

ALL DISHES ARE DESIGNED FOR SHARING AND WILL BE SERVED AS THEY ARE PREPARED

Signature Platters

PICK A PLATTER OR BUILD YOUR OWN

Cheese Only

TRIO \$50

Our Daily Selection Of:

- 1 Sheep's Cheese,
- 1 Soft Cheese, 1 Aged,

Served W Dry Fruits, Jam, Mixed Olives,
Bread And Crackers

CREMOSO \$52

Our Daily Selection Of 3 Soft Cheeses
Served W Dry Fruits, Jam, Mixed Olives,
Bread And Crackers

HAMILTON \$80

Smoked Cheese, Blue, Sheep's Cheese,
Vintage Cheddar, Brie,
Served W Dry Fruits, Jam, Honey, Mixed Olives,
Bread And Crackers

REGINA \$69

Buffalo Parmesan, Plain Burrata, Truffle
Pecorino, Aged Caciocavallo,
Served W Dry Fruits, Jam, Honey, Mixed Olives,
Bread And Crackers. (Truffle Burrata +\$4)

Meats & Cheeses

ITALIAN LOVERS \$55

Finocchiona Salame (Fennel Garlic And Pepper),
Prosciutto San Daniele, Caciocavallo, 1 Fresh Cheese:
Pick Your Fresh (Buffalo Mozzarella, Plain Burrata,
Truffle Burrata +\$4) Served W Dry Fruits, Jam, Mixed Olives,
Bread And Crackers

TAMBORINE PLATTER \$57

Pistachio Mortadella, Prosciutto San Daniele, Brie, Stracciatella
With Basil Emulsion, Served W Dry Fruits, Jam, Mixed Olives,
Garlic & Rosemary Focaccia And Crackers

THE DRUNKEN PLATTER \$65

Venison & Gin Salame, Pork Pepperberry Salame, 2 Drunken Cheese,
Served W Dry Fruits, Jam, Mixed Olives,
Bread And Crackers

VELVET PLATTER \$65

Black Truffle & Squid Ink Salame, Kangaroo Salame, Truffle Brie,
Vintage Cheddar, Served W Dry Fruits, Jam, Mixed Olives,
Bread And Crackers

BELLA DELI PLATTER meter platter

Mix Selection Of Cheeses, Cured Meats, Jam, Bread, Olives... starting from \$199



Add Ons

Bread Small/large	\$ 3/5
Mix Bread & Crackers	6
Garlic & Rosemary Seasoned	
Focaccia Small/large	6/12
Extra Virgin Olive Oil	1.5
Balsamic Vinegar	1.5
Bella Deli Jam	3.5
Tamborine Honey	3
Mixed Sicilian & Ligurian Olives	3
Stuffed Olives (from display)	10
Sundried Tomatoes	3
Dip (Choose From Display)	10
Fresh Tomato	3
Cheeses	from display

Cured Meats

Prosciutto San Daniele	\$ 7
Prosciutto Jamon Iberico	12.5
Salame Mild/ Hot	6
Salame Finocchiona (Garlic, Fennel, Pepper)	6.5
Salame Black Truffle Squid Ink	9.5
Salame Truffle	7
Salame Venison & Gin	9.5
Capocollo	7
Salame Wild Kangaroo & Anise Myrtle	9
Salame Pork & Pepper Berry	9
Smoked Ham	6
Pistachio Mortadella	6.5
Wagyu Bresaola	12
Nduja (Spreadable Hot Salame)	from display

Burrata Bowls

PLAIN \$19

Plain Burrata & Tomato, Basil, W Balsamic Glaze, Bread

TRUFFLE \$25

Truffle Burrata & Prosciutto San Daniele, Bread

PISTACHIO \$25

Plain Burrata & Pistachio Mortadella, Bread
Topped W Crushed Pistachio

Buffalo Mozzarella Bowls

CAPRESE \$19

Buffalo Mozzarella, Tomato, Basil, Balsamic Glaze, Bread

BUFFALO & JAMON \$30

Buffalo Mozzarella & Jamon Iberico Prosciutto, Bread

BEEFY \$30

Wagyu Bresaola, Buffalo Mozzarella, Balsamic Glaze, Bread

Tapras

WARM OLIVES - Whole Mixed Olives Seasoned

With Extra Virgin Olive Oil And Mix Herbs **\$8.5**

BRUSCHETTA CLASSIC - Tomato, Basil, Buffalo Parmesan,

Balsamic Glaze. Add Prosciutto +\$6 **\$9**

BAKED TOMINO - Warm Tomino Cheese Wrapped In Prosciutto,

Served With Rocket, Balsamic Glaze And Bread. **\$21**

MEATBALLS - House Made Italian Style Pork And Beef Meatballs,

Stracciatella, Homemade Focaccia **\$21.9**

ARANCINI - 3 Homemade Arancini Served With Basil Mayo.

Flavour Of The Day **\$16.9**

OLIVE ASCOLANA - 5 Crumbled stuffed olives with meats and

cheese served with truffle mayo **\$14**

CHIPS - Chips Steakhouse **\$14**

LOADED CHIPS - Chips steakhouse topped with porchetta,

smoked scamorza and truffle Mayo **\$22**

POLENTA FRITTA - Deep fried polenta bites served with

blue dipping sauce **\$9.5**

Focaccia Sandwich

10.30am to 3pm \$

- Mediterranea - Sundried tomatoes, stracciatella, **14**

rocket, basil emulsion. Add Prosciutto **-6**

- Mortazza - Pistachio Mortadella, stracciatella, rocket, **16**

basil emulsion, crushed pistachios Make it Truffle **-4**

- Contadina - Stracciatella, roasted capsicum, **15**

sundried tomatoes cream, marinated onions, rocket

Add Finocchiona salame **-5**

- Diavola - Nduja cream, Hot salame, smoked scamorza, rocket **16**

- Ghiotta - Porchetta, Friarielli Cream (Italian Broccoli),

Smoked Scamorza, Chips **18**

Sweet Treats

check with staff for Specials / availability

-SFOGLIATELLA (Traditional Neapolitan pastry with crisp,

layered shell and creamy ricotta filling) **6.9**

- SICILIAN CANNOLI (cannoli filled with ricotta, chocolate, and pistachio) **1 for \$8, 2 for \$15**

- PORTUGUESE TART **6.5**

- BABA' (Soft Sponge Cake Soaked In Lightly Rum Syrup) **14**



*All menu is available
for
Take Away*



#belladeliportside

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