

# lunch @ bel cibo

<b>Italian flat breads</b> : garlic / parsley or parmesan / rosemary	6.5
<b>Warm ciabatta</b> w evo oil / black olive tapenade	7.5
PRIMI	
<b>Antipasto</b> : cheeses/prosciutto/grilled vegetables/grissini	15
<b>Seared Scallops</b> w truffled cauliflower puree/pancetta/burnt butter *	16
<b>Sugarcane Cured Ocean Trout</b> w artichokes/capers/radicchio/citrus*	15
<b>Calamari</b> w crisp prosciutto/rocket/chilli/lemon/evo oil/balsamic glaze*	15
<b>Grilled Baby Octopus</b> w chilli/radicchio/rocket/gremolata/evo oil *	14
<b>Chilled King Prawns</b> w cos/cherry toms/buffalo fetta/olives/roast capsicum & tomato mayo*	18
<b>Crab Meat &amp; Avocado Bruschetta</b> w tomato/rocket/lemon	16
<b>Local Reef Fish n' Chips</b> w garlic mayo/salad/lemon	18
<b>Chicken Salad</b> w peppers/tomato/olives/buffalo fetta/salad leaves/basil pesto*	16
PASTA	
<b>Linguine</b> w crab meat/lemon butter sauce/parsley/garlic/parmesan	18
<b>Linguine Aglio</b> : garlic/chilli/parsley/parmesan/evo oil	15
<b>Handmade Fettuccine Carbonara</b> w bacon/mushrooms/fresh herbs/parmesan	17
<b>Handmade Fettuccine</b> w Italian sausage/semi-dried tomatoes/rocket/oregano/parmesan	17
<b>Handmade Pappardelle Primavera</b> w chicken/onion/spinach/peas/cream/basil/parmesan	17
PIZZA	
<b>Mushroom</b> w rocket/tomato/garlic/parsley/gorgonzola/truffle oil	24
<b>Prosciutto</b> w olives/roast capsicum/tomato/capers/red onion/anchovies/mozzarella	24
<b>Spicy Pepperoni</b> /tomato/mozzarella/chilli/roast capsicum/oregano	24
<b>Pancetta</b> /tomato/caramelised onions/mozzarella/bacon/parsley	24
<b>Margherita</b> : tomato/mozzarella/basil	23
<b>Bocconcini</b> w fresh tomato/basil/rocket/evo oil	23
<b>Prawn</b> w mushroom/tomato/spinach/fetta/parsley/mozzarella	25
SIDES	
<b>Fries</b>	5
<b>Beans</b> w garlic/almonds/orange*	5
<b>Rocket &amp; Radicchio</b> /pear/currants/hazelnuts/parmesan/evo oil*	9
<b>Green Salad</b> *	5
<b>Caprese Salad</b> *	9
<b>Crispy Chats</b> w rosemary & garlic*	6.5

Water : San Pellegrino

Surcharge of \$5.00 per person applies on public holidays

\*= gluten free

One account per table



# bel cibo

beautiful food

## Set 2 course lunch \$28

### PRIMI

**Antipasto** : cheeses/prosciutto/grilled vegetables/grissini

or

**Calamari** w crisp prosciutto/rocket/chilli/lemon/evo oil/balsamic glaze\*

or

**Confit Duck Meat Salad** w rocket/pear/macadamias/vincotto & white balsamic\*

### SECONDI

**Local Reef Fish n' Chips** w garlic mayo/salad/lemon

or

**Handmade Fettuccine Carbonara** : bacon/mushrooms/fresh herbs/parmesan

or

**Bocconcini Pizza:** w fresh tomato/basil/rocket/evo oil

### BEVANDE

Includes glass of house pour Sauvignon Blanc/Shiraz/Brut

or VB/ XXXX Gold or soft drink/juice

[www.belcibo.com.au](http://www.belcibo.com.au)

