

## ANTIPASTI.

### **Fave e Cicoria (V) 12.50**

Apulian style board-beans purée and sautéed chicory.

### **Burrata e Pomodorini BIO (V) 13.50**

Creamy Burrata – organic cherry tomatoes - balsamic vinegar

### **Antipasto di Pesce 20.50**

Our daily selection of seafood

### **Antipasto all' Italiana 17.50**

Selection of Italian cheeses – cold cuts – grilled vegies

### **Bruschette Miste (8pcs) 13.50**

Mix of bruschette with tomatoes – burrata/anchovies – porcini/truffle

## PASTE

### **Lunette al Tartufo (V) 18.50**

Truffle and cheese filled fresh pasta – truffle sauce – fresh truffle

### **Panzerotti ai Porcini (V) 17.50**

Ricotta filled fresh pasta – porcini mushrooms sauce – 24m old Parmigiano Reggiano

### **Quadrelli di Chianina 17.50**

Cheese and aubergine filled fresh pasta – braised beef and tomato sauce

### **Linguine alle Vongole 17.50**

Linguine pasta – clams – chilli

### **Risotto Gamberi, Burrata e Pistacchio 19**

Risotto – Argentinian prawns – burrata cheese – pistachio crumble

### **Orecchiette, Cime di Rapa e Patate (V) 16.50**

Orecchiette pasta – Apulian indigenous broccoli – potatoes

## SECONDI

### **Filetto al Tartufo Nero or Gorgonzola Sauce 29.50**

New Zealand's grass-fed tenderloin – aubergine parmigiana – garden salad

### **Spigola, Carciofi e Pomodorini Confit 26.50**

Oven baked seabass – artichokes – confit cherry tomatoes

### **Bistecca di Cavolfiore allo Zafferano (V) 19**

Saffron infused cauliflower steak – raw courgette – mushrooms – potato cream

## CONTORNI

Mix leaves salad 6.50

Roasted potatoes 6.50

Grilled vegies 6.50



*The basis of Bella Ciao's philosophy is to create truly Italian authentic dishes.*

*The menu is always inspired by seasonal influences and freshness. All pastas and pizzas are prepared according to our authentic recipes.*

**Buon Appetito!**

### **Chef Set Menus**

(3 Course Dinner)

#### **Antipasto, Pasta and Dessert**

Fish 29.50

Meat 29.50

Vegetarian 28.50

#### **Antipasto, Secondi and Dessert**

Fish 39

Meat 39

Vegetarian 32

**\*Please inform our floor staff of any allergies and/or intolerances**

## LE PIZZE “Bella Ciao”

### Professore (V) 15

- Pomodoro-Mozzarella Di Bufala – Porcini – Tartufo Nero
- Tomaat – Buffel Mozzarella- Eekhoortjesbrood – Zwarte Truffel
- Tomato – Buffalo Mozzarella- Porcini Mushrooms – Black Truffle

### Berlino (V) 14

- Pomodoro – Mozzarella Di Bufala – Peperoni – Melanzane – Zucchini
- Tomaat - Buffel Mozzarella – Paprika – Aubergine – Courgette
- Tomato – Buffalo Mozzarella – Bell Peppers – Zucchini

### Nairobi 14

- Pomodoro – Acciughe – Gamberetti – Capperi – Olive Nere
- Tomaat – Ansjovis – Garnalen – Kappertjes – Kalamata Olijven
- Tomato – Anchovies – Shrimps – Capers – Kalamata Olives

### Tokyo 14.50

- Pomodorini – Mozzarella Di Bufala – Cipolla – Tonno – Olive Nere
- Cherrytomaatjes – Buffel Mozzarella – Ui – Tonijn – Kalamata Olijven
- Cherry Tomatoes – Buffalo Mozzarella – Onions – Tuna – Kalamata Olives

### Rio (V) 11

- Pomodoro – Mozzarella Di Bufala – Basilico
- Tomaat – Buffel Mozzarella – Basilicum
- Tomato – Buffalo Mozzarella – Basil

### Denver 13

- Pomodoro – Mozzarella Di Bufala – Salame Piccante – Olive Nere
- Tomaat – Buffel Mozzarella – Pittige Salami – Kalamata Olijven
- Tomato – Buffalo Mozzarella – Spicy Salami – Kalamata Olives

### Helsinki 14.50

- Mozzarella di Bufala – Pomodorini Gialli – Burrata – Prosciutto Cotto – Rucola
- Buffel Mozzarella – Gele Cherrytomaatjes – Burrata – Gekookte Ham – Rucola
- Buffalo Mozzarella – Yellow Tomatoes – Burrata – Ham – Rocket

### Oslo 14

- Pomodoro – Mozzarella Di Bufala – Salmone – Garlic – Zest di Limone
- Tomaat – Buffel Mozzarella – Zalm – Knoflook – Citroenschil
- Tomatoes – Buffalo Mozzarella – Salmon – Garlic – Lemon Zest

### Moscow (V) 13.50

- Pomodoro – Mozzarella Di Bufala – Gorgonzola – Provolone – Asiago
- Tomaat – Buffel Mozzarella – Gorgonzola – Provolone – Asiago Kaas
- Tomato – Buffalo Mozzarella – Gorgonzola – Provolone – Asiago Cheese

### Bella Ciao 15

- Pomodorini – Burrata – Acciughe – Basilico
- Cherrytomaatjes – Burrata – Ansjovis – Basilicum
- Cherry Tomatoes – Burrata – Anchovies – Basil

### Calzone Bella Ciao 13.50

- Pomodoro – Mozzarella Di Bufala – Prosciutto Cotto – Funghi
- Tomaat – Buffel Mozzarella – Ham – Eekhoortjesbrood
- Tomato – Buffalo Mozzarella – Porcini Mushrooms - Ham



*Il nostro impasto viene lievitato lentamente per 48 ore per il miglior gusto e digeribilità*

*Ons deeg wordt 48 uur langzaam gerezen voor de beste smaak en verteerbaarheid*

*Our dough is slowly raised for 48 hours for the best taste and digestibility*

*Buon Appetito!*

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## DOLCI

### Tiramisú 7.50

Our classic version with Marscarpone cheese and real Italian coffee

### Semifreddo alla Nutella 9.50

Italian style parfait with Nutella and pistachios

### Dolce del Giorno 8.5

Daily special dessert

### Soufflé al Cioccolato Fondente (12min) 11

75% Dark chocolate soufflé with hot creamy centre

### Selezione di Formaggi 13

Selection of Italian cheeses

### Sgroppino 11

Lemon sorbet, prosecco and vodka... an Italian classic!

## VINI DA DESSERT

Recioto della Valpolicella 7

Passito di Pantelleria 8

## AFTER DINNER LIQUORS/SPIRITS

Amaretto 5

Limoncello 5

Sambuca 5

Baileys 6

Amaro 5

Grappa Bianca 5

Grappa Barricata 6

Scotch Whisky 6.5

Brandy 7

## CAFFÉ E THÉ

Espresso 2.90

Espresso Macchiato 3.20

Doppio Espresso 3.80

Caffé Lungo 3.50

Cappuccino 4

Caffé Latte 4

Irish Coffee 10.50

Italian Coffee 10.50

Thee 4



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