

## ENTREES & SALADS

### HERBED FRIES - veg

served with housemade garlic aioli

### BRUSCHETTA CLASSICA - veg

2 slices of organic ciabatta topped with diced tomatoes, fior di latte, basil pesto, balsamic glaze

### SUPPLÌ "Bella Julia" - veg

2 homemade Roman style arancini stuffed with arborio rice, cherry tomato sugo and mozzarella, served with our spicy aioli

### CHEESE & GARLIC FOCACCIA - veg, gfo+3

topped with rosemary and parmesan

### OLIVE RIPIENE - veg

crumbed green olives (8) stuffed with feta, served with truffle mayo

### CALAMARI RINGS

lightly crumbed, on a bed of rocket. Served with lemon and house-made roasted garlic aioli

### RUCOLA & PERE - veg, gf

rocket & pear salad with walnuts, parmesan, balsamic glaze, evo oil

### INSALATA CAPRESE - veg, gf

Italian buffalo bocconcini, sliced tomatoes, olives, basil pesto, balsamic glaze, parmesan

### TAGLIERE DELLA CASA (2 people)

wooden board of Italian cured meats, bocconcini cheese, grilled veggies and marinated olives. served with garlic focaccia

## BAMBINI

### Chicken Nuggets & Chips

### Pizza Cheese & Tomato

### Pizza Ham & Cheese

### Gnocchi Tomato Sugo and Parmesan (gf)

### Pasta Bolognese

## PIZZA

Gluten Free Base +5

9 The real taste of Italian street food! Our traditional organic recipe has high hydration and a rising process of 48h which makes our Pizza tasty, crispy, light and easy to digest.

### 10 QUEEN MARGHERITA - veg

pizza sauce, mozzarella, basil

### 10 GOURMET FUNGHI - veg

pizza sauce, mozzarella, sliced mushrooms, garlic olive oil

### SMOKED HAM

pizza sauce, mozzarella, sliced ham (add pineapple +2)

### 12 SICILIAN DELUXE - veg

pizza sauce, mozzarella, grilled eggplant, olives, basil, chilli

### 14 VEGGIE LOVERS - veg

pizza sauce, mozzarella, eggplant, zucchini, olives, mushrooms, basil (vegan cheese +2)

### 17 BIO SAUSAGE

pizza sauce, mozzarella, homemade pork sausage, balsamic onion

### 17 DIAVOLA

pizza sauce, mozzarella, hot Calabrese salami, kalamata olives

### 19 THE STALLION (our food truck)

focaccia base, mozzarella, mushrooms, black truffle, ham, artichoke hearts, parmesan, basil

### 36 BBQ TUTTA CARNE (meat lovers)

pizza sauce, mozzarella, smoked ham, salami, pork sausage, parmesan, BBQ sauce

## - LE SPECIALI -

### SAN DANIELE

26 pizza sauce, mozzarella, San Daniele prosciutto, rocket, parmesan

### 14 CALZONE BELLA JULIA

15 folded pizza stuffed with ham, mushrooms, diced tomatoes, basil pesto. Topped with pizza sauce, parmesan and balsamic glaze

## PASTA

Fettuccine, Penne or GF Gnocchi with your Choice of Sauce:

### 18 PUTTANESCA - veg

19 tomato sugo, kalamata olives, capers, garlic, onion, parmesan (add Italian white anchovies +3)

### 19 BOLOGNESE

19 traditional beef & pork ragu, tomato sugo, parmesan

### 20 NORCINA - veg

20 fresh cream, mushrooms, black truffle, garlic, parmesan (add pork sausage +5)

### 24 GAMBERI PICCANTI

24 Cherry tomato sugo, prawn cutlets (5), chilli, garlic and parsley

## SIGNATURE DISHES

### 30 LASAGNA AL GRANCHIO

30 house-made organic egg pasta layered with local blue swimmer crab meat, baby spinach, prawn bechamel, cherry tomato sugo. Served with salad and parmesan.

### 30 VEAL SALTIMBOCCA - gf

30 veal scaloppini topped with prosciutto and sage. Served with steamed veggies, parmesan and white wine sauce

## DESSERTS

### 10 TIRAMISU CLASSICO

10 Original Nonna's Recipe with Mascarpone and Savoiardi

### 10 VANILLA PANNACOTTA - gf

10 served with mango compote

### 16 MINI PIZZA NUTELLA

16 topped with vanilla gelato and strawberries

## WATER & SOFT DRINKS

Moda Still Water 750ml	FREE
Moda Sparkling Water 750 ml	5.00
Pepsi, Pepsi Max, Solo 375ml can	4.00
Raspberry Lemonade	4.50
Lemon, Lime & Bitters	5.00
Bundaberg Ginger Beer	5.00

## SANPELLEGRINO SELECTION

Italian Chinotto 330ml can	5.00
Aranciata (orange) 100% NATURAL 330ml can	
Pompelmo (grapefruit) 100% NATURAL 330ml can	

## JUICES

Freshly Squeezed Orange Juice	8.00
Apple, Cranberry, Pineapple	5.00

## COCKTAILS

<b>Aperol Spritz</b>	15.00
(Aperol, Prosecco, Soda, Orange)	
<b>Pink Gin Spritz</b>	16.00
(Pink Gin, Prosecco, Aromatic Tonic, Strawberries)	
<b>Passionfruit Capiroska</b>	17.00
(Passionfruit, Lime, Vodka, Sugar)	
<b>Bella Julia Wild Berry Mojito</b>	18.00
(Berries, Lime, Rum, Organic Kombucha, Mint)	
<b>Espresso Martini</b>	18.00
(Vodka, Kahlua, Coffee, Syrup)	
<b>Lemon Cheesecake</b>	19.00
(Galliano, Baileys, Lemon, Butterscotch, Shortbread Crumble)	
<b>Negroni</b>	19.00
(Gin, Martini Red, Campari, Orange)	

## BEER

Peroni Nastro 3.5% Mid Strength 330ml bottle	10.00
Birra Peroni Red Lager 4.7% 330ml bottle	11.50
Menabrea Pilsner 5.2% 330ml can	12.00
Balter XPA 5.0% 375ml can	13.00
Stone & Wood Pacific Ale 4.4% 330ml bottle	13.00
Bertie Apple Cider 375ml can	12.50
Peroni Nastro Azzurro 0.0% (no alcohol) 330ml	8.50

## VINI FRIZZANTI

NV	Il Follo Prosecco Extra DRY DOC	Veneto IT	13.00	56.00
NV	Cester Camillo, Rose' Cuvee (Sparkling Rose')	Veneto IT	14.00	65.00

## VINI BIANCHI

2021	Colterenzio, Pinot Grigio delle Venezie DOC	Veneto IT	12.00	54.00
2019	Traveller Wines, Oaked Chardonnay	Granite Belt QLD	13.00	58.00
2022	Pear Tree, Marlborough, Sauvignon Blanc	New Zealand	14.00	64.00
2021	Fattoria San Lorenzo, Verdicchio Classico DOC	Marche IT		70.00
2020	Tessari, Soave Classico DOC - ORGANIC	Veneto IT		82.00

## VINO ROSÉ

2022	Sella & Mosca, Rosato di Alghero (Rosè) DOC	Sardinia IT	14.00	60.00
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## VINI ROSSI

2022	Colomba Bianca, Syrah Sicilia DOC - ORG	Sicily IT	14.00	64.00
2022	Fiorano, Sangiovese "I Paoli" IGT - ORG	Marche IT	14.00	64.00
2021	Tenuta di Campriano, Chianti DOCG	Tuscany IT	15.00	65.00
2019	Fiorano, Montepulciano "Fluente" IGT	Marche IT	16.00	69.00
2020	Plantamura, Primitivo Gioia del Colle DOC	Puglia IT		75.00
2017	Amadio Wines, Cabernet Sauvignon	SA		78.00
2019	Laiolo Reginin Barbera d'Asti DOCG	Piedmont IT		84.00

## RESERVE LIST

2018	Adalia ORGANIC Amarone della Valpolicella	Veneto IT		190.00
2018	ORGANIC Brunello di Montalcino DOCG	Tuscany IT		230.00

## LIQUEURS

Frangelico	9.00
Baileys	9.00
Kahlua	9.00
Sambuca Molinari	9.00
Limoncello BIO (organic)	11.00
Amaretto BIO (organic)	11.00
Grappa Vej Bianco Antico ORGANIC	21.00
Penfolds Father Grand Tawny Port	12.50

## AFFOGATO WITH LIQUOEUR

Baileys, Kahlua, Frangelico	15.00
Amaretto Bio (ORGANIC)	16.00

## ORGANIC COFFEE & TEA

Espresso / Short Black	3.50
Piccolo Latte / Short Macchiato	4.00
Long Black	4.50
Latte / Flat White / Cappuccino	5.00
extra shot /decaf	0.50
soy/almond/oat/lactose free	0.50
Coffee Affogato	9.00
ORGANIC LOOSE LEAF TEA	5.00
green tea & jasmin/lemongrass & ginger/ peppermint/english breakfast/earl grey	

