

# Bella Così

Modern Italian Restaurant

## Take Away Menu

22 Thomas St Chermside

3100 9620

reservations@bellacosi.com.au

Lunch – Wednesday to Friday 12:00 – 2:30pm

Dinner – Tuesday to Saturday 5:30pm – Close

### Pane Bread

- Pane all' Aglio** *V* 10  
Garlic bread sticks w melted mozzarella
- Bruschetta** *V GF\** 14  
Ciabatta topped w roma tomato, red onion, fresh basil dressed w extra virgin olive oil
- Pane di Casa** *V GF\** 10  
Lightly toasted ciabatta, served w aged balsamic glaze & extra virgin olive oil

### Primi Entree

- Fritto Misto** 18  
Prawns, barramundi & squid, dusted in lemon pepper w aioli
- Arancini** 10  
Crumbed rice ball filled w fresh mozzarella, peas & a rich meat ragu served w Napoli sauce
- Antipasto** *GF\* V\** *Platter for two* 34  
Selection of cured meats, lemon pepper dusted squid, cheeses, marinated vegetables, olives & ciabatta

### Pasta

- Duck Lasagna** 29  
Confit duck & wild mushroom ragù, layered w béchamel
- Spaghetti Emerald** *V\** 26  
Sopressa salami, zucchini, mushroom, sautéed w chilli, garlic, roma tomato & olive oil
- Spaghetti Marinara** 32  
Array of seafood sautéed w garlic & leek tossed in a white wine & Napoli sauce
- Fettuccini Carbonara** 22  
Sautéed pancetta, leeks & garlic tossed w egg & a dash of cream
- Penne Vegetariano** *V* 22  
Penne tossed w basil pesto, semi dried tomato, olives & fire roasted capsicum
- Spaghetti Bolognese** 22  
Rich bolognese ragù w spaghetti
- Penne Prawns alla Vodka** 32  
Prawns sautéed w garlic, chilli & leeks, flamed w vodka, in a rosa sauce
- Penne Pollo** 24  
Chicken sautéed w sundried tomato pesto, broccolini florets & creamy white wine sauce

### Risotto

- Risotto al Pollo** *GF* 26  
Sautéed chicken tossed w roma tomato, asparagus & cooked in a touch of cream topped w a basil & pinenut pesto
- Risotto di Mare** *GF* 32  
Mixed seafood sautéed w garlic & leek finished in a white wine & Napoli sauce
- Risotto ai Funghi** *V GF* 26  
Field, button & porcini mushrooms sautéed in truffle oil, topped w pecorino pepato cheese & toasted almonds

## Gnocchi

<b>Gnocchi Bolognese</b> <i>GF</i>	24
Rich bolognese ragù w gnocchi	
<b>Gnocchi Boscaiola</b>	27
Sauteed pancetta & mushrooms w chilli & garlic in a basil rosa sauce	

## Contorni Sides

<b>Verdure</b> <i>GF V</i>	11
Fresh steamed greens tossed in confit garlic, sea salt & extra virgin olive oil	
<b>Rucola</b> <i>GF V</i>	10
Rocket, shaved parmesan & pear tossed in a citronette	
<b>Patate</b> <i>GF</i>	9
Confit duck fat potato	
<b>Polenta Chips</b>	10
Herbed polenta chips w aioli	
<b>Mediterranea</b> <i>GF V</i>	10
Mixed leaves, olives, roast capsicum, parmesan, artichoke & eggplant in a citronette	
<b>Pane</b> <i>V GF*</i>	6
A side of lightly toasted ciabatta	

## Dolci Desserts

<b>Panna Cotta</b> <i>GF*</i>	13
Vanilla bean panna cotta served w sfogliatelli	
<b>Tiramisu</b> <i>v</i>	12
Traditional tiramisu served w coffee tuile & a double shot espresso gelato	
<b>Formaggi</b> <i>V GF*</i>	15
Selection of cheeses, fresh & dried fruits, fig paste & nuts	
<b>Gelato e Sorbet</b> <i>V GF</i> Choose any 3 flavours from either	10
<b>Sorbet</b> raspberry, mango, lemon	
<b>Gelati</b> double shot espresso, chocolate, pistachio	

## Drinks

Coke, Coke Zero, Sprite, Lift	4
Bundaberg Ginger Beer	4
Chinotto	4
San Pellegrino Mineral Water	6

## Beer

Please ask when calling or check our website for more details.

Light beers	5
Full strength beers	7

## Wine

Wide selection of Australian, Italian and New Zealand wines available. Pricing from \$38 a bottle. Please ask when calling or check our website for more details.

### Fully Licensed Restaurant & Bar

Air Conditioned

Private Dining Room

Functions

Off-Site Catering

