



BEL CIBO

— *contemporary italian dining* —

ANTIPASTI E INSALATE

Caldo mix di olive V GF DF

Warm mix of Liguria, Sicilian, Kalamata olives

8.50

Pane alle erbe con parmigiano V

Herb cultured buttered sourdough with shaved parmesan and balsamic oil

8.90

Bruschetta di pomodoro cimelio V

Heirloom tomato and micro basil bruschetta
with sea salt, olive oil and balsamic glaze

12.50

Cannelloni di zucca e ricotta V

Pumpkin and ricotta cannelloni with a sage and
burnt butter sauce and candied walnuts

17.90

Polpette artigianali con pomodori saltati

Hand crafted meatballs with sautéed tomatoes,
basil and shaved Grana Padano

18.50

Assortimento di salumi italiani

Assortment of 3 Italian cured meats, char-grilled
and marinated vegetables with warm olive sourdough

for one 19.50 / for two 28.50

ANTIPASTO DI FRUTTI DI MARE

Ostriche appena sgusciate **GF DF**

Freshly shucked oysters with lemon, fennel and white balsamic vinegar or a spicy chorizo vinaigrette

½ doz 21.50 / 1 doz 38.50

Capesante al forno

Baked half shell scallops with a garlic and pastry crumb

(3) 14.50 / (6) 26.50

Scampi al forno

Oven baked scampi with black olive mustard and garlic butter, salmon roe, shaved fennel and baby leaf salad

18.90

Calamari ripieni di ricotta, peperoncino e maggiorana

Ricotta, chilli and marjoram stuffed squid with tomato, chilli and lemon vinaigrette

19.50

Coda di insetto alla griglia di Balmain **GF**

Grilled Balmain bug tail with prawn butter, crispy pancetta and fried tarragon

17.90

V VEGETARIAN

GF GLUTEN FREE

DF DAIRY FREE

PRIMI

Zucchine, pomodori cimelio, fettuccine di ricotta fresca V

Zucchini, heirloom tomato, fresh ricotta fettuccini
with salsa verde and parmesan cheese

26.50

Linguine di marinara di mare

Seafood marinara linguine with rich tomato sauce, king prawns,
calamari, mussels, scallops, fresh fish and picked basil leaves

32

Ravioli caldi di chorizo, salvia e ricotta

Hot chorizo, sage and ricotta ravioli with roasted fennel, tomato and basil sauce

29

Ragù di spalla di agnello

Lamb shoulder ragù with garlic buttered ribbon pasta, fresh thyme and chilli

28.90

Gnocchi coda di bue brasati lenta

Slow braised oxtail gnocchi with fresh rosemary and
lemon, reduced braising liquid and parmesan cheese

32

PLEASE ASK WAIT STAFF FOR GLUTEN FREE PASTA OPTIONS

ALL PASTA CONTAINS EGG

ALL PASTA IS FINISHED WITH PARMESAN

SECONDI

Filetto di pesce ebreo scottato in padella GF

Pan seared Jew fish fillet with kipfler potatoes, a vine tomato, caper, olive and basil salad, lemon and butter reduction

32

Spatchcock alla griglia con rosmarino e limone GF

Grilled rosemary and lemon infused spatchcock with charred radicchio, pancetta and sweet balsamic glaze

30

Cotoletta di maiale alla griglia

Grilled pork cutlet with peach purée, baby broccolini, heirloom beets and a thyme jus

31

Filetto di scotch nutrito con erba alla griglia GF

Grilled 250g grass fed scotch fillet with potato galette, burnt onion purée, winter vegetables and jus

36

Guance di manzo brasate lente

Slow braised beef cheeks with pumpkin purée, creamy polenta, fresh radish, braising liquid and gremolata

34

CONTORNI

Foglie di insalata invernale V

Winter salad leaves with radicchio, witlof, rocket toasted pine nuts, grated parmesan and pomegranate glaze

9

Scarpa fritte stringa V DF

Shoe string fries drizzled with truffle oil

9

Patate kipfler croccanti V GF

Crispy kipfler potatoes with rosemary salt

9

Verdure invernali al vapore V GF

Steamed winter greens with garlic butter and freshly grated parmesan

9

DOLCI

Calde ciambelle Italiane

Warm Italian doughnuts in cinnamon sugar
with coffee cream and shaved chocolate

16.50

Pannacotta di mela e vaniglia

Apple and vanilla pannacotta with caramelised apples,
cinnamon crumble and maple cream

16.50

Pesca al miele in camicia

Honey poached pear with ricotta cream,
oat crumble and date compote

16.50

Caldo biscotto al cioccolato triplo

Warm triple chocolate brownie with chocolate
semifreddo, salted caramel and raspberry crème

17.50

Affogato

Affogato of vanilla bean gelato, espresso and biscotti

16.50

Selezione di formaggi giornaliera

Bel Cibo daily cheese selection with pear and
cinnamon paste, oven dried fruits and lavosh

Single Selection \$14 / Each Additional \$6

new at
BEL CIBO
— contemporary italian dining —

KIDS EAT FREE* wednesday nights

MENU

SPAGHETTI BOLOGNESE • BATTERED FISH AND CHIPS
CHICKEN STRIPS AND CHIPS • SPAGHETTI WITH RICH TOMATO SAUCE

**One (1) free kids meal with a main meal purchase. Financial Membership Card must be presented. Only available Wednesdays from 6pm to 9.30pm.*



new at
BEL CIBO
— contemporary italian dining —

Nonna's

MID WEEK DINNER SPECIALS

Experience some traditional home style favourites every Wednesday and Thursday evening.

ENTRÉE

GARLIC OR HERB CIABATTA (v) 5.5

Crusty Italian bread with garlic or herb butter

**MUSHROOM, MANCHEGO &
MOZZARELLA ARANCINI (4) 14.5**

*Crumbed risotto balls of wild mushrooms,
Romano cheese and Romesco sauce*

MUSSELS PROVENCALE 18.5

*Steamed black mussels with white wine, garlic,
herb & Napoli sauce served with crusty ciabatta*

MAIN

LASAGNE DI CASA 24.5

*Homemade pasta sheets with béchamel,
Bolognese and parmesan*

PENNE POLLO 26.5

*Penne with chicken, chorizo, semi-dried
tomato, Spanish onion in a light cream sauce*

EGGPLANT PARMIGIANA (v) 26.5

*Layers of eggplant topped with tomato sauce,
mozzarella and grated parmesan*

PUMPKIN GNOCCHI (v) 24.5

*Pumpkin gnocchi with spinach, ricotta
and toasted pine nuts*

DESSERT

TIRAMISU 14.5

*Savoiardi biscuits with espresso coffee,
amaretto liqueur and mascarpone*

CHOCOLATE PANNA COTTA 14.5

*Chocolate panna cotta with shaved
dark chocolate and berry compote*

SICILIAN CANNOLI 16.5

*Sweet ricotta filled shells with pistachio
fairy floss*

