

BELLA MAMMA

PIZZA & PASTA

f @bella.mamma.woodfire.pizza

287 Huntingdale Rd
Huntingdale 3166

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At Bella Mamma, the name comes from the heart. It's inspired by the warmth and love we've always felt around the family table. "Bella" means beautiful, and "Mamma" is a tribute to the incredible mothers who put their soul into every meal. For us, it's more than just a restaurant name—it's a reflection of the comfort, care, and tradition we want to share with every guest. When you dine here, you're not just eating Italian food; you're experiencing the same love and passion that's been passed down through generations in our own family.

ENTREES

ANTIPASTO PLATTER

A selection of cheeses and finely sliced salumi served with Guindillas peppers, grilled vegetables, olives, and house made bread. The olives are with pits in it.

S \$32 L \$58

CHARCUTERIE PLATTER

A selection of finely sliced salumi served with Guindillas peppers, olives, and house made bread. The olives are with pits in it.

\$32

CHEESE PLATTER

A selection of cheeses served with crackers, quince paste, and house made bread.

\$32

VEGAN/VEGETARIAN PLATTER

Grilled eggplant, grilled capsicum and grilled artichoke served with housemade bread.

\$26

PROSCIUTTO & BURRATA

San Daniele Prosciutto and fresh burrata, topped with extra virgin olive oil, balsamic glazed, gourmet salt flacks and house made bread.

\$26

BRUSCHETTA

Char toast house made bread topped with a mix of diced tomatoes and red onions, in a garlic balsamic dressing.

\$16

ARANCINI

House made rice arancini served with aioli sauce.

\$18

MUSSELS

Fresh mussels cooked in a garlic and tomato sauce, topped with fresh herbs and served with house made bread.

\$29

CROQUETTES

House made croquettes, topped with freshly grated pecorino and served with aioli.

\$18

MEATBALLS

House made Pork, Veal and Beef meatballs, cooked in Napoli sauce, topped with parmesan cheese and served with house made bread.

\$18

GRILLED SAUSAGE

Pork and fennel sausage serve with sauerkraut.

\$17

SALT AND PEPPER CALAMARI

Lightly flour dusted pineapple cut calamari seasoned with salt and pepper, served with aioli and lemon.

\$26

GARLIC BREAD

Stretched pizza dough, crushed garlic in oil, herbs.

\$16

CHEESE GARLIC BREAD

Stretched pizza dough, crushed garlic in oil, mozzarella cheese, herbs.

\$19

CHICKEN TENDERS

Panko bread crumbed chicken tenders served with sweet chilli mayo.

\$9.5

**As we are striving for the freshest products we are constantly rotating the items on the antipasto and platter dishes*

LARGE PLATES

PARMA

Chicken or veal: Crumbed, deep fried, topped with ham, Napoli sauce, mozzarella cheese and baked, served with chips and garden salad.

\$33 Chicken \$43 Veal

PORTERHOUSE STEAK

Grilled Porterhouse steak served with spinach, rosemary potatoes and Dutch carrots, with a choice of peppercorn sauce or red wine sauce.

\$52

CHIPS & SALAD

FRENCH FRIES

Served with aioli and tomato sauce.

\$13

WEDGES

Served with sour cream and sweet chilli sauce.

\$17

CAPRESE SALAD

Fresh red tomatoes, buffalo mozzarella and toasted house made bread, dressed with balsamic dressing.

\$18

PRIMAVERA

Roasted pumpkin, roquette, pinenuts, spinach and toasted house made bread, dressed with Greek yoghurt mint honey dressing.

\$18

ROQUETTE AND PARMESAN

Roquette, grated parmesan, shaved parmesan, dressed with balsamic dressing.

\$18

DESSERTS

NUTELLA PIZZA

Folded pizza dough filled with Nutella topped with banana sauce, strawberries and icing sugar.

\$16

TIRAMISU

Coffee soaked sponge fingers biscuits, eggs and mascarpone cream, topped with cocoa powder.

\$16

PIZZA

MARGHERITA

San Marzano tomato, Buffalo mozzarella cheese, fresh cherry tomatoes and basil.

\$25

NAPOLETANA

San Marzano tomato, mozzarella cheese, pitted kalamata olives, anchovies, oregano.

\$24

CAPRICCIOSA

San Marzano tomato, mozzarella cheese, leg ham, button mushrooms, pitted kalamata olives, anchovies.

\$26

CALABRESE

San Marzano tomato, mozzarella cheese, hot salami, roasted capsicum, pitted kalamata olives.

\$24

PROSCIUTTO

San Marzano tomato, Buffalo mozzarella cheese, roquette, San Daniele prosciutto, shaved parmesan.

\$28

HAWAIANA

San Marzano tomato, mozzarella cheese, leg ham, pineapple cut.

\$23

MEAT LOVERS

San Marzano tomato, mozzarella cheese, leg ham, hot salami, pancetta, pork and fennel sausage mince.

\$26

FUNGHI

Truffle sauce, mozzarella cheese, Taleggio cheese, button mushrooms, oyster mushrooms, pitted kalamata olives, red onions, shaved parmesan.

\$26

CONTADINA

San Marzano tomato, mozzarella cheese, grilled eggplant, grilled zucchini, roasted capsicum, goat cheese.

\$24

FRUTTI DI MARE

San Marzano tomato, mozzarella cheese, prawns, calamari, scallops, mussels, clams.

\$28

GOURMET PIZZAS

BBQ CHICKEN

San Marzano tomato, mozzarella cheese, roasted chicken thigh, roasted capsicum, red onions, BBQ sauce.

\$27

LA MAMMA

Creamy hot sauce, Taleggio cheese, crushed meatballs, cherry tomatoes, roasted red onions, grated parmesan.

\$28

CASERTA

White base, mozzarella cheese, pork and fennel sausage mince, silverbeet, roasted potatoes, cured caciocavallo cheese.

\$26

PIER

Garlic sauce, mozzarella cheese, prawns, scallops, zucchini, cherry tomatoes, parsley.

\$27

MEDITERRANEA

Red pesto, mozzarella cheese, roasted potatoes, roasted capsicum, red onions, roasted pumpkin, shaved parmesan.

\$27

MARY HAD A LITTLE LAMB

Garlic sauce, mozzarella cheese, roasted lamb, cherry tomatoes, roquette, Greek yoghurt.

\$27

G.F. Option available. \$4

Vegan Chesse . Option available. \$4

PASTA

BOLOGNESE

Beef, pork and veal mince, cooked in Napoli sauce with herbs and spices.

\$26

NAPOLI SAUCE

San Marzano tomatoes cooked for a few hours until falling apart completely, evaporating all the excessive water, then blended and seasoned with herbs and spices, resulting in a thick, rich, delicious sauce that spouses any type of pasta.

\$24

BEEF CHEEKS AND PANCETTA

Slow cooked beef cheek ragu, pancetta, Napoli sauce, herbs and spices.

\$32

CARBONARA

Creamy egg sauce, garlic, pancetta.

\$23

FRUTTI DI MARE

Garlic sauce, prawns, mussels, calamari, clams, scallops, chilli, cherry tomatoes, herbs.

\$36

PESTO

Fresh basil, pinenuts, and Parmesan cheese, blended with extra virgin olive oil and seasoning.

\$25

MUSHROOMS

Garlic sauce, button mushrooms, oyster mushrooms, enoki mushrooms, porcini mushrooms, king trumpet.

\$26

BOSCAIOLA

Napoli sauce, pork and fennel sausage mince, button mushrooms, black olives, spinach, porchetta

\$30

FILLED PASTA

**ask staff for today's selection

\$30

OUR FAMOUS PASTA PAIRS

SAUCES

Bolognese
Napoli
Carbonara
Frutti di mare
Pesto
Mushrooms
Boscaiola
Beeff Cheeks

TYPE OF PASTA SUGGESTED

Spaghetti - Linguine - Rigatoni
Any pasta matches this basic beautiful sauce
Spaghetti - Linguine
Spaghetti - Linguine - Risotto
Rigatoni - Home made gnocchi
Linguine - Home made gnocchi - Risotto
Pappardelle - Rigatoni
Pappardelle - Rigatoni

G.F. Option available. \$4

NON ALCOHOLIC BEVERAGES

CORTESE ORGANIC ITALIAN SOFT DRINKS

Chinotto, Aranciata Rossa, Gazzosa, Limonata, Peach Ice Tea

SOFT DRINKS BY THE GLASS OR JUG

Coke, Coke Zero, Lemonade, Solo, Sunkist, Lemon Lime & Bitters, Raspberry & Lemonade

JUICES/SAN PELLEGRINO SPARKLING WATER 750ml & 250ml

COFFEE

Frappe, Freddo Espresso, Freddo Chino, Greek Coffee
Iced Latte, Iced Chai Latte, Iced Coffee, Iced Chocolate, Iced Mocha, Long Black, Flat White, Cappuccino, Latte, Espresso, Mocha, Long & Short Machiatto, Piccolo, Magic, Dirty Chai, Decaf Espresso

TEA

Chai & Prana Chai, Peppermint, Green, Camomile, Ginger, English Breakfast, Earl Grey

HOT CHOC & BABY CHINO