

Menu

STUZZICHINI

PANE, OLIO E OLIVE 10 (V)

Slices of homemade bread, served with balsamic vinegar, sea salt, olives and E.V.O.

FRITTINI 16 (V)

Potato croquettes and Italian Arancini mignon served with aioli mayo

BRUSCHETTA AGLIO 6 (V)

Slices of toasted homemade bread, with garlic, oregano, parsley and E.V.O.

BRUSCHETTA PESTO 10 (V)

Slices of toasted homemade bread, with cherry tomatoes, pesto, feta and E.V.O.

BRUSCHETTA POMODORO 11 (V)

Slices of toasted homemade bread with tomato, garlic, red onion, basil and E.V.O.

BRUSCHETTA PROSCIUTTO 12

Slices of toasted homemade bread, with Prosciutto crudo di Parma, parmesan flakes, balsamic vinegar glaze.

ANTIPASTI

ALICI MARINATE 13

Anchovies marinated in lemon juice, vinegar, parsley, pepper and salt, served with crust pizza

POLPETTE MAMMA RÒ E. 18 M. 25

Homemade pork and beef meatballs, cooked in tomato sauce, served with homemade bread

GAMBERONI AGLIO (GF) E. 23 M. 30

Prawns, in cherry tomato sauce, chilli, E.V.O.
Served with homemade bread

CALAMARI FRITTI E. 21 M. 28

Calamari, lightly floured and fried with sea salt, cracked pepper served with aioli and lemon

PARANZA E. 25 - M. 30

Calamari and Prawns, lightly floured and fried with sea salt, cracked pepper served with aioli and lemon

CRUDO E BURRATA (x2) 36

Burrata Mozzarella, served with slices of tomato, Prosciutto crudo di Parma and homemade bread.

PIZZETTE

ALL'AGLIO 15: Garlic focaccia with Fior di Latte, fresh parsley and E.V.O.

AL PESTO 15: Focaccia base with homemade pesto and Fior di latte

PICCANTE 15: Garlic base focaccia, san marzano tomatoes, oregano, chilli and E.V.O.

STRACCIATELLA 18: Focaccia base, fresh tomato, stracciatella mozzarella, oregano, and E.V.O

AMATRICIANA 18: Focaccia, san marzano tomatoes, guanciale, pecorino romano, pepper and E.V.O.

(GF) Gluten Free option available \$5 - (V) Vegetarian - (E.V.O.) Extra Virgin Oil

PASTA

PENNE PESTO GENOVESE 22 (V)

Classic house made pesto
add Chicken 8 / Prawns 10

FETTUCINE BOSCAIOLA 23

Prosciutto crudo di Parma, mushrooms, shallots in a
creamy garlic sauce

SPAGHETTI CON POLPETTE 26

Spaghetti and Polpette di Mamma Rò

LASAGNA 26

Homemade traditional lasagne

FETTUCINE CON POLLO 25

Chicken, sun dried tomatoes, garlic, shallots, spanish
onion cooked in a creamy pink sauce

PENNE ALLA BOLOGNESE 25

Penne with bolognese ragu'

FETTUCINE AL GRANCHIO 26

Blue swimmer crab meat, white wine, cherry tomatoes
in a creamy pink sauce

SPAGHETTI MARINARA 29

Calamari, prawns, crab cooked in a napoletana &
chilli sauce

PASTA SPECIAL

BUSIATE ALLA NORMA 25 Original recipe (V)

Fresh homemade pasta, eggplant sauce, with aged
ricotta flakes and basil

SPAGHETTI CARBONARA Original recipe 27

Eggs, black pepper, guanciale, pecorino romano

SPAGHETTI AMATRICIANA Original recipe 27

Guanciale, fresh chilli, tomato sauce, pecorino
romano, E.V.O.

CAVATELLI BEL FIORE Original recipe 27

Fresh Homemade pasta with guanciale, pistacchio
pesto, zucchini and stracciatella cheese

GNOCCHI GAMBERI 29

Homemade gnocchi, prawns, napoletana sauce,
chilli, wine, garlic, parsley

GNOCCHI VERACI Original recipe 35

Homemade gnocchi with pistachio pesto, vongole,
white Prawns and cherry tomatoes.

RISOTTO ALLA PESCATORA Original recipe 36

Rice with mussels, vongole, calamari, prawns, market
fish, cherry tomatoes and gremolada

BUSIATE MARI E MONTI Original recipe 38

Fresh homemade pasta, porcini mushroom, mussels,
vongole, calamari, prawns, market fish,
cherry tomatoes and homemade pesto

KIDS MENU (UNDER 12)

PENNE PESTO GENOVESE 13

SPAGHETTI AL POMODORO 13

FETTUCINE BOSCAIOLA 14

SPAGHETTI BOLOGNESE 15

MARGHERITA PIZZA 13

TROPICALE PIZZA 14

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PIZZE BIANCHE

SULMONA 25

Fior di latte, gorgonzola, porcini mushrooms, Italian sausage and rocket

CONTADINA 25

Fior di latte, sliced fresh tomato, spicy salami, fresh ricotta, red onion and smoked scamorza

FORMAGGI 25

Fior di latte, gorgonzola, grana padano and smoked scamorza.

BROCCOLI 25 (V)

Fior di Latte, broccoli sautéed with garlic and chilli, smoked scamorza, and italian sausage

CARDILLO 25

Mozzarella di Bufala, guanciale, cherry tomatoes e funghi porcini

PIZZE SPECIALI

LA DOLCEVITA 28

Yellow datterino tomatoes, Fior di latte, smoked scamorza, Prosciutto crudo di Parma, fresh basil

VEGETARIANA 29 (V)

Mozzarella di Bufala, zucchini, fresh mushrooms, eggplant, capsicum, cherry tomato and pesto.

PARMACOTTO 30

San Marzano tomato, Mozzarella di Bufala, eggplant, ham, parmesan, basil and E.V.O.

LA BELLA VITA 32 (V)

Yellow datterino tomatoes, Mozzarella di Bufala, broccoli sautéed with garlic, extra virgin olive oil and chilli

PORCINA 32

Yellow datterino tomatoes, stracciatella di mozzarella, porcini mushrooms, Prosciutto crudo di Parma

TARTUFATA 34

Truffle, mozzarella di Bufala, Porcini mushroom, Prosciutto crudo di Parma, Parmesan flakes

PIZZE ROSSE

MARGHERITA 20 (V)

San marzano tomato, fior di latte, basil and E.V.O

MARGHERITA D.O.C. 23 (V)

San Marzano Tomato, mozzarella di bufala, basil and E.V.O

TOTO' 23

San Marzano Tomato, Fior di Latte, Ham and gorgonzola

NAPOLETANA 23

San Marzano Tomato, Fior di Latte, olives, anchovies, capers, oregano and E.V.O.

ALLA NORMA 23 (V)

San Marzano Tomato, Fior di Latte, Eggplant, Aged Ricotta and E.V.O.

FUNGHI 23 (V)

San Marzano Tomato, Fior di Latte, field mushrooms, garlic and fresh parsley

CAPRICCIOSA 25

San Marzano Tomato, Fior di Latte, double smoked ham, mushrooms, olives, artichokes, oregano and E.V.O.

ALFREDO IL BASTARDO 26

San Marzano Tomato, Fior di Latte, pepperoni, fresh mushrooms, onion, scamorza, oregano and pepper

PROSCIUTTO 26

San Marzano Tomato, Fior di Latte, Prosciutto crudo di Parma, Rochet, parmesan flakes and E.V.O.

CALABRESE 25

San Marzano Tomato, Fior di Latte, hot salami, Italian sausage, olives and E.V.O.

RUSTICA 27

Fior di Latte, double smoked ham, pepperoni, mild salami, Italian pork sausage with San marzano Tomato or BBQ sauce

BEL FIORE 28

San Marzano Tomato, Fior di Latte, mushrooms, double smoked ham, pepperoni, salami, olives, spanish onion & roasted capsicum

GAMBERI 30

San Marzano Tomato, Fior di Latte, prawns, cherry tomatoes, garlic, chilli and fresh parsley



CONTORNI & INSALATE

CHIPS 12 (V)

Bowl of fried chips

INSALATA ITALIANA 15 (V)

Mixed lettuce, cucumber, cherry tomatoes, spanish onion, capsicum, olives, balsamic & E.V.O.

INSALATA MEDITERRANEA 17 (V)

Mixed lettuce, cherry tomatoes, spanish onion, feta cheese, olives, cucumber and red capsicum with a balsamic dressing

PANZANELLA 18

Tomatoes, crunchy home style bread, spanish onion, cucumber, basil, garlic, balsamic & E.V.O.
+ add tuna 5.00

INSALATA CAPRESE 20 (V)

Heirloom tomatoes, Mozzarella di Bufala, Salt, Basil and E.V.O.

POLLO PESTO 22

Chicken, mixed lettuce, cucumber, cherry tomatoes, onion, capsicum, olives, with pesto, balsamic dressing and shaved parmesan

DOLCI E DESSERT

CANNOLI SICILIANI 14

With ricotta filling and drops of chocolate, served with pistachio powder and candied fruit

TIRAMISÙ 15

homemade traditional recipe

GELATO: Single Scoop 6 Double Scoop 10

Choice of vanilla, chocolate, hazelnut, pistachio.

SORBET: Single Scoop 6 Double Scoop 10

Choice of Lemon, Mango, Strawberry

AFFOGATO 16

Vanilla gelato, espresso, Choice of Frangelico, Baileys, Vanilla Galliano

NUTELLA PIZZA 20

Topped with fresh cream, berries coulis & icing sugar

ZOCCOLETTE ALLA NUTELLA Small 20 Large 25

Bite of pizza pastry lightly fried topped with nutella & icing sugar

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