

# BELVEDERE STONEMILL

## BREADS

### PANE DI CASA 9

Warm housemade garlic bread

### TRADITIONAL FOCACCIA 12

With bonfire cherry tomatoes and olives

### GARLIC AND OREGANO PIZZA 12

Add fior di latte 3

## ENTRÈS

### OLIVE MARINATE 10

Warm mixed olives coming from Sicily, Abruzzo, Calabria, Liguria and Toscana. Marinated in-house with garlic, fresh herbs, chilli and lemon zest

### TIMBALLO DI PASTA 16

3 cubes of baked pasta with chef's choice of filling, coated in breadcrumbs, deep fried and served on a bed of Napoli with Parmiggiano and rocket

Add an extra Timballo 6

### GAMBERONI AL TEGAMINO 29

3 sizzling Mooloolaba king prawns in a cast iron pan with blistered cherry tomatoes, garlic, chilli basil and parsley.

Served with housemade toasted bread

Add an extra prawn 9

### FRITTO MISTO 23

Golden fried calamari, tiger prawns and paranza with a touch of garlic and chilli

### BEEF TARTARE 20

Hand-chop beef with cherry tomatoes, capers, onion, citrus zest. Served with handmade Stracciatella from Mount

Tamborine Cheese Factory and fresh herbs

### ANTIPASTO BOARD 42

Mixed plate of San Daniele prosciutto, cacciatore salami, mortadella, bocconcini mozzarella from Mount Tamborine

Cheese Factory, house made grilled vegetables and marinated olives. Served with aged balsamic vinegar of

Modena

## PASTA

All our pasta is hand-made fresh on the premises

### GNOCCHI CACIO PEPE E TARTUFO 29

Potato gnocchi with forest mushrooms and Alba truffle of Piedmont, creamed and served in an aged Pecorino cheese wheel of Sardinia

### SPAGHETTI ALLO SCOGLIO 38

Spaghetti with Tiger prawns, scallops, calamari, mussels and Moreton Bay bug in a rich napoletana sauce with a touch of chilli, garlic and herbs

### TORTELLI ALLE NOCI E ZAFFERANO 34

Tortelli with ricotta, toasted walnuts and saffron served in a butter, sage and pancetta sauce

### TAGLIATELLE AL RAGU D'ANATRA 29

Tagliatelle with pulled sous vide duck, duck jus and fresh herbs topped with pecorino

### MACCHERONI ALLA MONTANARA 28

Maccheroni with fennel garlic sausage and mix forest mushrooms in a creamy rich sauce of napoletana and mascarpone. Topped with truffle oil and Pecorino

### FUSSILI PRIMAVERA 26

Hand cut mixed veg sautéed in lemon zest and thyme creamed with pesto and parmigiano.

Topped with Ricotta Salata



## MAINS

### **POLLO ARROTOLATO 36**

Chicken roulade stuffed with San Daniele prosciutto, frittata, spinach and almonds. Served sliced with caponata

### **FILETTO DI MANZO 40**

60 day grass fed beef eye fillet from Robbins Island Tasmania. Served medium rare with red wine jus, rosemary roast potato and rocket salad

### **PESCE ALL' ACQUA PAZZA 42**

Rich seafood broth of tiger prawns, mussels, squid, king prawns, Moreton Bay bugs and fish of the day in a cherry tomato, garlic, white wine and fresh herb sauce. Served with toasted bread

### **PESCATO DEL GIORNO P.O.A.**

Fresh catch of the day. "Ask our friendly staff"

## SIDES

### **PATATE e ROSEMARINO 12**

Hand-cut triple cooked potatoes with rosemary and pecorino

### **PERA DECANA 18**

Rocket leaves, pear, crumbled gorgonzola, walnuts and balsamic honey dressing

### **INSALATA 13**

Green leaves, cherry tomatoes, olives and red onion with balsamic honey dressing

### **VEGETAIL 12**

Sautéed seasonal vegetables with garlic, herbs and EVOO

### **CAPONATA 14**

Traditional Sicilian side dish of diced eggplant, zucchini, capsicum, olives and pine nuts in a sweet and sour sauce

## PIZZA BAKER CORNER

### **MARGHERITA 22**

pomodoro passata, fior di latte mozzarella, basil leaves, EVOO

### **CAPRESE 22**

marinated cherry tomatoes, rocket, fresh fior di latte mozzarella, aged balsamic

### **CAPRICCIOSA 26**

pomodoro passata, fior di latte mozzarella, shaved ham off the bone, artichokes, mushrooms, olives, oregano

### **QUATTRO STAGIONI 26**

like Capricciosa Pizza but traditionally divided into four sections, each with their own toppings to represent four seasons

### **SICILIANA 26**

pomodoro passata, fior di latte mozzarella, anchovies, capers, hot salami, olives, onion, oregano

### **DIAVOLA 25**

pomodoro passata, fior di latte mozzarella, hot salami

### **TANTA CARNE 28**

pomodoro passata, fior di latte mozzarella, Italian sausage, shaved ham off the bone, pancetta, hot salami

### **SALSICCIA e PORCINI 27**

pomodoro passata, fior di latte mozzarella, Porcini mushrooms and Italian pork sausage

### **AMATRICIANA 27**

pomodoro passata, fior di latte mozzarella, crispy pancetta, braised red onion, dusted with Pecorino cheese

### **GAMBERI E FUNGHI 30**

pomodoro passata, fior di latte mozzarella, forest mushrooms with marinated chilli tiger prawns

### **TARTUFO 26**

fior di latte mozzarella, Parma prosciutto, rocket, mushrooms, Parmigiano cheese, truffle oil