

# ANTIPASTI



**Penne Arrabbiata**   
Penne pasta in a spicy tomato marinara sauce. A spicy lovers' delight.

**Spaghetti Bolognese**   
Hearty tomato-based beef ragu pasta.

**Lasagna**   
Lasagna pasta layered with beef bolognese sauce and topped with a cheesy layer.

**Marinara ai Frutti di Mare**   
Tomato marinara sauce with mixed seafood of white clams, mussels, prawns, and squid.

**Marinara ai Nero di Seppia**   
Squid ink tomato marinara with mixed seafood of white clams, mussels, prawns, and squid.

**Carbonara**   
Creamy spaghetti carbonara with pancetta and cheese.

**Paccheri Boscaiola**   
Paccheri pasta in a creamy truffle sauce with homemade Italian pork sausage.

**Linguine alla Puttanesca**   
A tomato based pasta with olive oil, anchovies, chili, capers, and garlic.

**Bistecca di Manzo**   
Grass-fed New Zealand ribeye with mashed potatoes and salad.

**Tagliata di Manzo al Balsamico**   
Sliced grass-fed New Zealand ribeye steak on a bed of arugula salad topped with balsamico glaze.

**Brasato di Agnello**   
Braised lamb shank with seasonal vegetables and fresh herbs served with a side of mashed potatoes.

# PRIMI



**Gnocchi ai Pesto**   
Gnocchi tossed in basil pesto sauce and pecorino romano.

**Gnocchi ai Quattro Formaggi**   
Gnocchi tossed in a creamy four cheese sauce.

**Spaghetti Aglio e Olio di Mare**   
A medley of clams, prawns, squid, and mussels in olive oil, chili, and garlic. A crowd favourite.

**Spaghetti Aglio e Olio con Funghi**   
Mushrooms with olive oil, chili, and garlic. An Italian classic.

**Linguine alla Vongole**   
Fresh white clams with linguine tossed in a white wine sauce.

**Risotto ai Frutti di Mare**   
Risotto with fresh prawns, clams, mussels, and squid with a tomato marinara base.

**Risotto ai Nero di Seppia**   
Risotto with fresh prawns, clams, mussels, and squid with a squid ink tomato marinara base.

**Risotto ai Funghi**   
Risotto with black truffles and porcini mushrooms.

**Guancia di Manzo Brasata**   
Beef cheek slow-braised in red wine served with braised vegetables on mashed potatoes.

**Pollo Involtini**   
Breaded chicken wrapped in mushrooms, Parma prosciutto, Italian ham, and fontina cheese that is fried and served with a side of lemon cream sauce.

**Filetto di Branzino con Verdure**   
Sea bass fillet on a bed of roasted potatoes, capers, cherry tomatoes, and olives in a white wine reduction.

# PIZZE



**Diavola**   
Pork pepperoni, a classic and favourite of many.

**Salsiccia**   
Homemade Italian pork sausages with olives and onions.

**Capricciosa**   
Italian pork ham with mushrooms and seasonal vegetables (vegetables may be different depending on the season).

**Quattro Stagioni**   
A pizza representing each season - olives, artichokes, pork ham, and mushrooms.

**Quattro Formaggi**   
Four cheeses - tallegio, fontina, parmigiano reggiano, and gorgonzola.

**Bismarck**   
Italian pork ham and mushrooms with a sunny side up egg.



**La Verdura**   
Pizza topped with seasonal vegetables (vegetables may be different depending on the season).

**Margherita**   
An Italian classic - tomato based pizza topped with cheese and basil.

**Funghi e Tartufo**   
Mushrooms and black truffle pizza.

**Prosciutto e Parma**   
18 months aged prosciutto with arugula salad.

**Frutti di Mare**   
Seafood pizza topped with squid rings, mussels, and prawns. A seafood lovers' delight.

**Hawaiian**   
Not an Italian classic, but a local favourite.

# DOLCE



**Tiramisu**   
Coffee-flavoured Italian dessert made of lady finger biscuits dipped in coffee, layered with whipped mixture of eggs, sugar, and mascarpone cheese topped with cocoa.

**Panna Cotta**   
Delicious, creamy vanilla Italian custard.

**Affogato**   
Milano espresso topped with homemade vanilla ice cream.

**Gelato**   
Choice of chocolate or vanilla.

**Torta di Lava**   
Moist and decadent chocolate lava cake topped with vanilla gelato.

**Bruschetta Pomodoro**   
Homemade bread with tomatoes, garlic, and basil tossed in balsamico glaze.

**Bruschetta Formaggio**   
Homemade bread topped with mozzarella cheese.

**Insalata Mista Salad**   
Mixed mesuline salad topped with sundried tomatoes, cherry tomatoes, artichokes, and olives drizzled with balsamic glaze.

**Parma e Burrata**   
Thinly sliced prosciutto di Parma with fresh creamy burrata cheese.

**Cozze e Vongole**   
A seafood fanatics' favourite. Fresh clams and mussels in a garlic white wine sauce.

**Calamari**   
Deep fried squid rings with tomato marinara sauce.

**Arancini Bolognese**   
Arborio rice ball wrapped around a cheesy mozzarella centre on a base of bolognese sauce.

**Antipasti Platter**   
A platter served with three Italian cheeses - gorgonzola, fontina, and taleggio with cold cuts

**Soup of the Day**   
A daily selection of soups.



Lasagna



Marinara ai Nero di Seppia



Bistecca di Manzo



Arrabbiata

# SECONDI





# BEVANDE

## Sodas

<b>Molecola Classico</b> Italian cola with sugar	\$5
<b>Molecola Black</b> Italian cola with no sugar	\$5
<b>Cedrata</b> Citrus soda	\$5
<b>Fior Di Sambucco</b> Sparkling soda infused with elderberry flowers and Sicilian lemons	\$5
<b>Chinotto</b> Blood orange soda made from myrtle orange tree leaves	\$5

## Coffee (Iced +\$1)

<b>Espresso (Single Shot)</b>	\$4
<b>Espresso (Double Shot)</b>	\$5
<b>Long Black</b>	\$5
<b>Cappuccinno</b>	\$5
<b>Caffe Latte</b>	\$5

## Spritz (Aperitivo)

<b>Limoncello</b> Tart lemon sparkling liqueur - a bubbly citrus cocktail.	\$15
<b>Strega</b> Herbaceous minty and saffron infused sparkling liqueur.	\$15

## BIRRA (Beer)

<b>Summer Ale</b> Floral, fruity, and herbal on the nose with a malty backbone.	\$15
<b>Green Monster</b> This beer is high in protein which gives off tones of biscuit and champagne.	\$15

## Fruit Coolers

<b>Strawberry &amp; Peach</b>	\$5
<b>Passionfruit</b>	\$5
<b>Yuzu Lemon</b>	\$5
<b>Green Apple</b>	\$5

## Fruit Juice

<b>Orange Juice</b>	\$5
<b>Apple Juice</b>	\$5

## Tea (Iced +\$1)

<b>English Breakfast Tea</b>	\$5
<b>Earl Grey Tea</b>	\$5
<b>Iced Lemon Tea</b>	\$5

## Water

<b>Sparkling Water (Bottle)</b>	\$5
<b>Iced or Warm Water</b>	\$0.50

Happy Hour Pours  
\$12 Per Glass/Pint  
(From 11:30AM to 7:00 PM)

<b>Aperol</b> Bittersweet orange sparkling liqueur, an aperitif in Italy.	\$15
<b>Gin and Tonic</b> A classic cocktail with roots dating back to the Italian monks of the 11th century.	\$15

<b>Yuzu Pilsner</b> An easy to drink pilsner with a burst of refreshing yuzu. A must-try for citrus lovers.	\$15
<b>Sauvignon Ale</b> Well-balanced beer with tones of grapefruit, pineapple, and mango made with wine yeast.	\$15

# VINO

## Rosso (Red)

<b>Cantine Guidi Chianti D.O.C.G '20</b> Toscana, Italy   100% Sangiovese Intense aroma of sweet candies and sugared almonds with a clean palate and powerful tannins.	\$70
<b>San Marzano Rari Nerello Mascalese '20</b> Sicily, Italy   100% Nerello Mascalese Garnet red with a nose of cherries, blackberries, and plum accompanied by a dry palate of oriental spices.	\$90
<b>San Marzano Talo Primitivo Merlot '21</b> Puglia, Italy   50% Merlot, 50% Primitivo Rich bouquet of ripe red fruits and cherries with a hint of cinnamon and a structured velvety tannic texture.	\$105
<b>Cantine Dei Rosso di Montepulciano '21</b> Tuscany, Italy   90% Sangiovese 5% Canaiolo 5% Merlot Fresh Fruity aroma well integrated with its pleasantly tannic body. WS90 pts	\$110
<b>San Marzano Susco Susumaniello IGT '20</b> Puglia, Italy   Salento IGP A floral and fruity nose spiced with delicate balsamic notes with a medium tannic and acidic palate.	\$128
<b>Santa Maria Valpolicella Ripasso '19</b> Veneto, Italy   Corvina, Rondinella and Corvinone Blend Intense hints of cherry, blueberry, licorice, and lingering accents of cinnamon and with a velvety tannic texture.	\$128
<b>San Marzano Primitivo d'Manduria '18</b> Puglia, Italy   100% Primitivo Complex fruity fragrance with hints of plum, cherry jam, and tobacco with lingering sweetness and notes of vanilla.	\$138
<b>Antiche Terre Baorna Amarone DOCG '19</b> Veneto, Italy   Corvinone, Corvina Veronese, Rondinella Notes of plum and cherry with hints of raspberry while on the palate it shows a full body with soft lingering aftertaste.	\$180

## House Pour

<b>Antiche Terre Solo Passione '18</b> Veneto, Italy   Corvina Veronese, Rondinella and Merlot Intense ruby purple red wine. Has notes of vanilla, plums, and blackberries.	\$15 / \$55
---	-------------

## Bianco (White)

<b>Prunotto Moscato d'Asti '21</b> Piedmont, Italy   100% Moscato Bianco Straw yellow in colour with a intense nose of acacia honey and hawthorn.	\$65
<b>San Marzano Timo Vermentino '21</b> Puglia, Italy   100% Vermentino Notes of white flowers on the nose with a palate of citrus and mediterranean maquis.	\$88
<b>Roberto Sarotto Gavi Di Gavi</b> Piedmont, Italy   100% Cortese Delicate on the nose with notes of pear, apricot, and a light note of green herbs. Has a ripe fruit finish.	\$95
<b>Antiche Terre Venete Lugana '20</b> Laguna, Italy   100% Turbiana Bright yellow color with an array of tropical fruit notes balanced by its crisp, silky texture and acidity.	\$95
<b>Cantine Dei Martiena Bianco Toscana '22</b> Tuscany, Italy   Chardonnay, Grechetto, Malvasia Intense notes of tropical fruit - banana, pineapple, and almonds.	\$100
<b>Falkenstein Reisling '20</b> Alto Adige, Italy   100% Riesling Pale yellow in color with a nose of citrus and white peach and balanced acidity and sweetness.	\$138
<b>San Marzano Edda Bianco Salento '22</b> Puglia, Italy   Chardonnay Blend Straw yellow in color with mellow citrus notes and vanilla florals with a delicate fresh minerality.	\$140

<b>Antiche Terre Soave '20</b> Veneto, Italy   Garganega, Trebbiano di Soave Pale straw yellow in colour. Fruity apple and pear with a slight mineral lingering aftertaste.	\$15 / \$55
---	-------------



OPEN MONDAY TO SUNDAY  
11:30 AM - 10:00 PM

CLOSED FROM  
3:00 PM - 5:00PM



@bellaitaliasg



@bellaitaliasingapore



6610 7789



bellaitalia.sg