





BELLA ITALIA MENU

Antipasti – Starters

Insalata di Burrata   RM38
 Tomato confit with Italian Mozzarella cheese and wild rocket leaves
 in aged balsamic reduction

Insalata di Pollo Affumicato e Pere   RM38
 Poached pear, smoked chicken, walnut and gorgonzola dressing

Cannellini e Manzo  RM38
 Soup of cannellini beans with spinach and smoked streaky beef

Minestrone Italiano   RM28
 Soup of seasonal summer vegetables with tomato and basil

Pasta – Mains

Linguine all'Astice   RM105
 Handcrafted pasta with roma tomato in Canadian boston lobster bisque sauce

Tagliatelle al Ragù di Costine di Manzo Brasate  RM78
 Slow-braised Australian black angus beef short ribs with handcrafted tagliatelle

Rigatoni al Tartufo Nero   RM68
 Fresh black truffle, button mushroom and parmigiano cheese

Tortellini artigianali con Mousse di Gamberi   RM68
 Handcrafted shrimp mousse tortellini with black caviar and
 light crème fraîche sauce

Ravioli di Ricotta e Spinaci    RM58
 Handmade spinach and ricotta cheese and pine nut ravioli

 Chef's Choice  Spicy  Cereals (Contain Gluten)  Gluten-Free  Shellfish

 Nuts (Including Peanut)  Vegetarian  Vegan  Dairy-Free

All prices quoted are subject to prevailing applicable taxes.



Oven-fresh Sourdough Pizza

Bresaola e Rucola

Beef pastrami, rocket leaves, shaved parmesan, and lemon-infused olive oil

RM68

Cosciotto di Agnello al Masala

Aromatic lamb leg with mint raita, lime pickles and mango chutney

RM68

Anatra alla Pechinese

Gourmet Peking duck, fresh scallions and hoisin sauce

RM58

Satay di Pollo Artigianale

Artisanal chicken satay with peanut sauce, red onion, and cucumber slices

RM58

Caprese di Burrata

Sliced roma tomatoes, basil leaves and buffalo mozzarella

RM48

Dolci - Desserts

Tiramisù Classico Italiano

Mascarpone cheese, coffee ladyfingers biscuits and cocoa powder

RM42

Panna Cotta al Limone

Lemon panna cotta with almond crumble and berries compote

RM42

Crème Brûlée al Pistacchio

Vanilla custard with pistachio torched and brown sugar

RM42