

# Bella Julia

## PIZZERIA

### ENTRÉES

<b>Signature Bruschetta</b>	16.00
organic sourdough bread, mascarpone, sun-dried tomatoes, sliced olives, basil pesto, Italian white anchovies	
<b>Fried Calamari &amp; Rocket</b>	22.00
lemon and house-made roasted garlic aioli	
<b>Figs and Burrata</b>	25.00
with organic prosciutto, rocket, basil pesto, semi-dried tomatoes, vino cotto dressing	
<b>Gamberi Piccanti &amp; Focaccia (gfo +3)</b>	26.00
local tiger prawn cutlets, chilli, tomato sugo. Served with organic garlic focaccia and Italian stracciatella cheese	
<b>Charcuterie Platter</b>	30.00
organic prosciutto, mortadella, Calabrese salami, cured bresaola, marinated Sicilian olives, served with a cheesy garlic and rosemary focaccia	

### PASTA

<b>Gnocchi alla Norcina (gfo)</b>	29.00
House-made organic potato gnocchi, Porcini & wild mushrooms, black truffle, cream basil, Grana (add organic pork sausage +5)	
<b>Risotto alla Crema di Gamberi (gf)</b>	29.00
Italian Carnaroli rice, tiger prawn cutlets, lobster bisque, cream, cherry tomato sugo, parsley, Grana Padano	
<b>Rigatoni all'Amatriciana</b>	28.00
Short pasta, organic guanciale (cured pork cheek), tomato sugo, Pecorino Romano, chilly, parsley	
<b>Ravioli di Bufala</b>	32.00
Home-made Ravioli filled with organic spinach and buffalo ricotta, cherry tomato sugo, garlic, basil, parmesan	

### PIZZA

Our famous 48h organic sourdough	
<b>Queen Margherita</b>	21.00
Pizza sauce, mozzarella, parmesan, basil	
<b>Gourmet Funghi</b>	23.00
Pizza sauce, mozzarella, sliced mushrooms, garlic EVO oil	
<b>Sicilian Deluxe</b>	25.00
Pizza sauce, mozzarella, char-grilled eggplant, sliced olives, parmesan, basil, chilli	
<b>Veggie Lovers</b>	26.00
Pizza sauce, mozzarella, grilled eggplant, zucchini, mushrooms, olives (vegan cheese +2)	
<b>Bio Sausage</b>	26.00
Pizza sauce, mozzarella, organic pork sausage, Modena balsamic onions	
<b>Diavola</b>	27.00
Pizza sauce, mozzarella, hot Calabrese salami, sliced olives, parmesan	
<b>Cotto &amp; Funghi</b>	27.00
White base (no pizza sauce), mozzarella, Porcini and wild mushrooms, double smoked ham, basil, Grana	
<b>New Stallion 2023</b>	28.00
White base (no pizza sauce), mozzarella, Roman artichokes, mortadella, black truffle, parmesan, sun-dried Roma tomatoes	
<b>San Daniele</b>	29.00
Pizza sauce, mozzarella, thinly sliced organic prosciutto, rocket, parmesan, EVO oil	
Gluten Free Pizza Base +5	

### MAINS

<b>Saltimbocca alla Romana (gf)</b>	39.00
milk-fed Veal scaloppini, topped with Parma prosciutto and sage, served with steamed greens and white wine sauce	
<b>Parmigiana di Melanzane Gratin (gf, veg)</b>	33.50
Oven-baked layers of char-grilled organic eggplant, buffalo fior di latte, crushed San Marzan tomato, Grana Padano, basil	

### SIDES

<b>Fries (gf, veg)</b>	9.50
served with roasted garlic aioli	
<b>Steamed Veggies (gf, veg)</b>	14.00
EVO oil, lemon, parmesan, balsamic glaze	
<b>Rucola &amp; Grana (gf, veg)</b>	15.00
rocket, shaved parmesan, walnuts, EVO oil, balsamic glaze	
<b>Insalata Caprese (gf, veg)</b>	22.00
Roma tomato, buffalo bocconcini, sliced olives, basil pesto, EVO oil, Modena balsamic reduction, Grana Padano	

### KIDS

<b>Pizza Cheese &amp; Tomato</b>	16.00
<b>Pizza Ham &amp; Cheese</b>	18.00
<b>Dino Nuggies &amp; Chips</b>	15.00
<b>Pasta or Gnocchi Tomato &amp; Cheese (veg, gfo)</b>	16.00
<b>Pasta or Gnocchi Bolognese Ragu (gfo)</b>	17.00
<b>Vanilla or Chocolate Ice Cream</b>	6.00
Chocolate topping and marshmallow	