

Casa Bella

ITALIAN RESTAURANT & BAR

LUNCH MENU

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LUNCH MENU

PANE E ANTIPASTI

GARLIC PIZZA BREAD	\$12.00
CHILLI PIZZA BREAD	\$12.00
CHEESE PIZZA BREAD	\$14.00
MARINATED OLIVES AND FETA	\$15.00
CLASSIC SHRIMP COCKTAIL	\$18.50
BRUSCHETTA CLASSICA <i>Fresh tomatoes, basil, parsley, garlic and parmesan</i>	\$15.50
PROSCIUTTO E MELONE <i>Parma ham, fresh melon and cracked pepper</i>	\$23.50
ANTIPASTO TOSCANO <i>Fine assortment of Italian and NZ delicacies</i>	\$23.50
ARANCINI DI RISO <i>Fried risotto balls (Ask staff for this weeks filling)</i>	\$18.50
FEGATO DI POLLO <i>Chicken livers sautéed in with garlic, mushroom, sun dried tomato and onions in a creamy marsala wine sauce</i>	\$24.50
CALAMARI ALLA GRIGLIA <i>Squid rings tossed in garlic, parsley, fresh lemon and served with aioli</i>	\$22.50
GAMBERI <i>Pan fried prawns with garlic arborio rice and creamy sauce</i>	\$24.50

PASTA / RISOTTO

SPAGHETTI ALL'ARRABBIATA <i>Pan fried mushrooms, onion, capsicum, olives, garlic, chilli, parsley and napoli sauce</i>	\$24.50
SPAGHETTI ALLA BOLOGNESE <i>Beef mince bolognese</i>	\$25.50
SPAGHETTI ALLA CARBONARA <i>Bacon, egg, garlic, parsley and creamy sauce</i>	\$27.50
FETTUCCINE CON POLLO <i>Chicken, mushrooms, garlic and creamy sauce</i>	\$27.50
RISOTTO CON VERDURE <i>Mix veges garlic and napoli sauce</i>	\$26.50
RISOTTO DI POLLO <i>Chicken, mushroom, garlic and napoli sauce</i>	\$27.50
SPAGHETTI ALLE VONGOLE <i>Fresh clams with garlic, fresh chilli, white wine and parsley</i>	\$27.50
SPAGHETTI AL MISTO DI MARE <i>Mix seafood, garlic, white wine and napoli sauce</i>	\$28.50
TORTELLINI ALLA PANNA <i>(Ask staff for this weeks filling), garlic, mushrooms and creamy sauce</i>	\$29.50
RAVIOLI AL POMODORO <i>(Ask staff for this weeks filling) served with napoli sauce</i> <i>Gluten free pasta available on request +\$5</i>	\$29.50

INSALATE

INSALATA DI POLLO <i>Grilled chicken breast with mixed lettuce, capsicum, onion, tomato, cucumber and dressing</i>	\$26.50
INSALATA CAPRESE <i>Fresh tomato, mozzarella cheese, basil and balsamic glaze</i>	\$24.50

SECONDI

POLLO ALLA MARSALA <i>Chicken breast with marsala wine sauce served with seasonal vegetables and potato</i>	\$37.50
POLLO ALLA PUTTANESCA <i>Chicken breast with garlic, chilli, capsicum, onion, olives, capers and napoli sauce served with seasonal vegetables and potato</i>	\$37.50
FILETTO DI CARNE <i>Grilled eye fillet with garlic, mustard pepper sauce and served with seasonal vegetables and potato</i>	\$41.50
PESCE <i>Grilled fish served with arborio rice, creamy marsala wine sauce and seasonal vegetables and potato</i>	\$36.50
SCALOPPINE AL MARSALA <i>White veal with marsala sauce served with seasonal vegetables and potato</i>	\$37.50

CONTORNI

PATATINE FRITTE <i>Fries</i>	\$12.00
PATATE AL FORNO <i>Roasted potatoes</i>	\$12.00
VERDURE MISTE <i>Mixed vegetables</i>	\$16.50
INSALATA MISTA <i>Mixed seasonal salad</i>	\$14.00
INSALATA DI RUCOLA <i>Rocket salad with toscana dressing and parmigiano</i>	\$15.50

PIZZAS

MARGHERITA <i>Tomato, mozzarella, parmesan and fresh basil</i>	\$27.50
HAWAIIAN PIZZA <i>Ham, pineapple, mozzarella and mixed leaves</i>	\$28.50
VEGETARIAN PIZZA <i>Pineapple, mushrooms, onion, capsicum, fresh tomatoes and olives</i>	\$29.50
PROSCIUTTO CRUDO <i>Rocket, prosciutto, mushrooms and shaved parmesan</i>	\$32.00
SALAME PICCANTE <i>Tomato, mozzarella, spicy salami and fresh basil</i>	\$32.00
FRUTTI DI MARE PIZZA <i>Mussels, clams, squid, shrimps, smoked salmon and mixed leaves</i> <i>Gluten free base available on request +\$5</i>	\$33.00

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DINNER MENU

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PANE E ANTIPASTI

GARLIC PIZZA BREAD	\$12.00
CHILLI PIZZA BREAD	\$12.00
CHEESE PIZZA BREAD	\$14.00
MARINATED OLIVES AND FETA	\$15.00
CLASSIC SHRIMP COCKTAIL	\$18.50
BRUSCHETTA CLASSICA	\$15.50
<i>Fresh tomatoes, basil, parsley, garlic and parmesan</i>	
PROSCIUTTO E MELONE	\$23.50
<i>Parma ham, fresh melon and cracked pepper</i>	
PROSCIUTTO E BUFALA	\$28.50
<i>Fresh buffalo mozzarella, parma ham, olives, sundried tomato and pane</i>	
ANTIPASTO TOSCANO	\$23.50
<i>Fine assortment of Italian and NZ delicacies</i>	
ARANCINI DI RISO	\$18.50
<i>Fried risotto balls (Ask staff for this weeks filling)</i>	
FEGATO DI POLLO	\$24.50
<i>Chicken livers sautéed in with garlic, mushroom, sun dried tomato and onions in a creamy marsala wine sauce</i>	
CALAMARI ALLA GRIGLIA	\$22.50
<i>Squid rings tossed in garlic, parsley, fresh lemon and served with aioli</i>	
GAMBERI	\$24.50
<i>Pan fried prawns with garlic arborio rice and creamy sauce</i>	
COZZE AL POMODORO E VINO	\$24.50
<i>Steamed mussels with wine, garlic, onion and napoli sauce</i>	

PASTA / RISOTTO

SPAGHETTI ALL'ARRABBIATA	\$26.50
<i>Pan fried mushrooms, onion, capsicum, olives, garlic, chilli, parsely and napoli sauce</i>	
SPAGHETTI ALLA BOLOGNESE	\$27.50
<i>Beef mince bolognese</i>	
SPAGHETTI ALLA CARBONARA	\$30.50
<i>Bacon, egg, garlic, parsley and creamy sauce</i>	
FETTUCCINE CON POLLO	\$30.50
<i>Chicken, mushrooms, garlic and creamy sauce</i>	
RISOTTO CON VERDURE	\$28.50
<i>Mix veges garlic and napoli sauce</i>	
RISOTTO DI POLLO	\$30.50
<i>Chicken, mushroom, garlic and napoli sauce</i>	
RISOTTO AI FRUTTI DI MARE	\$33.50
<i>Clams, mussels, prawns, fish, calamari and napoli sauce</i>	
SPAGHETTI ALLE VONGOLE	\$32.50
<i>Fresh clams with garlic, fresh chilli, white wine and parsely</i>	
SPAGHETTI AL MISTO DI MARE	\$33.50
<i>Mix seafood, garlic, white wine and napoli sauce</i>	
TORTELLINI ALLA PANNA	\$33.50
<i>(Ask staff for this weeks filling), garlic, mushrooms and creamy sauce</i>	
RAVIOLI AL POMODORO	\$33.50
<i>(Ask staff for this weeks filling) served with napoli sauce</i>	
<i>Gluten free pasta available on request +\$5</i>	

INSALATE

INSALATA DI POLLO	\$26.50
<i>Grilled chicken breast with mixed lettuce, capsicum, onion, tomato, cucumber and dressing</i>	
INSALATA CAPRESE	\$24.50
<i>Fresh tomato, mozzarella cheese, basil and balsamic glaze</i>	

SECONDI

POLLO ALLA MARSALA	\$39.50
<i>Chicken breast with marsala wine sauce served with seasonal vegetables and potato</i>	
POLLO ALLA PUTTANESCA	\$39.50
<i>Chicken breast with garlic, chilli, capsicum, onion, olives, capers and napoli sauce served with seasonal vegetables and potato</i>	
FILETTO DI CARNE	\$48.50
<i>Grilled eye fillet with garlic, mustard pepper sauce and served with seasonal vegetables and potato</i>	
BISTECCA ROSSA	\$48.50
<i>Grilled eye fillet with bacon, mushroom, garlic and red wine sauce served with seasonal vegetables and potato</i>	
PESCE	\$42.50
<i>Grilled fish served with arborio rice, creamy marsala wine sauce and seasonal vegetables and potato</i>	
SCALOPPINE AL MARSALA	\$42.50
<i>White veal with marsala sauce served with seasonal vegetables and potato</i>	
SCALOPPINE DI VITELLO AI FUNGHI	\$42.50
<i>White veal, pinot grigio mushroom panna sauce, served with seasonal vegetables and potato</i>	
PIATTO DI FRUTTI DI MARE	\$72.50
<i>Seafood platter with prawns, fish, calamari, mussels, clams with white wine, lemon and garlic served on spaghetti napoli</i>	

CONTORNI

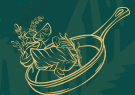
PATATINE FRITTE	\$12.00
<i>Fries</i>	
PATATE AL FORNO	\$12.00
<i>Roasted potatoes</i>	
VERDURE MISTE	\$16.50
<i>Mixed vegetables</i>	
INSALATA MISTA	\$14.00
<i>Mixed seasonal salad</i>	
INSALATA DI RUCOLA	\$15.50
<i>Rocket salad with toscana dressing and parmigiano</i>	

PIZZAS

MARGHERITA	\$27.50
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<i>Ham, pineapple, mozzarella and mixed leaves</i>	
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PROSCIUTTO CRUDO	\$32.00
<i>Rocket, prosciutto, mushrooms and shaved parmesan</i>	
SALAME PICCANTE	\$32.00
<i>Tomato, mozzarella, spicy salami and fresh basil</i>	
FRUTTI DI MARE PIZZA	\$33.00
<i>Mussels, clams, squid, shrimps, smoked salmon and mixed leaves</i>	
<i>Gluten free base available on request +\$5</i>	

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DESSERT MENU

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DOLCI

PANNA COTTA \$14.50

Smooth and creamy, gently set with delicate vanilla, served with a light berry sauce.

GELATO DELLA CASA \$16.50

House-made gelato, rich and creamy with natural flavours, made fresh daily.

SORBETTO AL LIMONE \$16.50

Refreshing and zesty, a tangy lemon sorbet that cleanses the palate.

PROFITEROLE FONDENTE \$18.50

Light pastry filled with cream and topped with rich dark chocolate.

TIRAMISU CLASSICO \$16.50

Classic Italian dessert with layers of coffee-soaked sponge, mascarpone cream and a dusting of cocoa.

TORTA AL CIOCCOLATO \$17.50

Rich, indulgent chocolate cake with a moist, velvety texture.

AFFOGATO (WITHOUT LIQUEUR) \$14.50

A scoop of French vanilla gelato served alongside an espresso.

AFFOGATO (WITH LIQUEUR) \$21.50

A scoop of French vanilla gelato served alongside an espresso and your favourite liqueur (Frangelico, Kahlua, Baileys, Drambuie or Grand Marnier).

TÈ E CAFFÈ

FLAT WHITE \$5.50

CAPPUCCINO \$5.50

MOCHA \$7.00

ESPRESSO \$4.00

LONG BLACK \$4.00

LATTE \$6.50

HOT CHOCOLATE \$7.00

SPECIAL COFFEE \$17.50

ENGLISH BREAKFAST \$6.00

EARL GREY \$6.00

PEPPERMINT TEA \$6.00

GREEN TEA \$6.00

DIGESTIVI

PORT

TAYLORS FINE RUBY PORT \$12.00

TAYLORS FINE TAWNY PORT \$12.00

PENFOLDS FATHER 10YO TAWNY PORT \$14.00

SHERRY

HARVEYS BRISTOL CREAM SHERRY \$12.00

GONZÁLEZ BYASS ELEGANTE CREAM SHERRY \$11.00

DESSERT WINES

MOSCATO TERRE SICILIANE DOC \$12.00

LIMONCELLO

LIMONCELLO DELLA CASA \$13.00

GRAPPA

GRAPPA \$13.00