

BEL
MONDO
trattoria moderna

ANTIPASTI

SALUMI E SOTTACETI 259

(FOR 2)

A selection of Italian cured hams, provolone, preserved artichokes, roasted peppers & olives, warm flatbread.

CROCCHETTE DI PATATE (V) 85

Crispy potato croquettes with fontina cheese & pecorino romano sauce.

BRUSCHETTA (V) 95

Toasted ciabatta with stracciatella, heirloom tomatoes, roasted garlic, basil & extra virgin olive oil.

MELANZANE PARMIGIANO (V) 119

Layers of roasted aubergine with slow cooked tomato, mozzarella, provolone, basil & parmigiano reggiano.

COZZE I WEST COAST MUSSELS (P) 155

Fresh saldanha bay mussels braised in calabrian chilli, fennel & roasted garlic cream, served with house flatbread.

KING PRAWNS (P) 235

3 grilled prawns, house lemon & roasted chilli sauce, confit garlic oil.

ARANCINI (V) 125

Crumbed risotto with porcini mushroom & fontina cheese, served with pesto aioli & parmigiano reggiano.

COSTOLETTE DI AGNELLO 179

Slow-braised lamb ribs, peppercorn & cognac sauce, herb crème fraiche.

POLPETTE DI MANZO 115

Beef & veal meatballs, slow cooked in marinara sauce, oregano, basil & parmigiano reggiano.

CARPACCIO DI MANZO 149

Beef loin carpaccio with parmigiano reggiano, shaved mushroom, horseradish aioli & lemon olive oil.

INSALATA

INSALATA SEMPLICE (V)(N) 129

Butter lettuce with baby spinach, rosa tomatoes, house olives, cucumber, green onion, avocado & danish feta cheese, toasted sunflower seeds, oregano & balsamic dressing.

BURRATA E MORTADELLA 195

Creamy burrata with thinly shaved mortadella ham, basil, pistachios, herb olive oil & ciabatta.

BEL MONDO CAESAR 135

Cos lettuce with garlic croutons, crisp pancetta, parmigiano reggiano, white anchovies & caesar dressing.

ITALIAN TUNA & ARTICHOKE (P) 169

Local greens with marinated artichokes, cucumber, rosa tomatoes, cannellini beans, Callipo tuna in olive oil, red onion, parsley, avocado & lemon vinaigrette.

WALNUT, PEAR & GORGONZOLA (V) 155

Crisp lettuce, pickled fennel, red onion, wild rocket, toasted walnuts & white wine poached pears with a creamy gorgonzola dressing.



PIZZA NAPOLETANA

48-HOUR FERMENTED, HAND-STRETCHED DOUGH

PIZZA BIANCA

FOCACCIA (V) 59

Olive oil & sea salt.

Olive oil, oregano, confit garlic & sea salt. 79

Fior di latte, oregano, confit garlic & sea salt. 89

MORTADELLA E PISTACCHI (N) 145

Fior di latte, thinly sliced mortadella, roasted pistachios & stracciatella.

FUNGHI E ARUGULA (V) 165

Fior di latte, roasted mushrooms, oregano, confit garlic oil & wild rocket.

GORGONZOLA E FUNGHI (V) 185

Fior di latte, roasted mushrooms, gorgonzola, confit garlic oil & wild rocket.

SALMONE AFFUMICATO 179

Smoked salmon trout, red onion, dill crème fraiche & chives.

PIZZA ROSSA

LA MARGHERITA (V) 139

Fior di latte, tomato, basil & extra virgin olive oil.

BURRATA (V) 195

Fior di latte, tomato, basil, burrata & confit garlic olive oil.

QUATTRO VEGETALE (V) 169

Fior di latte, tomato, artichokes, kalamata olives, roasted peppers, confit garlic & roasted mushrooms.

DIAVOLA 175

Fior di latte, tomato, provolone, salami soppressata & Calabrian chilli oil.

SALAME E GORGONZOLA 185

Fior di latte, tomato, salami soppressata, green olives & gorgonzola.

PROSCIUTTO CRUDO 190

Fior di latte, tomato, basil, prosciutto di parma crudo, wild rocket & parmigiano grana padano.

POLLO PICANTE 170

Fior di latte, tomato, confit garlic oil, roasted chicken, mushrooms & sweet piquanté peppers.

PEPPERONI 169

Fior di latte, tomato, provolone, confit garlic oil & pepperoni.



LA PASTA

ALL'ARRABBIATA (V) Rigatoni with slow cooked tomato sauce, Calabrian chilli, basil, stracciatella & grana padano.	145
AGLIO, OLIO E PEPPERONCINO (V) Spaghetti with garlic, olive oil, red chilli flakes & flat leaf parsley. Add: Pan-fried prawns 95	119
IL PESTO DI LUNA (V) Rigatoni with basil, pine nut & parmigiano pesto, extra virgin olive oil, grana padano & pangrattato.	149
POLPETTE Linguine with beef & veal meatballs, slow cooked marinara sauce, basil & parmigiano grana padano.	165
GAMBERI ALLA VODKA PICCANTE (P) Rigatoni with a creamy tomato, Calabrian chilli & vodka sauce, pan-fried prawns & parmigiano grana padano.	225
FRUTTI DI MARE (P) Linguine with roasted prawns, mussels, calamari & clams in slow-cooked tomato, basil & garlic.	275

PASTA ALL'UOVO

EGG-BASED PASTA, FATTO IN CASA

RAVIOLI DI RICOTTA E SPINACI (V) Ricotta & baby spinach ravioli in a creamy tomato basil sauce & pecorino romano.	165
GNOCCHI ALLA SORRENTINA (V) Potato gnocchi with slow cooked marinara sauce, stracciatella, basi & grana padano or slow cooked beef, pork & veal bolognese sauce, basil & grana padano.	185
RAVIOLI DI PORCINI (V) Porcini & truffle filled mezzelune, with porcini mushroom cream, roasted garlic, lemon & grana padano.	175
RAGÙ ALLA BOLOGNESE Pappardelle with slow cooked beef, pork & veal bolognese sauce, basil & grana padano.	165
LA LASAGNA DELLA CASA Baked lasagna of slow cooked beef, pork & veal, bechamel, provolone, fior di latte mozzarella & parmigiano reggiano.	185
PASTA BISTECA Tagliatelle with grilled beef fillet, porcini sauce, black pepper, herb pangrattato & grana padano.	245

RISOTTO

RISOTTO AI FUNGHI (V) Carnaroli with porcini, white wine, mushroom broth, baby spinach, peas & grana padano.	220
RISOTTO AI GAMBERI PICCANTE (P) Carnaroli with prawns, rosa tomato, Calabrian chilli, shallots & shellfish broth.	245
RISOTTO DI MARE (P) Carnaroli with prawns, mussels, clams, squid, shellfish broth, roasted garlic, tomato & parsley oil.	295

SECONDI

GAMBERI KING PRAWNS (P) 6 grilled prawns, house lemon & roasted chilli sauce, confit garlic oil & triple cooked chips.	SQ
WEST COAST SOLE Oven roasted sole, white wine & caper sauce, served with baby spinach & pickled fennel salad.	SQ
PESCHE LINEFISH (P) Line-caught, grilled seabass or barramundi fillet with roasted leeks & porcini butter sauce.	SQ
PULCINO BABY CHICKEN Roasted baby chicken, marinated with garlic & herb butter, served with house lemon & roasted chilli sauce, roasted leeks & triple cooked chips.	195
FILETTO DI MANZO CON PECORINO 250g Premium beef fillet steak with pecorino romano crema, jus & wild rocket salad.	295
COSTATA DI MANZO 400g Aged rib-eye steak, finished with jus, peppercorn & cognac cream.	365
COSTINA DI MANZO BEEF SHORT RIB Slow braised beef short ribs in red wine, with parmesan butter mashed potatoes & young vegetables with olive oil.	275
CODO DI BUE OXTAIL 8hr braised oxtail in port, red wine & chilli, with crispy polenta, young vegetables & gremolata.	295
COSTOLETTE DI AGNELLO 450g grilled lamb loin chops with gremolata, red wine sauce & sauteed baby spinach.	425

CONTORNI

House triple cooked chips & sea salt 45
Triple cooked chips with truffle aioli & parmesan 70
Zucchini Fritti, whipped ricotta, oregano & grana padano 55
Sauteed baby spinach with confit garlic, olive oil & maldon salt 65
Young vegetables with extra virgin olive oil & sea salt 60
Crispy polenta & grana padano 55
Parmesan butter mashed potatoes 49

SAUCES

Red Wine Jus 45
Peppercorn & Cognac Cream 45
Pecorino Romano Crema 45
Spicy Lemon & Roasted Chilli 40
Herb Beurre Blanc 40

DOLCI

VANILLA AMARETTO CHEESECAKE Baked cheesecake with amaretto, Biscoff crumble & vanilla gelato.	139	ELDERFLOWER PANNA COTTA I Vanilla & elderflower cream with honey roasted almonds & fresh strawberries.	109
ESPRESSO CHOCOLATE CREMEUX 65% dark chocolate & espresso cremeux, served with lime macerated berries.	135	BAGLIO'S GELATO Vanilla Bean Belgian Chocolate Pistachio Hazelnut Salted Caramel Strawberry Cream	40
TIRAMISU The Classic, with mascarpone crema, espresso-soaked lady fingers, sweet marsala & chocolate powder.	125	BAGLIO'S SORBETTI Strawberry Lemon Mango	35
CROSTATA DI MANDORLE Toasted almond frangipane tart, served warm with Amarena cherries & vanilla gelato.	145		

BEVERAGES

MINERAL WATER

Acqua Panna 500ml	45
Acqua Panna 1ltr	75
S.Pellegrino 500ml	45
S.Pellegrino 1ltr	75
Valpre Still 350ml	34
Valpre Still 750ml	59
Valpre Sparkling 350ml	34
Valpre Sparkling 750ml	59

SOFT DRINKS

Sodas 300ml	35
Mixers 200ml	30
Rock Shandy	48
Appletiser Grapetiser 300ml	49
Red Bull 250ml	49
Fruit Juice Orange Mango Apple Cranberry	30
Iced Tea Lemon Peach	35
S.Pellegrino 330ml Lemon Orange Blood Orange	58

COFFEE by Manaka

Espresso	28
Americano	32
Cappuccino	40
Cortado	36
Flat White	36
Caffè Latte	42
Caffè Mocha	48
Freddo Cappuccino	42

HOT BEVERAGES

Hot Chocolate	38
White Hot Chocolate	40
Red Cappuccino	40
Dirty Chai Latte	45
Tea Selection Five Roses Rooibos Green Tea Earl Grey Chamomile	35
Hot Water with Ginger, Lemon & Honey	18

MILKSHAKES

Vanilla Bean	70
Belgian Chocolate	75
Pistachio	85
Hazelnut	85
Salted Caramel	75
Strawberry Cream	75

