



176 Burgundy Street, Heidelberg

03 9455 1519

www.bombarestaurant.com.au

info@bombarestaurant.com.au



Stuzzichini

Olive (gf)	5
house marinated olives - garlic, chilli, thyme	
Focaccia della casa	7
house-made focaccia, pendleton estate evoo, himalayan pink salt	
Bruschette *	10
please refer to our service staff	
Polpette di Manzo	11
sicilian style beef meatballs, san marzano tomato sugo, grana padano	
Tonno Scottato (gf)	12
seared yellow fin tuna, avocado mousse, orange & fennel dressing	
Crocchette	12
mushroom, smoked mozzarella, truffle aioli	
Vitello Tonnato (gf)	13
poached veal, tuna mayonaisse, salsa verde	
Pate di Fegato con Marsala*	13
free-range chicken liver, marsala, house-made focaccia	
Mozzarella di Bufala con Pomorodo (gf)	13
DOP buffalo mozzarella, heirloom tomato, basil jelly	
Capesante con Piselli (gf)	15
seared scallops, pea, pancetta	

Accepted cards: Mastercard, Visa, AMEX

(AMEX incurs a 2% surcharge)

We apologise but please no individual billing

(gf)- Gluten free dishes. * Gluten free option available .

Please inform the service staff.

“Small, flavoursome dishes. In Italy, these are known as STUZZICHINI, made to be shared, in a social atmosphere to bring people together”.

Piccolo Piatti

Small plates designed to be shared between 2 to 3 people. Mangia! Mangia!

Pizzela Fritta	16
DOP buffalo mozzarella, san marzano tomato, basil oil	
Maiale con Grano, Vedure e Frutta (gf)	20
free range otway pork belly, buckwheat, carrot crema, apple	
Costolette di Agnello con Gremolata (gf)	19
slow cooked lamb ribs, parsley, lemon, orange	
Pesce con Caponata di Finocchio (gf)	21
fish of the day, baby fennel, onion, raisins	
Quaglia con Peperonata (gf)	22
roasted marinated quail, sweet peppers, basil	

Contorni

Sides to accompany the rest of your meal....or to simply just have all by itself.

Broccolini (gf)	10
peas, mint, salted ricotta	
Rucola con Arancia (gf)	10
rocket, orange, grana padano	
Asparagi con Pangrattato	10
asparagus, fried bread crumbs, evoo	

Pasta e Riso

Spaghetti con Gamberi e Finocchio	25	Gnocchi con i Funghi	25
prawns, fennel, chilli, garlic		house-made gnocchi, truffled mushrooms	
Orrechiette con Salsiccia e Radicchio	24	Risotto al Nero di Seppia (gf)	25
pork sausage, roasted radicchio, ricotta, vincotto		prawns, spring onions, cuttlefish ink	
Agnolotti di Zucca e Mascarpone	26	Risotto di Asparagi e Piselli (gf)	23
house made agnolotti, pumpkin, butter, sage.		asparagus, pea, rocket pesto, lemon oil	

PLEASE NOTE, MOST PASTA AND RICE DISHES COME WITH GRANA PADANO

Menu di Assaggio

Our tasting menu allows you to experience a wide variety of Bomba’s tastes and be surprised along the way. These chef’s selection menu’s are designed for multiples of 2 (people) and requires the whole table to go along for the ride. If you have an **odd** number to feed, please see the ‘+’ price for the extra person.

‘via stuzzichini...’

3 stuzzichini + 2 piccolo piatto + 1 contorni + 1 dolce
40 pp + (22)

‘un po’ di piu...’

2 stuzzichini + 1 piccolo piatto + 1 contorni + 2 pasta/riso
45 pp + (32)

‘voglio tutto!...’

2 stuzzichini + 2 piccolo piatto + 1 pasta/riso + 1 contorni + 1 dolce
50 pp + (20)

ITALIAN 101

A quick lesson in Italian Phrases

BUONASERA

GOOD EVENING

PIU
PIU!

MORE,
MORE!

IT WAS
DELICIOUS,
mmmm.

ERA DELIZIOSO,
mmmm.

BUON
APPETITO!

ENJOY
YOUR
MEAL!

ARRIVEDERCI

A TUTTI

GOODBYE
EVERYONE