# BELLA & BRAVA

ORDERS 071 930 6727 | DINE IN MENU | www.bellabravarestaurant.com

Our Pizzas are made to the standards of the Assozione Vera Pizza Napoletan with 5 Stagioni 00 flour, San Marzano tomatoes, Mozzarella di buffalo where possible, slow proven dough & a wood fired oven, cooking at over 450ºC.

## STARTERS

**BELLA & BRAVA ANTIPASTI PLATE (2/4 PEOPLE)** — 19.70 / 26.50
Mixed salami, sfizi & sourdough toast (Vegetarian & Vegan option available)

**MARINATED TOMATO BRUSCHETTA** — 12.50 / 15.50
Add buffalo mozzarella for 3 euros

**MUSSELS** — 15
Killybegs mussels in a tomato & ñduja broth with garlic, chilli, parsley, grilled lemon & sourdough toast

**CRISPY ARANCINI** — 14.90
Spinach and Ricotta s/w tomato Ragu, topped with grated parmesan

**TAGLIATA SALAD** — 17
Lightly seared fillet steak with rocket, chopped cherry tomatoes, shaved Parmesan & balsamic reduction

**GOATS CHEESE & POACHED PEAR SALAD** — 15
Warm goats cheese and poached pear salad, parma ham, mixed leaves, toasted walnuts & locally sourced honey

**BOCCONCINI** — 15.50
Baby buffalo mozzarela bread crumbed, served with marinara sauce topped with grated parmesan, rocket and Balsamic Reduction.

## PASTA / RISOTTO

**FUSILLI BOLOGNESE** — 18.50
Slow braised beef & pork ragu topped with fresh basil and grated parmesan

**ORECCHIETTE** — 19.50
Crumbled Tuscan sausage in a ñduja cream sauce, fresh chilli & grated Parmesan

**ASPARAGUS & PISTACHIO RISOTTO** — 19
Finished with lemon zest and grated Parmesan

**TAGLIATELLE FRUTTI DI MARE** — 28.50
Gambas & Mussels, roasted cherry tomatoes, garlic, chilli, and parsley

**CONCHIGLIONI** — 25
Stuffed with spinach & ricotta baked in our woodfire oven. With a cheese fonduta, topped with crispy pancetta

## WOOD FIRED

**10 OZ FILLET STEAK** — 40.50
Tenderstem broccoli, cherry vine tomatoes & home-cut chips and a choice of sauce

**16 OZ T-BONE STEAK** — 40.50
Tenderstem broccoli, cherry vine tomatoes & home-cut chips and a choice of sauce

**FILLET STEAK SANDWICH** — 27
Sauteed onions & mushrooms, mozzarella, rocket, our home-made ciabatta & home cut chips, garlic aioli dip

ALL BEEF AND PORK IS IRISH & SOURCED LOCALLY

## SIDES

**BOWL OF MIXED OLIVES** — 10
With Selection of dips & sourdough Toast

**9" GARLIC BREAD** — 12 / 14
Add cheese for 2 euros

**SOURDOUGH TOAST** — 2.50

**ROCKET AND PARMESAN SALAD** — 5

**MIXED SALAD** — 5

**HOME CUT FRIES** — 6

**DIRTY FRIES** (Topped with bolognese + mozzarella) — 9

## PIZZA

### NAPOLI
Classic toppings from the home of pizza

**MARGHERITA D.O.C** — 15.50
Tomato sauce, buffalo mozzarella, parmesan, olive oil & basil

**CAPPRICCIOSA** — 16.50
Tomato sauce, mozzarella, ham, mushroom, black olives & artichoke

**QUATTRO FORMAGGI** — 17
Mozzarella, gorgonzola, provolone, parmesan, toasted walnuts & poached pear, rocket, parma ham

**CALZONE** — 17
Mozzarella, plum tomatoes, salami, basil, black pepper in a folded pizza topped with tomato sauce

**BIANCA** — 17
Mozzarella, garlic, plum tomatoes, parma ham, rocket and shaved parmesan

**CAPRESE** — 17.50
Tomato sauce, oregano, cherry tomatoes, cracked black pepper, sea salt, buffalo mozzarella, rocket, basil & home-made basil pesto

**VEGETARIAN** — 16
Tomato sauce, mozzarella and mixed seasonal vegetables

**SICILIANO** — 17
Tomato sauce, mozzarella, capers, anchovies, black olives, garlic & oregano

**DOUBLE PEPPERONI** — 17.50
Tomato sauce, mozzarella & spicy pepperoni

### HOUSE CREATIONS

**JACK THE DEVIL (EXTRA SPICY)** — 18
Tomato sauce, buffalo mozzarella, pepperoni, spicy salami, ñduja, fresh chilli, rocket & olive oil

**BRAVA** — 18
Tomato sauce, buffalo mozzarella, salsiccia, ñduja, red onion, oregano, shaved parmesan & basil

**LAURA** — 18
Tomato sauce, mozzarella, pepperoni, salami, roast red peppers & Parma ham

**DANNY** — 20
Mozzarella, salsiccia, mushrooms, ñduja, provolone, burrata stracciatella, shaved parmesan & basil

**THE BOSS** — 21
Mozzarella, crumbled Tuscan sausage, onions, mushrooms, ñduja, shaved parmesan, topped basil w/ chimichurri

**BOB** — 18
Tomato sauce, mozzarella, ham, pancetta, garlic & parmesan

**BEN** — 18
Tomato sauce, mozzarella, pepperoni, roasted red peppers, caramelised red onion, garlic and basil

**LEO** — 21
Mozzarella, sliced fillet steak, mushrooms, red onion, chimichurri and shaved parmesan

| EXTRAS | | | | |
|---|---|---|---|---|
| | VEGETABLE | 2 | CHEESE | 3 |
| | MEAT | 3 | BUFFALO MOZZARELLA | 3 |

NUTS · CELERY · MUSTARD · EGGS · SULPHUR DIOXIDE · LUPIN · SOYA · WHEAT · CRUSTACEANS · FISH · SESAME SEED · PEANUT · MOLLUSCS · MILK

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## WINE

### WHITE

| | |
|---|---|
| 2019 Torre del Falasco' Garganega Italy | 8.90 / 29.50 |
| 2019 Planalto Douro Branco, casa ferreirinha, Portugal | 9 / 34.20 |
| 2019 Grillo, vigneti zabu, Sicily, Italy | 35.20 |
| 2019 Picpoul de pinet, France | 35.70 |
| 2025 100% Sauvignon Blanc, Tinpot Hut, New Zealand | 40 |

### ROSE

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|---|---|
| 2019 Pinot Grigio rosato, ponte pietra, Veneto Italy | 8.90 / 29.50 |

### PROSECCO

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| Nv prosecco frizzante Ca' di alte, Veneto, Italy | 9 / 29.50 |

### RED

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|---|---|
| 2019 Torre del falasco, Corvina, Veneto, Italy | 8.90 / 29.50 |
| 2018 Mendoza Malbec, Kaiken classic, Argentina | 9.10 / 34.20 |
| 2019 Vinho Regional Lisboa Tinto, Evaristo, Portugal | 34.70 |
| 2016 Rioja crianza, gran domino, Spain | 35.20 |
| 2023 Bedoba Saperavi Eastern Georgia. 100% Saperavi | 40 |

## DRINKS

### BEERS

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|---|---|
| Pint Peroni / Half pint | 7.10 / 4.50 |
| Pint Guinness / Half Pint | 6.10 / 4.10 |
| Peroni Red | 7.40 |
| Ichnusa | 7.70 |
| Peroni 00% | 5.70 |
| Kopparberg Strawberry & Lime | 7 |

### SOFT DRINKS

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|---|---|
| SAN PELLEGRINO<br>Aranciatta / Limonata / Aranciata Rossa | 3.15 |
| Coke / Diet Coke / Coke Zero | 3 |
| San Pellegrino sparkling / Panna Still | 4 |

### COFFEE

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| Espresso | 2.50 |
| Double Espresso | 3 |
| Macchiato | 2.50 |
| Americano | 3 |
| Cappucino | 3.20 |
| Caffe Latte | 3.20 |
| Caffe Mocha | 3.50 |
| Hot Chocolate | 3.30 |
| Tea | 2.50 |

## DESSERTS

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| WARM CHOCOLATE BROWNIE<br>Topped with vanilla ice cream and homemade caramel sauce | 9 |
| VANILLA PANNA COTTA<br>Mixed berry compote | 9 |
| AFFOGATO<br>A hot shot of espresso topped with chocolate ice cream, amaretto liqueur & crumbled amaretti biscuit | 9 |
| TIRAMISU<br>Italian sponge with marsala liqueur coffee & fresh vanilla mascarpone cream | 9 |
| DARK CHOCOLATE MOUSSE<br>Dark chocolate mousse, vanilla mascarpone cream topped with crumbled pistachio | 9 |
| ADDED SCOOP OF ICE CREAM | 2.50 |

## DIPS

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| GARLIC AIOLI | 2.50 |
| ÑDUJA MAYO | 2.50 |
| BALSAMIC REDUCTION | 2.50 |
| GARLIC OIL | 2.50 |
| CHILLI FLAKES | 1.50 |
| PEPPERCORN SAUCE | 4.50 |

## OPENING HOURS

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|---|---|
| THURSDAY | 5:00 - 9:00pm |
| FRIDAY | 5:00 - 9:30pm |
| SATURDAY | 5:00 - 9:30pm |
| SUNDAY | 5:00 - 8:00pm |

SERVICE CHARGE OF 10% OF PARTIES OF 5 OR MORE (ALL SERVICE CHARGE GOES DIRECTLY TO STAFF)