

BELLA VISTA

FOOD MENU

Seasonal Italian-inspired dining, prepared with local ingredients.

STARTERS

Burrata Caprese \$16

Creamy burrata, heirloom tomatoes, basil oil, aged balsamic, toasted focaccia.

Truffle Arancini \$14

Crisp risotto spheres with wild mushroom, parmesan, and black truffle aioli.

Charred Octopus \$21

Lemon potatoes, smoked paprika, salsa verde, and tender flame-kissed octopus.

MAIN COURSE

Wild Mushroom Risotto \$27

Carnaroli rice, porcini, mascarpone, thyme, and shaved parmesan.

Osso Buco Milanese \$38

Slow-braised veal shank, saffron risotto, gremolata, and rich natural jus.

Sea Bass al Limone \$34

Pan-roasted sea bass, lemon butter, asparagus, capers, and herb salad.

DESSERTS

Tiramisu Classico \$12

Espresso-soaked ladyfingers, mascarpone cream, cocoa, and dark chocolate.

Pistachio Panna Cotta \$11

Silky vanilla custard, Sicilian pistachio, orange blossom, and almond crunch.

Amalfi Lemon Tart \$13

Buttery pastry, bright lemon curd, toasted meringue, and raspberry coulis.