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>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>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

**\$80 per head** (no beverage)

**\$135 per head with paired wine**  
(includes 3 x half Glasses + 30ml Argiolas Limonsardo)

### 1st Course

#### Capesante (gf)

Pan seared Hervey Bay Scallops,  
cauliflower puree, pea puree, prosciutto chards

2018 Pieropan "Soave Classico"  
Garganega – Veneto, Italy

### 2nd Course

#### Tortellini (v)

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

2018 Franz Haas "Lepus"  
Pinot Bianco – Alto Adige, Italy

### 3rd Course

#### Agnello (gf)

Sous Vide Lamb Rack, parsnip puree, baby carrots,  
tomato & mustard seed relish, broccolini pesto, lamb jus

2018 Tommasi (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)

- Pane Casa** (v) (*Homemade Breads*) 15  
Homemade sourdough bread made from 3 year old culture w/ olive tapenade, sundried tomato pesto, 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, extra virgin olive oil, vinno 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, extra virgin olive oil
- Spanner Crab Ravioli** 39  
Local spanner crab & Mooloolaba prawn filled ravioli, Verjus, tarragon, tomato concasse
- 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
- Tortellini** (entrée size) 29  
Pumpkin, ricotta & macadamia nut filled Hand Crafted Tortellini, asparagus, green pea, crispy prosciutto chards, parsnip purée

## stuzzichini

(Small Plates / Share Plates)

- Olive** (v) (gf) 9  
Sicilian Green olives 9  
Kalamata olives 9  
Mixed Olives 9
- Coffin Bay Oysters** (order in 3, 6 or 12s) \$4.75 ea  
*Shucked daily to order* (min 3 oysters per variety)  
• Natural • Kilpatrick • Raspberry vinaigrette
- 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
- Capesante** (4 scallops) 24  
Pan seared Hervey Bay Scallops, cauliflower puree, pea puree, prosciutto chards
- Ocean Trout** 30  
Herb poached Ocean Trout, spinach & dill puree, salad of chevril, fennel and radish, toasted sourdough crisp, crème fraiche, trout roe
- Polpo alla Griglia** 24  
Grilled Fremantle octopus, fregola, heirloom tomato, saffron aioli, apple & mint gel
- Calamari Fritti** 19  
Tender fried calamari, aioli, lemon
- Crispy Skin Pork Belly** (gf) 28  
Crispy skin pork belly, carrot puree, pistachio, caramelised green apple, baby Dutch carrot, beetroot
- Antipasto Semplice** 30  
Selection of traditional salumi, marinated olives, heirloom tomatoes, marinated artichoke, zucchini and bocconcini w/ daily baked sourdough, extra virgin olive oil & balsamic vinegar

## 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) Children's size fries 8
- 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
- Prosciutto Rucola e Parmigiano** 30  
Italian tomato (Naples), Prosciutto di Parma, mozzarella fior di latte, arugula, vinaigrette, Parmigiano-Reggiano
- Ferrara** 35  
Italian tomato (Naples), Mooloolaba King Prawns, arugula, fior di latte, fennel, fresh chilli, garlic, extra virgin olive oil, dill, lemon
- Roma** 30  
Italian tomato (Naples), marinated lamb, caramelised onion, sundried tomato, roast pumpkin, confit garlic, fresh oregano, 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 Caprese** (gf) (v) 18  
Mozzarella fior di latte, local heirloom tomatoes, basil, aged balsamic
- Verdure di Stagione** (v) (gf) 8  
*Please ask your waiter for the seasonal vegetables of the day*

## secondi

(Main Course)

- Pesce del Giorno** Market Price  
Fresh Market Fish of the Day  
*Please ask your waiter for our daily catch*
- Agnello** 49  
Duo of Sous Vide Lamb Rack and Rump, parsnip puree, baby carrots, tomato & mustard seed relish, broccolini pesto, lamb jus
- Crispy Skin Pork Belly** (gf) 42  
Crispy skin pork belly, caramelised Dutch carrot, Green apple cider jam, carrot puree, pickled pearl onion, pistachio crumb
- Beef Cheek** 42  
16 hour braised beef cheek, truffle & chives infused potato, pepperonata, braise sauce
- Contro filetto di Manzo** (gf) 40  
250g Angus Rump, gratin potatoes, broccolini, red wine jus

## dolci & formaggi

(Sweets & Cheese)

- Chocolate Nemesis** (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, pistachio dust, meringue, wild berry compote & pistachio praline
- VS Cognac Crème Brulee** 20  
Prosecco, cardamom and saffron poached pear, pistacchio crumb
- Crostata al Limone** (home made lemon tart) 18  
Toasted Italian meringue, candied lemon, sweet pastry crumb
- 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)

# Bella

## VENEZIA

RESTAURANT + BAR

EST. 1983

37TH YEAR ANNIVERSARY

