

Bella Cosi

Modern Italian Restaurant

Take Away Menu

22 Thomas St Chermside
3100 9620

reservations@bellacosi.com.au

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

Dinner - Tuesday to Saturday 5:30pm - 9:00pm

*Our menu offers options for Gluten Free (GF), Vegetarian (V) and Vegan (VEG) diners. Where you see an asterisk * we will adjust the dish to meet your dietary requirements.*

Please refer to these abbreviations beside the dish name to identify where they are available.

Primi Entree

Pane all' Aglio	10
Garlic bread sticks w melted mozzarella	
Bruschetta <i>V VEG GF *</i>	14
Ciabatta topped w roma tomato, red onion, fresh basil dressed w extra virgin olive oil	
Pane di Casa <i>V VEG</i>	10
Lightly toasted ciabatta, served w aged balsamic glaze & extra virgin olive oil	
Fritto Misto	18
Prawns, barramundi & squid, dusted in lemon pepper w aioli	
Arancini	14
Crumbed rice ball filled w fresh mozzarella, peas & a rich meat ragu served w napoli sauce	
Antipasto <i>Platter for two</i>	34
Selection of cured meats, lemon pepper dusted squid, cheeses, marinated vegetables, olives & ciabatta	
 <i>Pasta</i>	
Fettuccini Carbonara	22
Sautéed pancetta, leeks & garlic tossed w egg & a dash of cream	
Penne Vegetariano <i>V VEG GF *</i>	22
Penne tossed w basil & pinenut pesto, semi dried tomato, olives & fire roasted capsicum	
Spaghetti Bolognese	22
Rich bolognese ragu w spaghetti	
Penne Puttanesca <i>V VEG GF *</i>	22
Penne tossed in black Kalamata olives, mild chilli & baby capers finished w white wine & napoli sauce	
Spaghetti Amatriciana <i>V VEG *</i>	22
Sautéed pancetta, chilli, roma tomato & garlic	
Spaghetti Nerano <i>V VEG *</i>	24
Sautéed zucchini, sopressa salami, mushroom w chilli, garlic & roma tomato	
Penne Pollo	24
Chicken sautéed w sundried tomato pesto, broccolini florets & creamy white wine sauce	
Penne Prawns alla Vodka	32
Prawns sautéed w garlic, chilli & leeks, flamed w vodka, in a rosa sauce	
Duck Lasagna	29
Confit duck & wild mushroom ragu, layered w béchamel & napoli sauce	
Spaghetti Marinara	32
Array of seafood sautéed w garlic & leek tossed in a seafood bisque	
Tortellini Alla Panna	26
Cream, mushroom & pancetta	

Risotto

Risotto al Pollo <i>GF</i>	26
Sautéed chicken w roma tomato, cream, basil & pinenut pesto	
Risotto ai Funghi <i>V GF VEG*</i>	26
Field, button & porcini mushrooms sautéed in truffle oil, topped w pecorino pepato cheese & toasted almonds	
Risotto Vegetariano <i>V GF VEG</i>	22
Sautéed zucchini, carrot & garlic, topped w grated lemon & toasted pistachio	

Gnocchi

Gnocchi Bolognese <i>GF</i>	24
Rich bolognese ragù	
Gnocchi Boscaiola <i>V VEG GF*</i>	27
Sauteed pancetta & mushrooms w chilli & garlic in a rosa sauce	
Gnocchi Napoli <i>V VEG GF</i>	24
Rich tomato, garlic & leek sauce	
Gnocchi Pesto <i>GF</i>	24
Sauteed pancetta & creamy basil & pinenut pesto	

Contorni *Sides*

Verdure <i>V VEG GF*</i>	11
Fresh steamed greens tossed in confit garlic, sea salt & extra virgin olive oil	
Rucola <i>V VEG GF*</i>	10
Rocket, shaved parmesan & pear tossed in a citronette	
Patate <i>V VEG GF*</i>	9
Duck fat roast potato	

Dolci *Desserts*

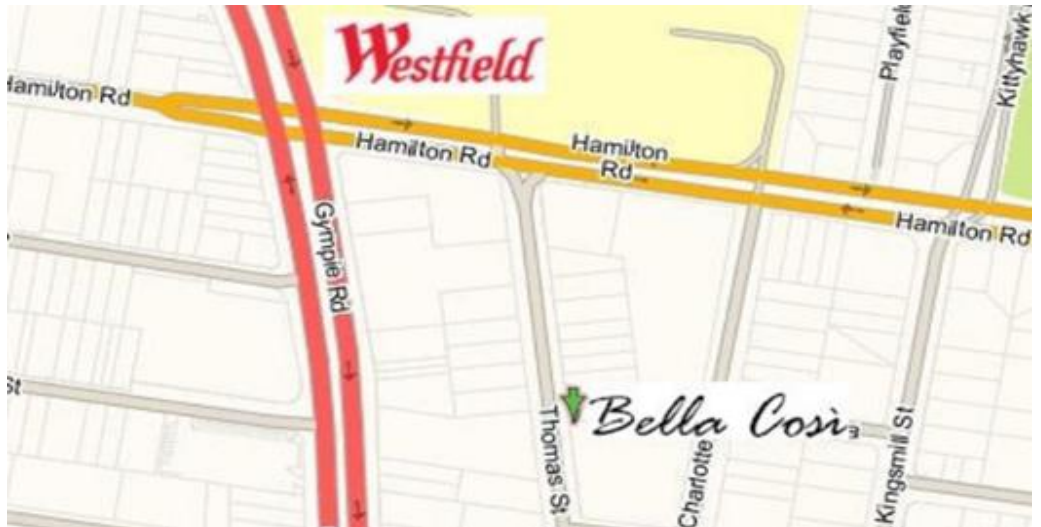
Panna Cotta	13
Vanilla bean panna cotta served w sfogliatelli	
Tiramisu	12
Traditional tiramisu served w a double shot espresso gelato	
Gelato e Sorbet <i>V VEG GF*</i>	10
<i>Choose any 3 flavours from either</i>	
Sorbet raspberry, mango, lemon	Gelati double shot espresso, chocolate, pistachio

Drinks

Coke, Coke Zero, Lemonade, Lemon Squash				3.5
Ginger Beer, Chinotto				5
San Pellegrino Sparkling Mineral Water	500ml	6	1L	9
Aqua Panna Still Water	500ml	6	1L	9

Beer & Wine

Australian and imported beers from	6
Wide selection of Australian, Italian and New Zealand wines from	38



Fully Licensed Restaurant & Bar

Air Conditioned

Private Dining Room

Functions

Off-Site Catering

Vegan, Vegetarian & Coeliac Menus