

ENTRÉES

Signature Bruschetta	15.00
organic sourdough bread, mascarpone, sun-dried tomatoes, sliced olives, basil pesto, anchovies	
Fried Squid and Rocket	21.00
with lemon and housemade aioli	
Figs and Burrata	25.00
with crispy prosciutto, rocket, basil pesto, semi-dried tomatoes, vino cotto dressing	
Angus Carpaccio	25.00
Thinly sliced beef tenderloin, Roman artichokes, pink peppercorn, rocket, parmesan, EVO oil	
Charcuterie Board	27.00
Thinly sliced organic prosciutto, mortadella, hot Calabrese salami, marinated Ligurian olives, organic cheesy garlic focaccia	

PASTA

Gnocchi alla Norcina (gfo)	29.00
House-made organic potato gnocchi, Porcini & wild mushrooms, truffle, parmesan, fresh cream, basil (add organic pork sausage +5)	
Risotto alla Crema di Gamberi (gf)	29.00
Italian Carnaroli rice, tiger prawn cutlets, brandy, cream, tomato sugo, parsley, Grana	
Rigatoni all'Amatriciana	28.00
Short pasta, organic guanciale (cured pork cheek), tomato, Pecorino Romano, chilli, parsley	
Ravioli di Bufala	32.00
Home-made Ravioli filled with organic spinach and buffalo ricotta, San Marzano tomato sugo, garlic, basil, parmesan	

PIZZA

Our famous 48h organic sourdough	
Queen Margherita	21.00
Pizza sauce, mozzarella, parmesan, basil	
Gourmet Funghi	23.00
Pizza sauce, mozzarella, sliced mushrooms, garlic EVO oil	
Sicilian Deluxe	25.00
Pizza sauce, mozzarella, char-grilled eggplant, olives, parmesan, basil, chilli	
Veggie Lovers	26.00
Pizza sauce, mozzarella, grilled eggplant, marinated zucchini, sliced mushrooms, olives (vegan cheese +2)	
Bio Sausage	26.00
Pizza sauce, mozzarella, organic pork sausage, Modena balsamic onions	
Diavola	27.00
Pizza sauce, mozzarella, hot Calabrese salami, olives, shaved parmesan	
Cotto & Funghi	27.00
White base (no pizza sauce), mozzarella, Porcini and wild mushrooms, double smoked ham, basil	
New Stallion 2023	28.00
white base (no pizza sauce), mozzarella, Roman artichokes, mortadella, truffle, parmesan, sun-dried Roma tomatoes	
San Daniele	29.00
Pizza sauce, mozzarella, thinly sliced organic prosciutto, rocket, shaved parmesan	
Gluten Free Pizza Base +5	

Bella Julia

PIZZERIA

MAINS

Saltimbocca alla Romana (gf)	38.00
Veal scaloppini, topped with Parma prosciutto and sage, served with steamed greens and white wine sauce	
Galletto alla Cacciatora (gf)	38.00
Roasted organic spatchcock, sage, rosemary, garlic, olives, capers, wine sauce, semi-dried tomatoes, balsamic reduction	

SIDES

Steak Fries	9.00
Served with roasted garlic aioli	
Steamed Veggies	11.00
Lemon EVO oil, salt flakes	
Rucola & Grana	12.00
Rocket, shaved parmesan, walnuts, EVO oil, balsamic glaze	
Vegan Caprese	21.00
Sliced tomato, vegan mozzarella, olives, basil, EVO oil, salt flakes	

KIDS

Pizza Cheese & Tomato	15.00
Pizza Ham & Cheese	17.00
Dino Nuggies & Chips	15.00
Gnocchi with Cream & Ham (gfo)	16.00
Vanilla Ice Cream with Choco Topping	5.00