

LA BETTOLA

PIZZA & GRILL

Antipasti

Insalata di rucola

Dressed rocket salad with cherry tomato, shaved parmesan, drizzled with balsamic

\$12

Insalata mista

Mixed mesclun salad, cheese, cherry tomatoes, olives, cucumber, baby radishes, avocado, Italian lemon dressing

\$15

Burrata con parma ham

150g burrata, cherry tomatoes, parma ham, evo, basil

\$22

Caprese

Buffalo mozzarella, roma tomato, basil, oregano, evo

\$18

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

\$22

Parmigiana di melanzane

Baked layers of eggplant with tomato sauce, parmesan cheese and basil

\$18

Tagliere di formaggi misti

Assortment of cheese served with dried fruits, nuts and honey

\$28

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Primi piatti

Linguine alle vongole \$20

Linguine pasta, fresh clams in white wine sauce & garlic, finished with Italian parsley.

Spaghetti ai frutti di mare \$26

Mixed seafood cooked in light tomato sauce, finished with Italian parsley

Ravioli alla caprese 🥑👍 \$22

HOMEMADE ravioli stuffed with burrata mozzarella served in a fresh cherry tomato sauce, basil

Gnocchi ai quattro formaggi 🥑 \$18

HOMEMADE gnocchi in four-cheese creamy sauce

Gnocchi alla sorrentina 🥑 \$18

Oven baked homemade gnocchi in tomato sauce topped with mozzarella cheese and basil

Lasagna della casa 🍕👍 \$22

Oven baked homemade lasagna, layered with ground prime mince beef ragù and béchamel sauce

Tagliatelle bolognese \$20

Tagliatelle with mince prime beef ragù cooked in tomato sauce

Rigatoni con guanciale di manzo 🍕👍 \$25

Braised red wine beef cheeks, topped with parmesan cheese

Risotto ai funghi porcini 🥑 \$23

Carnaroli rice with porcini mushroom, topped with parmesan cheese

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Bistecca ai ferri *		\$48
Grilled premium grain finished balck angus rib-eye (300g)		
Filetto di manzo ai ferri *		\$48
Grilled premium grain finished black angus tenderloin (250g)		
Tagliata di manzo *		\$38
Premium hanging black angus sliced and served on a bed of fresh rocket salad (300g)		
Wagyu allga brace *		\$55
Grilled wagyu, butcher's cut MB5 grade		
Bistecca alla Fiorentina *		\$168
Florence style porterhouse steak (1~1.2 kg, 2~3 person)		
Costolette d' agnello *		\$32
Premium grilled lamb chop (3pieces)		
Misto di salsicce della casa *		\$26
Assortment of grilled homemade sausages (beef, lamb, pork)		
Filetto di pesce del giorno *		\$28
Pan-fried fish fillet of the day's catch		
Zuppa di pesce con crostini di pane		\$32
Amalfi style Mixed seafood stew cooked in a light tomato sauce, served with sourdough bread <i>(side dishes not included)</i>		

All main courses are served with two daily sides dishes *

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Pizze

Margherita  \$18

Tomato sauce, fior di latte, basil

Prosciutto e funghi  \$25

Tomato sauce, fior di latte, sliced cooked ham & mushroom

Salamino  \$24

Tomato sauce, fior di latte, spicy Italian salami

Cipolla e pancetta  \$25

Fior di latte, Italian pancetta, onion & parmesan

Capricciosa  \$25

Tomato sauce, fior di latte, sliced cooked ham, mushrooms, artichokes and olives

Verdure  \$23

Tomato sauce, fior di latte, assorted grilled vegetables

Quattro formaggi  \$24

Fior di latte, taleggio, gorgonzola, scamorza & parmesan

Crudo e rucola  \$27

Tomato sauce, fior di latte, rocket leaves, parma ham and shaved parmesan cheese

All pizzas are available in wholemeal option with an extra charge of \$3
Additional charges will apply for any premium or regular toppings

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Salmone e mascarpone	拇指	\$27
Fior di latte, mascarpone cheese, smoked salmon		
Calzone		\$27
Folded pizza, stuffed with fior di latte, cooked ham, mushroom, tomato sauce		
Bettola	拇指	\$27
Pizza crust filled with mozzarella, topped with fior di latte, broccoletti, homemade pork sausage, smoked scamorza		
Prosciutto cotto		\$22
Tomato sauce, fior di latte, cooked ham		
Bismarck	拇指	\$27
Fior di latte, truffle cream, cooked ham, fresh egg, parmesan		
Mortadella	拇指	\$27
Fior di latte, cherry tomato, basil, topped with mortadella, burrata cheese and crushed pistachio		
Bresaola	拇指	\$28
Tomato sauce, fior di latte, topped with rockets, cherry tomato, bresaola, shaved parmesan & mini cherry fresh mozzarella		
Napoletana		\$20
Tomato sauce, fior di latte, anchovies, oregano		
Siciliana		\$18
Tomato sauce, anchovies, cherry tomatoes, cappers, olives, oregano, garlic		

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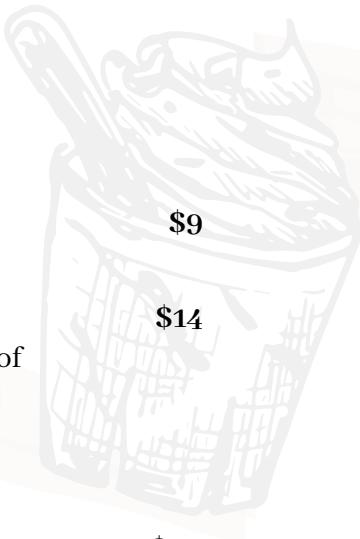
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Dolci

Affogato*

Gelato covered with espresso



\$9

Affogato al caffè e liquore*

Gelato covered with espresso and your choice of liqueur.
frangelico, grand manier, saronno

\$14

Torta caprese

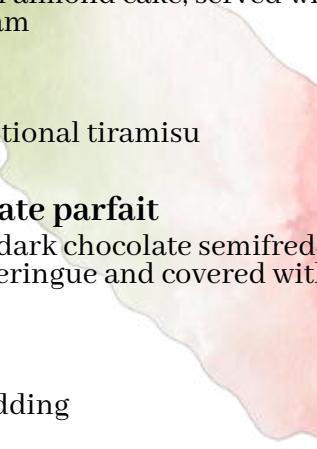
Homemade capri almond cake, served with mascarpone cream



\$12

Tiramisu

Homemade traditional tiramisu



\$10

Bettola chocolate parfait

Mouth watering dark chocolate semifreddo on a bed of cocoa meringue and covered with dark chocolate



\$12

Panna Cotta

Light creamy pudding



\$9

Profiterols

Exquisite choux pastry filled with cream & covered in dark chocolate



\$12

Gelato Tartufo*

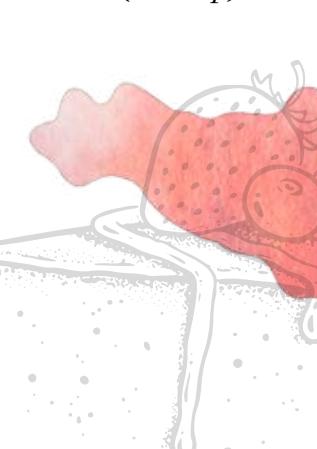
Chocolate ice cream with a heart of vanilla, rolled in granulated hazelnut and cocoa powder



\$7

Gelato*

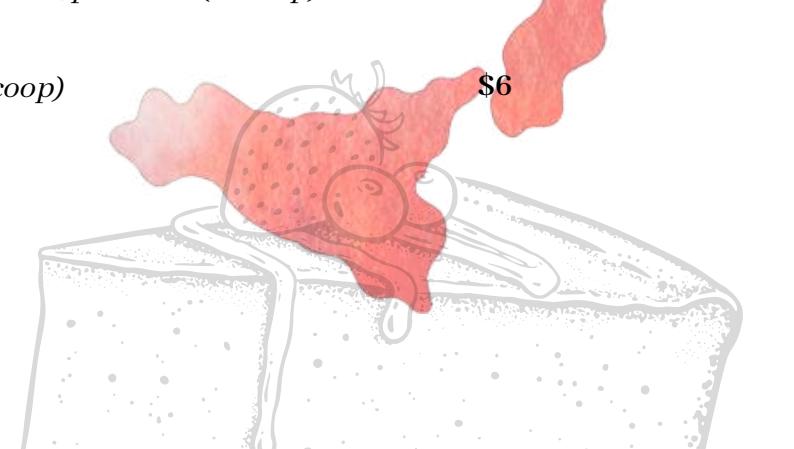
vanilla, chocolate, hazelnut, pistachio (1 scoop)



\$6

Sorbet

strawberry, lemon (1 scoop)



\$6