

HELLO BELLO

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ANTIPASTI

Made in-house with love

WOODFIRED FLAT BREAD	12
GREEN OLIVES	10
SALAMI	11
HEIRLOOM TOMATOES	12
PROSCIUTTO	14
BURRATA	16
ROASTED CAPSICUM	11
WHITE ANCHOVIES	10
GOATS CHEESE	11
WAGYU BEEF MEATBALLS	12
MARINATED EGGPLANT	11

DESIGNED TO BE
EATEN TOGETHER
DINE IN ONLY

PROSCIUTTO E BUFFALO		19
San Daniele Prosciutto (Aged 24 Months), DOP Buffalo Mozzarella, Focaccia Bread		
GARLIC & ROSEMARY FOCACCIA		13
Garlic, Rosemary, Sea Salt, Extra Virgin Olive Oil		
TRUFFLE MUSHROOM & CHEESE ARANCINI	2 pcs	10
	4 pcs	18
Served with Truffle Mayo		
MAC & CHEESE BITES	2 pcs	9
	4 pcs	16
Served with Truffle Mayo		
FRIED LASAGNA BITES	2 pcs	12
	4 pcs	22
Served with Truffle Mayo		
TRUFFLE PARMESAN FRIES		8
	Small	12
	Large	
CHEESY POLENTA CHIPS		16
Taleggio Cheese - Served with Spicy Caponata Dip		
CALAMARI FRITTI		19
Dusted with Rice Flour, Cracked Pepper & Black Salt Served with Mayo		
NONNA'S MEATBALLS		21
Wagyu Beef Meatballs, Homemade Napoli Sugo, Focaccia Bread, Parmigiano		

WOODFIRED PIZZA

Hello Bello Pizza's are 13 inches in size and naturally fermented for 72 hours - *INSPIRED BY THE NEAPOLITAN WAY*

MARGHERITA	21		
San Marzano Tomato, Fior Di Latte, Fresh Basil, Parmigiano, Extra Virgin Olive Oil - Add Fresh DOP Buffalo Mozzarella +\$6			
SAN DANIELE	28		
San Marzano Tomato, Fior Di Latte, San Daniele Prosciutto (24 Months), DOP Buffalo Mozzarella, Fresh Basil, Parmigiano			
TARTUFATA	27		
Truffle Cream, Fior Di Latte, Porcini Mushrooms, Cup Mushrooms, Rocket, Stracciatella, Truffle Oil Add San Daniele Prosciutto (24 Months) +\$6			
TROPICANA	25		
San Marzano Tomato, Fior Di Latte, Leg Ham, Pineapple			
MAIALINA	26		
San Marzano Tomato, Fior Di Latte, Pork Sausage, Mild Salami, Leg Ham, Shaved Pecorino			
CAPRICCIOSA	26		
San Marzano Tomato, Fior Di Latte, Leg Ham, Cup Mushrooms, Olives, Artichoke Hearts			
CALABRIA	26		
San Marzano Tomato, Fior Di Latte, Hot Salami, Nduja, Roasted Capsicums, Olives			
MARE E MONTI	28		
San Marzano Tomato, Fior Di Latte, Tiger Prawns, Porcini Mushrooms, Chilli, Fresh Parsley			
FUME 2.0	28		
Fior Di Latte, Taleggio Cheese, Crispy Guanciale, Porcini Mushrooms, Cup Mushrooms, Caramelised Onions, Crispy Sage, Cracked Pepper			
ORTOLANA	26		
Fior Di Latte, Cup Mushrooms, Eggplant, Zucchini, Sun Dried Tomato, Roasted Capsicums, Garlic, Fresh Parsley, Fresh Basil			
AMALFI	26		
San Marzano Tomato, Mild Salami, Homemade Basil Pesto, Provolone, Olives			
PIZZA PATATINA	28		
Fior Di Latte, Roasted Kipfler Potatoes, Taleggio Cheese, Crispy Guanciale, Caramelised Onions, Cracked Pepper, Rosemary			
DOLCE PEPE	26		
San Marzano Tomato, Provolone, Hot Salami, Eggplant, Chilli Honey			
SALSICCIA	27		
San Marzano Tomato, Fior Di Latte, Friarielli Napolitana, Italian Pork Fennel Sausage, Shaved Pecorino, Cracked Pepper			
AGNELLO	28		
Fior Di Latte, Parmigiano Fondue, Slow Cooked Lamb, Roasted Kipfler Potatoes, Rosemary, Sea Salt			
CALZONE (Folded Pizza)	25		
San Marzano Tomato, Fior Di Latte, Leg Ham, Fresh Basil, Ricotta, Parmigiano			
ADD EXTRAS			
Anchovies	4	Fior Di Latte	4
Stracciatella	6	DOP Buffalo Mozzarella	6
Leg Ham	4	San Daniele Prosciutto (24 Months)	6
Salami	4	Parmigiano	2
House Made GF Base	6		
VEGAN WOODFIRED PIZZA			
VEGAN MARGHERITA	23		
San Marzano Tomato, Vegan Mozzarella, Fresh Basil, Extra Virgin Olive Oil			
VEGAN TARTUFATA	26		
Truffle Paste, Vegan Mozzarella, Porcini Mushrooms, Cup Mushrooms, Rocket, Truffle Oil			
VEGAN TROPICANA	26		
San Marzano Tomato, Vegan Mozzarella, Vegan Ham, Pineapple			
VEGAN CAPRICCIOSA	26		
San Marzano Tomato, Vegan Mozzarella, Vegan Ham, Cup Mushrooms, Olives, Artichoke Hearts			
VEGAN CALABRIA	26		
San Marzano Tomato, Vegan Mozzarella, Vegan Salami, Roasted Capsicums, Olives			
VEGAN ORTOLANA	26		
Vegan Mozzarella, Cup Mushrooms, Eggplant, Zucchini, Sun Dried Tomato, Roasted Capsicums, Garlic, Fresh Parsley, Fresh Basil			
VEGAN PATATINA	27		
Vegan Mozzarella, Roasted Kipfler Potato, Vegan Salami, Caramelised Onions, Cracked Pepper, Rosemary			
VEGAN FUME 2.0	27		
Vegan Mozzarella, Vegan Salami, Porcini Mushrooms, Cup Mushroom, Caramelised Onions, Crispy Sage, Cracked Pepper			

PASTA

GNOCCHI CAMPANIA	24
Homemade Napoli Sugo, DOP Buffalo Mozzarella, Parmigiano, Fresh Basil	
FAMOUS WAGYU BEEF LASAGNA	27
Layered Pasta Sheets, Wagyu Beef Bolognese Ragu, Béchamel, Parmigiano	
RIGATONI BOLOGNESE	26
Wagyu Beef Bolognese Ragu, Parmigiano	
SPAGHETTI CARBONARA	27
Eggs, Guanciale, Shaved Pecorino, Cracked Pepper	
SPAGHETTI GAMBERI	29
Tiger Prawns, Cherry Tomatoes, Garlic, Fresh Parsley, Extra Virgin Olive Oil	
RIGATONI AMATRICIANA	26
Homemade Napoli Sugo, Guanciale, Shaved Pecorino	
PAPPARDELLE LAMB RAGU	29
Slow Cooked Lamb Ragu, Carrot Purée, Shaved Pecorino	
SPAGHETTI MEATBALLS	27
Wagyu Beef Meatballs, Homemade Napoli Sugo, Parmigiano	

INSALATE

CAPRESE	18
Heirloom Tomatoes, DOP Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil, Balsamic Reduction	
CAPRINA	17
Rocket Salad with Goat Cheese, Caramelised Walnuts, Shaved Pears, Citronette Dressing	

BAMBINI

KIDS PIZZA	14
Choice of - Margherita / Tropicana	
KIDS GNOCCHI	15
Choice of - Napoli / Beef Bolognese / Butter & Parmigiano Sauce	
KIDS RIGATONI	14
Choice of - Napoli / Beef Bolognese / Butter & Parmigiano Sauce	
KIDS CALAMARI & FRIES	15
Dusted with a mix of Flours, Cracked Pepper & Black Salt - Served with French Fries	

DOLCI

TIRAMISU	14
Coffee flavoured Savoiardi Biscuits with Mascarpone and Chocolate Chips, dusted with Cocoa Powder.	
NUTELLA PIZZA	16
Nutella, Fresh Strawberries, Blueberries, Crushed Hazelnuts, Icing Sugar	
DONUT HOLES	16
With Oreo, White Chocolate Cream, Fresh Strawberries, Icing Sugar	
CANNOLI	3pcs 13
Sweet Citrus Ricotta filling dipped in Choc Chips & Pistachios	
PANNA COTTA	15
Strawberry Sauce with shaved White Chocolate	

DRINKS

SOFT DRINK - CANS	
375ml Coke / Coke No Sugar / Fanta / Sprite	4
330ml San Pellegrino Aranciata Rossa / Cinotto / Limonata	4
330ml Mole Cola Classic / Mole Cola No Sugar	5
JUICES	
300ml Apple / Orange Juice	5
BOTTLES	
600ml San Pellegrino Sparkling Water	5
1.25L Coke / Coke No Sugar / Fanta / Sprite	5
500ml Water	4

PLEASE NOTE
We are not a 100% Gluten Free Kitchen. We cook all pizza's in the same Woodfire Oven. Rice Flour used under all pizza's.

We accept VISA, Mastercard and AMEX. The following Surcharges Apply - 1.95% on all Debit and Credit Cards 15% on Public Holidays

SHOW US
SOME LOVE
LEAVE US A GOOGLE REVIEW



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