



13 years
OF DELICIOUSNESS

www.bellacasarestaurant.co.za



051 448 9571

SET MENUS

TO WHOM IT MAY CONCERN,

Please find attached our range of set menus. If you would prefer other options or combinations from our menu – please do not hesitate to contact us. A full A la Carte menu is available for groups, but pre-ordering is essential.

IF YOU HAVE ANY
ADDITIONAL VEGETARIAN
OR VEGAN REQUIREMENTS,
MENUS CAN BE ADAPTED.

Please note that a service fee of 12% is added on to parties of 8 or more people.

Kindly confirm the number of guests no later than 12h00 on the day of the function.

For lunch time functions – please confirm by 17h00 the day before.

Please note that the number of guests confirmed will be billed.

KIND REGARDS, **NICOLA & KIM**



FEAST NO. 1 @ R145 P/P

PLATTERS OF CHICKEN PICCATA

in a lemon, caper & cream sauce
served with fettuccine

CHEESE & GARLIC FOCACIAS TO SHARE

TABLE SALADS



FEAST NO. 2 @ R175 P/P

CURRY TABLE

**FAMILY STYLE FEASTING - WITH ALL THE FOOD
PLACED IN THE CENTER OF THE TABLE FOR
EVERYONE TO SHARE**

**BOWLS OF CHICKEN CURRY &
BASMATI RICE
TOPPED WITH FRESH CORIANDER**

GARLIC FLATBREADS

POPPADOMS

**CUCUMBER, TOMATO AND
RED ONION SALSA**

YOGHURT

TABLE SALADS

VEGAN OPTION AVAILABLE PLEASE PRE-ARRANGE



FEAST NO. 3 @ R195 P/P

ITALIAN FEAST

**TRADITIONAL FEASTING THE ITALIAN WAY –
WITH PLATTERS PLACED IN THE CENTRE OF THE
TABLE FOR EVERYONE TO SHARE.**

PIZZAS

NEOPOLITAN STYLE PIZZA

with anchovies & thinly sliced garlic

ITALIANO

with salami & fresh basil

MARGHERITA

with marinated rosa tomatoes & red onion

PARMA

with parma ham, parmesan shavings, preserved fig & rocket

SALADS

CAESAR SALAD

cos lettuce, crispy bacon, boiled egg, anchovies, parmesan shavings, croutons & caesar dressing

BOWL of marinated rosa tomatoes, olives, feta & red onion

PASTA & SAUCES

BOWL OF SPAGHETTI

tossed in olive oil & parsley

BOWL OF FETTUCCINE

tossed in olive oil & parsley

CREAMY MUSHROOM SAUCE

NAPOLITANA SAUCE

with sundried tomatoes, garlic & chilli

CREAMY BASIL PESTO SAUCE



FEAST NO. 4 @ R230 P/P

ITALIAN FEAST

**TRADITIONAL FEASTING THE ITALIAN WAY –
WITH PLATTERS PLACED IN THE CENTRE OF THE
TABLE FOR EVERYONE TO SHARE.**

PIZZAS

NEOPOLITAN STYLE PIZZA

with anchovies & thinly sliced garlic

ITALIANO

with salami & fresh basil

MARGHERITA

with marinated rosa tomatoes & red onion

PARMA

with parma ham, parmesan shavings, preserved fig & rocket

SALADS

CAESAR SALAD

cos lettuce, crispy bacon, boiled egg, anchovies, parmesan shavings, croutons & caesar dressing

BOWL of marinated rosa tomatoes, olives, feta & red onion

PASTA & SAUCES

BOWL OF SPAGHETTI

tossed in olive oil & parsley

BOWL OF FETTUCCINE

tossed in olive oil & parsley

CREAMY MUSHROOM SAUCE

NAPOLITANA SAUCE

with sundried tomatoes, garlic & chilli

CREAMY BASIL PESTO SAUCE

DESSERT

coffee tiramisu



MEDITERRANEAN FEAST @ R270 P/P

MEDITERRANEAN FEAST

**TRADITIONAL FEASTING THE ITALIAN WAY -
WITH PLATTERS PLACED IN THE CENTRE OF THE
TABLE FOR EVERYONE TO SHARE.**

PLATTERS OF BAKED ARTICHOKE

wrapped in parma ham with a lemon & basil pesto dressing

GREEK SALADS

PLATTERS OF BLACK BEAST

fillet steak sautéed in lemon butter,
black pepper & brandy with chips

PLATTERS OF CHICKEN CAPRESE

chargrilled chicken breast topped with tomato, mozzarella,
basil & a lemon, basil dressing

MARGHERITA PIZZAS



3 COURSE MENU NO. 5 @ R185 P/P

TO START

Table salads & Cheese & garlic focaccias to share

MAINS

FISH 'N CHIPS

beer battered hake & chips with a preserved lemon & caper mayo

OR

CHICKEN SCHNITZEL

cheesy mushroom sauce, chips

OR

SPAGHETTI BOLOGNAISE

OR

VEGETARIANA PIZZA (medium)

olives, peppers, aubergine, artichokes, mushrooms

OR

REGINA PIZZA (medium)

ham & mushrooms

DESSERT

Vanilla ice-cream & chocolate sauce

OR

Dom pedro - Kahlua or Amarula



3 COURSE MENU NO. 6 @ R220 P/P

TO START

table salads & cheese & garlic focaccias to share

MAINS

PORK FILLET

with an apple, cream & sherry sauce on honey roasted sweet potatoes

OR

CHICKEN BASIL PESTO PENNE

with cream & cherry tomatoes

OR

MEATBALL FETTUCCINI

with a tomato, marscapone, garlic & chilli sauce

OR

MEATY PIZZA (medium)

bacon, ham & salami

OR

VEGETARIANA PIZZA (medium)

olives, peppers, aubergine, artichokes & mushroom

DESSERT

CHOCOLATE MOUSSE

with vanilla ice cream

OR

LEMON GELATO

OR

SODA FLOAT

choose: coke, crème soda, fanta



3 COURSE MENU NO. 7 @ R265 P/P

TO START

BAKED ARTICHOKEs

wrapped in parma ham with a lemon, basil pesto dressing

OR

BLUE CHEESE SALAD WITH FIG PRESERVE & PECAN NUTS

OR

SNAILS

garlic & parsley butter, home-made bread

OR

ARANCINI

(risotto balls) stuffed with mozzarella, with an olive purée & a lemon, basil dressing

MAINS

FILLET PICCATA BELLA CASA

fillet medallions, mushroom, feta & cream sauce, mash

OR

ROAST BUTTERNUT & RICOTTA LASAGNE

with rocket & pine-nuts

OR

SPAGHETTI A LA BELLA

prawns, sundried tomato, garlic, chilli, rocket, lemon zest

OR

THE PECAN BRITTLE PIZZA (medium)

bacon, blue cheese, poached pear, rocket, pecan nut brittle

OR

PARMA PIZZA (medium)

parma ham, parmesan shavings, preserved fig, rocket

DESSERT

COFFEE TIRAMISU

OR

LEMON GELATO

OR

MALVA PUDDING

with home-made toffee sauce & ice-cream