



# SET MENUS

**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.**

**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.**

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

**16 YEARS OF DELICIOUSNESS**

**www.bellacasarestaurant.co.za | eat@bellacasarestaurant.co.za**



# FEAST NO. 1

R185 P/P

## **PLATTERS OF CHICKEN PICCATA**

in a sherry, mushroom, feta & cream sauce  
served with fettuccine

## **CHEESE & GARLIC FOCACCIAS**

to share

## **TABLE SALADS**





# FEAST NO. 2

R240 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 & garlic

#### ITALIANO

with salami & fresh basil

#### MARGHERITA

with marinated rosa tomatoes & red onion

#### PARMA

with parma ham, parmesan shavings,  
preserved figs & fresh rocket

### SALADS

#### CAESAR SALAD

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

#### BOWL OF MARINATED ROSA TOMATOES

with 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. 3

**R275 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 & garlic

#### **ITALIANO**

with salami & fresh basil

#### **MARGHERITA**

with marinated rosa tomatoes & red onion

#### **PARMA**

with parma ham, parmesan shavings,  
preserved figs & fresh 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**



# FEAST NO. 4

R335 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

**R235 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**

olives, peppers, aubergine, artichokes & mushrooms

or

### **REGINA PIZZA**

ham & mushrooms

## **DESSERT**

**VANILLA ICE-CREAM & CHOCOLATE SAUCE**

or

**DON PEDRO – KAHLUA OR AMARULA**





# 3 COURSE MENU NO.6

R265 P/P

**TO START**  
**TABLE SALADS**  
&

**CHEESE & GARLIC FOCACCIAS TO SHARE**

**MAINS**

**PORK LOIN RIBS (400g)**

in a sticky red wine, garlic & honey basting sauce with chips  
or

**RAJAH CHICKEN PENNE (medium curry)**

with coconut milk, napolitana, rosa tomatoes  
& fresh coriander

or

**MEATBALL FETTUCCINI**

with a tomato, mascarpone, garlic & chilli sauce  
or

**MEATY PIZZA**

bacon, ham & salami

or

**VEGETARIANA PIZZA**

olives, peppers, aubergine, artichokes & mushrooms

**DESSERT**

**CHOCOLATE MOUSSE**

with vanilla ice cream  
or

**DOLCÈ LATTE GELATO**

toffee & caramel ice cream  
or

**SODA FLOAT**

choose: coke, crème soda, fanta



# 3 COURSE MENU NO.7

**R325 P/P**

## **TO START**

### **BAKED ARTICHOKEs**

wrapped in parma ham with a lemon & basil pesto dressing

or

### **GREEK SALAD**

or

### **SNAILS**

garlic & parsley butter with home-made bread

or

### **SPINACH & SUNDRIED TOMATO ARANCINI**

(risotto balls) stuffed with mozzarella  
with a lemon & basil dressing

## **MAINS**

### **FILLET PICCATA BELLA CASA**

fillet medallions with a mushroom, feta & cream sauce  
with mash

or

### **ROAST BUTTERNUT & RICOTTA LASAGNE**

with rocket & pine-nuts

or

### **SPAGHETTI A LA BELLA**

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

or

### **THE PECAN BRITTLE PIZZA**

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

or

### **PARMA PIZZA**

parma ham, parmesan shavings, preserved figs, fresh rocket

## **DESSERT**

### **COFFEE TIRAMISU**

or

### **DOLCÈ LATTE GELATO**

toffee & caramel ice cream

or

### **MALVA PUDDING**

with home-made toffee sauce & ice-cream