

DOLCE

TIRAMISU \$16

Marsala spiked sabayon folded through whipped cream & layered with house-made savoiardi biscuits soaked in espresso & strega.

LIMONCELLO RICE PUDDING \$12

Bruléed rice pudding in a fresh lemon & limoncello cream. Baked to order & served with rosemary vanilla ice cream. *GF*

BAKED VESUVIUS \$15

Our take on the classic: Bomb Alaska. Chocolate sable topped with whipped dark chocolate ganache, pureed poached spiced quinces & black pepper vanilla ice cream. All covered in amaretto & quince Italian meringue & torched at your table.

AFFOGATO \$10

The classic: vanilla ice cream topped with espresso. *GF*

SMITH &
Bellas



DESSERT COCKTAILS aka LIQUID DESSERT

MIDNIGHT MANHATTAN SPECIAL \$14

A boozy espresso alternative. Mr Black Coffee Amaro shaken with maple syrup and black walnut bitters. **UPGRADE** Best enjoyed as an affogato with vanilla bean ice cream. \$19

CULT CHOCOLATE \$18

Sheer chocolate madness. Fernet Branca, Patron Chilli Chocolate & Amaretto in hot chocolate form. Weird, bitter, spicy, life changing. Served warm.

TESTA ROSSA \$20

A spiced apple and ginger toddy. Melbourne Apple Pie Moonshine infused with sultanas, steamed with Escubac and ginger, cloves & cinnamon. Served hot.

SORRENTO LEMON DROP \$21

Boutique Victorian Limoncello shaken with citrus vodka, kaffir lime syrup & lashings of fresh lemon juice, served in a rosemary sugar-rimmed glass.
Virgin Sorrento \$10

HALFA \$19

A refined take on the classic Manhattan cocktail - equal parts bourbon whiskey & vermouth, stirred down with bitters & served on the rocks.

STUFF YOU SHOULD KNOW

Your allergy is your responsibility. Please inform us so we may best help you.

GF = gluten free. GFO = gluten free option.

'contains nuts' is clearly denoted on dishes containing nuts.

Keep in mind you're eating Italian food. Onion & garlic are prevalent.

Our menu is made up of small & big plates. Make sure you're getting enough to eat, bella!

Don't know what to eat? Leave it to our lovely servers to choose for you.

We have a tailored '**FEAST ME**' option that can apply to solo diners & large parties alike.

The goal is for you to leave full & happy.

No substitutions. - *The dishes (& kitchen staff) suffer when you dissect perfection.*

Groups of **8 or more** are required to dine on the '**FEAST ME**' set menu.

Trust us, it's better for everyone.

No split bills. - *Use the ATM across the street. Or, transfer money to your friends using netbank. It's the future!*

Credit card transactions incur a small fee. - *Stupid banks.*

No bad attitudes. - *Don't be a jerk.*

SMITH & DAUGHTERS PROUDLY PRESENTS



SMITH &
Bellas

175 BRUNSWICK ST
FITZROY - 9939 3293



SMALLS & SIDES

GARLIC BREAD \$8 *GFO*

PIZZA FRITTA \$6 ea
Bite-sized fried pizza with fresh ricotta & Nduja XO.

BRAISED BROCCOLI CROSTINI \$5 ea
Olive oil fried bread, topped with braised broccoli, chili, lemon, mint, parmesan & crispy capers. *GFO*

MEATBALLS \$12
Cooked in napoli with 2 cheeses: house-made fresh buffalo mozzarella & parmesan.
Served with toasted bread. *contains cashews*

CARPACCIO \$18
With figs, horseradish cream, fried capers, rocket. Served with crostini & shaved parmesan. *GFO*

CONFIT GARLIC MASH \$12
Whipped potatoes with confit garlic puree. Baked until crispy. *GF*

CREAMED SILVERBEET \$10
With preserved lemon & chili. *GF*

SALT-BAKED HEIRLOOM BABY CARROTS \$15
Thyme, bay & black pepper salt-baked heirloom carrots with carrot top, hazelnut & orange pesto.
GF / contains hazelnuts

SLOW ROASTED PUMPKIN \$14
Baked under Calabrian chili & herb bread crust, served with a dried black olive & orange tapenade. *GFO*

CHEESY GRATIN \$14
Slow braised Jerusalem artichokes, leek & fennel.

WARM ITALIAN GREENS SALAD \$17
Chargrilled cavolo nero, broccolini, radicchio & mint, with a balsamic & orange reduction. *GF*

SMITH & BELLAS CAESAR \$16
Endive & roasted cipollini onion salad with anchovy & caper dressing. *GF*



PASTA & BIG PLATES

MILANESE SCHNITZEL \$25
Thin chicken fillet in a parmesan lemon herb crumb. It's big.

BAKED EGGPLANT INVOLTINI \$22
Chargrilled eggplant filled with basil ricotta, topped with napoli, fresh buffalo mozzarella & parmesan.
GF / contains cashews

RAGU & POLENTA \$24
Slow braised beef ragu with soft cheesy polenta. *GF*

TUBETTI IN BRODO \$19
Tubetti pasta in a rich broth with braised fennel, radicchio, chickpeas & parmesan.

RIGATONI NAPOLETANI CAPONATA \$22
Agrodolce, eggplant, pepper & tomato with green olive, caper, pine nuts & bitter chocolate. Finished with parmesan.
GFO / contains pine nuts

GNOCCHI \$22
With broccoli rabe pesto, cream, chili & lemon.

CACIO e PEPE \$25
Bucatini with Bredbow black fermented garlic, parmesan & kampot white & black pepper.

MUSHROOM MARSALA \$22
Wholemeal linguine with wild mushrooms & marsala. *GFO*

SQUID & SAFFRON RICE \$22
Konjak squid, saffron, green olive & rice in a tomato, saffron & sambuca broth,
topped with fennel pollen & parsley gremolata. *GF*

EXTRAS
· Bread \$2
· Gluten Free Bread \$3
· Side of Parmesan \$3

