

BELLA MENU

OSTRICHE E CAVIALE

OSTRICHE	Gillardeau n2-Marenes Oleron	per pc.	45
CAVIALE	Ars Italica, Tradition Prestige	30g	525
	White sturgeon caviar, creamy, seaweed notes	50g	750
	Ars Italica Oscietra	30g	650
	Gueldenstaedtii caviar, buttery, sea urchin notes	50g	1,050
	Beluga Caviar	30g	1,400
	Huso caviar, hazelnut, buttery notes	50g	2,500

I CRUDI DA CONDIVIDERE

"Bella" crudo da amare 410

Red Sicilian prawns, langoustine, salmon carpaccio, tuna tartare, oyster selection (S) (E) (recommended for 2 people)

"Bella" crudo imperial 850

30g Tradition prestige caviar, red Sicilian prawns, Langoustine, salmon carpaccio, tuna tartare, oyster selection (S) (E) (recommended for 2 people)

CRUDI PESCE

SALMONE MARINATO	Marinated salmon with beetroot, burnt bergamot mayo, cream and salmoriglio oil (D) (E)	80
GAMBERO ROSSO CARPACCIO	Sicilian red prawns carpaccio, lime, chives (S)	135
BALFEGO TONNO BATTUTO	Balfego Mediterranean bluefin tuna tartare, burrata cream, pomegranate, chicken jus (D) (E)	115
TAVOLOZZA	Red Sicilian prawns, scampo, salmon, tuna (S) (E)	185

CRUDI CARNE

FASSONA "CARPACCIO" TARTARE	Fassona beef tartare, Sicilian anchovies, fermented cucumber, egg yolk, mustard, almond, bread tuille (E) (N) (G)	135
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ANTIPASTI

CALAMARI E GAMBERI	Fried calamari, prawns, homemade tartare mayonnaise (S) (E)	95
VITELLO TONNATO	Sliced veal, tuna caper sauce, veal jus (D) (E)	95
PARMIGIANA DI MELANZANE	Eggplant, tomato sauce, mozzarella, basil, Grana Padano (V) (D)	95
BURRATA	Burrata, baked tomatoes, cherry tomato, basil (V) (D)	105

INSALATE

RUCOLA	Rocket leaves, cherry tomatoes, Grana Padano (V) (D)	75
CARCIOFI	Artichoke, Parmigiano Reggiano Vacche Rosse 24 months, artichoke vinaigrette (V) (D)	95
INSALATA BELLA	Baby gem, pomelo, daikon, mix seeds, agave dressing (V) (Vg)	95

CRISPYZZA

BELLA'S	Crispy dough, beef carpaccio, fresh rocket, Grana Padano, black truffle (D) (G)	95
CRISPYZZA BURRATA	Crispy dough, burrata, datterini tomatoes, fresh rocket (V) (D) (G)	95

ZUPPE

MARE	Seafood soup, prawns, mussels, fish of the day, chargrilled bread (S) (G)	195
MINISTRONE	Traditional Italian minestrone soup (V) (Vg)	80

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PASTE

Gluten-free pasta and whole wheat is available upon request.

SPAGHETTI BOTTARGA	Artisanal spaghetti, baby leeks, fresh bottarga (D) (G)	128
GNOCCHI MARE	Homemade gnocchi, mix seafood, datterini tomato (S) (G)	178
CALAMARATA AI GAMBERI ROSSI	Artisanal calamarata pasta, red Sicilian shrimps, burrata, pistachio, datterini tomato (S) (D) (N) (G)	178
SPAGHETTI ASTICE BELLA	Artisanal spaghetti with whole live Canadian lobster (S) (G) (recommended for 2 people)	680
PAPPARDELLE OSSOBUCO	Homemade pappardelle, ossobuco, Grana Padano, gremolada (H) (D) (A) (E) (G)	95
CACIO E PEPE	Artisanal spaghetti with pecorino, black pepper (V) (D)	95
TORTELLI AL TARTUFO	Homemade tortelli filled with ricotta, spinach, truffle (H) (V) (D) (E) (G)	118
TAJARIN AL TARTUFO	Homemade tjarin pasta in white truffle butter sauce, black truffle (D) (H) (E) (V) (G)	195

RISOTTO

All risotto are made with San Massimo

RISOTTO E SEPPIE	Squid ink risotto with cuttlefish, fermented chili burned lemon (D)	145
RISOTTO FUNGHI E TARTUFO	Wild forest mushroom risotto, fresh black truffle (V) (D)	118
RISOTTO AL TARTUFO	Risotto with Parmigiano Reggiano cheese "Bruna Bianca" and black truffle (D) (V)	195

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PESCATO DEL GIORNO

Oven-baked | Jospier Chargrilled | Steamed | Sea Salt Crust

Fresh catch of the day 100g 55
Cooking time 45+ minutes

FISH DISPLAY

GAMBERONI	Chargrilled Jumbo prawns (S)	per pc.	58
CARABINEROS	Chargrilled carabineros prawns (S)	per pc.	125
SCAMPI	Chargrilled scampi, 300g (S)	per pc.	175
ASTICE	Chargrilled Canadian lobster (S) Cooking time 25+ minutes (recommended for 2 people)		420
ASTICE BLU	Chargrilled blue lobster (S) Cooking time 25+ minutes (recommended for 2 people)		680
BRANZINO AL SALE	Sea bass in sea salt crust Cooking time 30+ minutes (recommended for 2 people)		475

SECONDI PESCE

POLPO	Chargrilled octopus, red and yellow capsicum terrine, potato emulsion, beef reduction (D)		150
BRANZINO IN CROSTA DI PATATA	Crusted potato sea bass, glazed with roasted potato sauce, olives and asparagus (D)		175
MERLUZZO	Roasted black cod, Sicilian orange, broccolini, beluga lentils (A)		215

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SECONDI CARNI

POLLETTO	Chargrilled spatchcock, agave and tarragon glazed, potato chips (D)	165
GUANCIA DI MANZO	12-hour braised beef cheek, smoked mashed potatoes, shallot confit (D) (A)	185
OSSOBUCO DI VITELLO	Slow-cooked veal shank with riso al salto (D)	215
COSTOLETTA MILANESE	Veal chop Milanese, rucola, cherry tomato (N) (E) (G)	275

JOSPER CHARGRILLED WOOD-FIRED MEAT

All meat will be served with side dishes, depending on fresh produced on the day.

AGNELLO	Chargrilled lamb chops, 3 pcs.	190
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ANGUS BEEF

COSTATA	Chargrilled tomahawk Angus beef, 1,200g (recommended for 2 people)	690
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WAGYU BEEF

FILETTO WAGYU	Wagyu tenderloin, grade 7, 250g	390
ENTRECOTE	Wagyu ribeye, grade 7, 250g	360

CONTORNI

BROCCOLINI	Roasted broccolini, sage, almond (D) (N)	45
SPINACI	Sautéed baby spinach	40
ASPARAGI	Sautéed green asparagus	40
PURÈ DI PATATE	Mashed potatoes (D)	40
PATATE AL FORNO	Roasted potatoes	40

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DOLCI

TIRAMISU	Traditional Italian homemade tiramisu (D) (E) (A) (G)	60
BELLA'S SIGNATURE	Hazelnut crumble, frozen yogurt and hazelnut snow, coffee cream, crystalized hazelnut (G) (D) (N)	60
CREMA DI LIMONE AMALFI	Amalfi lemon ice cream and liquorice powder (D)	100
ANANAS	Pineapple carpaccio spiced in syrup watermelon jelly, fresh fruits, pomelo, lemon and cardamon granita (Vg)	60
CIOCCONOCCHIOLA	Hazelnut ice cream, coffee caramel, 70% chocolate ice cream (D) (N)	50
GELATO	Chocolate (D) Vanilla (D) (E) Coffee cream (D) Pistachio (D) (N) (3 scoops)	45

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