

## Starters

### **Insalata di rucola** 🌱

*Dressed rocket salad with cherry tomato, shaved parmesan, drizzled with balsamic*  
\$14

### **Insalata di mista** 🌱

*Mixed mesclun salad, cheese, cherry tomatoes, olives, cucumber, avocado, Italian lemon dressing*  
\$16

### **Burrata con parma ham**

*150g burrata, cherry tomatoes, parma ham, evo, basil*  
\$23

### **Caprese** 🌱

*Buffalo mozzarella, roma tomato, basil, oregano, evo*  
\$20

### **Antipasto bettola** 👍

*Mixed cold cuts, cherry tomatoes, 300g burrata, mixed grill & sautéed vegetables, olives*  
\$48

### **Manzo tartufato** 👍

*Sliced roast beef, served on rucola bed, cherry tomatoes, shaved parmesan, balsamic, truffle oil*  
\$28

### **Saute misto**

*Mussels & clams sautéed with white wine sauce & garlic accompanied with toasted sourdough slices*  
\$23

### **Parmigiana di melanzane** 🌱

*Baked layers of eggplant with tomato sauce, parmesan cheese and basil*  
\$20

### **Tagliere di formaggi misti** 🌱

*Assortment of cheese served with dried fruits, nuts and honey*  
\$28

## **Pasta**

### **Linguine alle vongole**

*Linguine pasta, fresh clams in white wine sauce & garlic, finished with Italian parsley*  
\$22

### **Spaghetti ai frutti di mare** 🍷

*Mixed seafood cooked in light tomato sauce, finished with Italian parsley*  
\$28

### **Ravioli alla caprese** 🌿

*Homemade ravioli stuffed with burrata mozzarella in a fresh cherry tomato sauce, basil*  
\$23

### **Gnocchi ai quattro formaggi** 🌿

*Homemade gnocchi in four-cheese creamy sauce*  
\$20

### **Gnocchi alla sorrentina** 🌿

*Oven baked homemade gnocchi in tomato sauce topped with mozzarella cheese and basil*  
\$20

### **Lasagna della casa**

*homemade lasagna, layered with ground prime mince beef ragu and bechamel sauce*  
\$22

### **Tagliatelle bolognese**

*Tagliatelle with mince prime beef ragú cooked in tomato sauce*  
\$23

### **Rigatoni con guancia di manzo** 🍷

*Braised red wine beef cheeks, topped with parmesan cheese*  
\$27

### **Risotto ai funghi porcini** 🌿

*Carnaroli rice with porcini mushroom, topped with parmesan cheese*  
\$25

### **Linguine al granchio**

*Linguine with fresh crabmeat in fresh cherry tomato*  
\$25

### **Fettuccine tartufo salsiccia**

*Homemade Fettuccine with italian sausage and black truffle cream*  
\$25

## **Mains**

### **Bistecca ai ferri**

*Grilled premium grain finished balck angus rib-eye (300g)*  
\$48

### **Filetto di manzo ai ferri**

*Grilled premium grain finished black angus tenderloin (250g)*  
\$48

### **Tagliata di manzo** 🍑

*Premium angus sirloin MB 4+ sliced and served on a bed of fresh rocket salad (300g)*  
\$52

### **Fiorentina** 🍑

*Florence style porterhouse steak (1-1.2 kg and good for 2-3 person)*  
\$168

### **Costolette d' agnello**

*Premium grilled lamb chop (3 pieces)*  
\$42

### **Filetto di pesce del giorno**

*Pan fried fish fillet of the days catch*  
\$30

### **Zuppa di pesce con crostini di pane** 🍑

*Amalfi style Mixed seafood stew cooked in a light tomato sauce, served with sourdough bread (side dishes not included)*  
\$36

## Pizza

### **Margherita** 🌱

*Tomato sauce, fior di latte, basil*  
\$19

### **Prosciutto e funghi**

*Tomato sauce, fior di latte, sliced cooked ham & mushroom*  
\$27

### **Salamino** 👍

*Tomato sauce, fior di latte, spicy Italian salami*  
\$26

### **Cipolla e pancetta**

*Fior di latte, Italian pancetta, onion & parmesan*  
\$26

### **Capricciosa**

*Tomato sauce, fior di latte, sliced cooked ham, mushrooms, artichokes and olives*  
\$27

### **Verdure** 🌱

*Tomato sauce, fior di latte, assorted grilled vegetables*  
\$25

### **Quattro formaggi** 🌱

*Fior di latte, taleggio, gorgonzola, scamorza & parmesan*  
\$26

### **Crudo e rucola** 👍

*Tomato sauce, fior di latte, rocket leaves, parma ham and shaved parmesan cheese*  
\$28

### **Calzone**

*Folded pizza, stuffed with fior di latte, cooked ham, mushroom, tomato sauce*  
\$27

### **Bettola** 👍

*homemade pork sausage with fior di latte, broccoletti, smoked scamorza*  
\$28

*Additional charges will apply for any premium **(\$10)** or regular **(\$5)** toppings*

## Pizza

### **Giacomino** 🍷

*Fior di latte, mascarpone cheese and parma ham*  
\$28

### **prosciutto cotto**

*Tomato sauce, fior di latte, cooked ham*  
\$23

### **Bismarck** 🍷

*Fior di latte, truffle cream, cooked ham, fresh egg, parmesan*  
\$28

### **Mortadella** 🍷

*Fior di latte, cherry tomato, basil, top with mortadella, burrata cheese and crushed pistachio* \$28

### **Bresaola** 🍷

*Tomato sauce, fior di latte, topped with rockets, bresaola, shaved parmesan, mini cherry and fresh burrata*  
\$28

### **Napoletana**

*Tomato sauce, fior di latte, anchovies, oregano*  
\$21

### **Siciliana**

*Tomato sauce, anchovies, cherry tomatoes, cappers, olives, oregano, garlic*  
\$19

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## **Desserts**

### **Affogato**

*Gelato covered with espresso*  
\$10

### **Affogato al caffè e liquore**

*Gelato covered with espresso and your choice of liqueur.  
frangelico, grand marnier, saronno*  
\$14

### **Torta caprese 🍷**

*Homemade capri almond cake, served with  
mascarpone cream*  
\$14

### **Tiramisu 🍷**

*Homemade traditional tiramisu*  
\$12

### **Panna Cotta**

*Light creamy pudding*  
\$12

### **Profiterols**

*Exquisite choux pastry filled with cream & covered in dark chocolate*  
\$12

### **Gelato**

*vanilla, chocolate, hazelnut, pistachio (1 scoop)*  
\$7

### **Sorbet**

*strawberry, lemon (1 scoop)*  
\$7

## **Cocktails**

### Top 3

**Negroni** 🍷

*gin, campari and vermouth rosso*  
\$20

**Godfather** 🍷

*scotch whisky and amaretto*  
\$20

**Espresso Martini** 🍷

*espresso, coffee liqueur (Kahlua) and vodka*  
\$22

### Spritz

**Aperol Spritz**

*aperol, prosecco and soda*  
\$18

**Limoncello Spritz**

*limoncello, white wine and soda*  
\$18

**Campari Spritz**

*campari, prosecco and soda*  
\$18

## **Mocktails**

**Mocktail of the day**

*please check with the staff for availability*  
\$14

## **Liquor**

*Limoncello* \$12

*Amaro Montenegro* \$12

*Amaretto Di Saronno* \$14 👍

*Whisky* \$15

*Grappa* \$16

*Vodka* \$15

*Gin* \$15

## **Beer**

### **Peroni**

*pale golden, crisp and refreshing beer, with a delicate balance of bitterness, citrus and aromatic notes and a fast, clean finish*

\$10

### **Baladin Nazionale** 👍

*dry and clean, slightly bitter, highly drinkable, with hints of malt and bread crust*

\$14

### **Baladin SUD** 👍

*yellow hazy beer with notes of cereals and citrus fruit. Fresh and easy to drink with a strong character*

\$14

## **Water**

**Acqua panna** \$9

**San pellegrino** \$9

**No GST. All prices are subject to a 10% service charge.**



## ***Soft Drinks***

*Baladin Cola \$7*

*Coke/ Coke Zero \$6*

*Sprite \$6*

*Ginger Ale \$6*

## ***Juices***

*Apple \$6*

*Orange \$6*

*Lime \$6*

*Cranberry \$6*

## ***Coffee***

*Espresso \$4*

*Espresso Double \$6*

*Americano \$5*

*Latte \$6*

*Cappuccino \$6*

*Caffe Mocha \$7*

## ***Tea***

*Assorted Teas \$6*

*WANT IT ICED? JUST ADD \$0.50 (Applies to Coffee & Tea)*

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