



Experience guilt-free indulgence at Bella Cucina, where a light, fresh, and balanced Italian lunch awaits — thoughtfully crafted to satisfy without weighing you down, and perfectly complemented by a complimentary Vita Fresca to begin your experience.

IDR 350,000 ++ per person

Includes one appetizer, one pasta/main, and one Vita Fresca

APPETIZER

GRILLED VEGETABLE WITH RICOTTA & GREMOLATA

Char Grilled Zucchini, Bell Peppers, Eggplant, Creamy Ricotta Cheese, Arugula, Pine Nuts, Lemon-Garlic Gremolata, Parmesan Grated (VG, CD, GF, CN)

TUNA TARTARE

Fresh Yellowfin Tuna Tartare, Lemon Dressing, Extra Virgin Olive Oil, Chives, Shallot, Black Olive, Avocado Puree, Sea Salt, Orange Zest (SF, CG, DF)

INSALATA DI MARE

Shrimp, Mussels, Octopus, Scallops, Garden Greens, Roasted Bell Peppers, Fennel, Orange, Olive Oil, Garlic, Parsley, Slow Roasted Tomato (DF, SF, GF)

CURED MACKEREL AGRODOLCE

Cauliflower Pickled, Green Tomato, Radish, Pickled Onion, Cauliflower Puree, Micro Greens (SF, GF, DF)

LOCAL KING PRAWN DIAVOLO

Jimbaran Prawns, Roasted Eggplant, bell Pepper, Zucchini, Rouille, Basil, Garlic and Red Chilli (SF, GF, CD)

PASTA & MAIN

FETTUCCINE CHARCOAL VONGOLE

Fresh Clam, Sauvignon Stock, Onion Base, Tomato cherry, Parsley (SF, CG, DF)

GREEN RAVIOLI

Crab filling, Tomato Sauce (SF, CG, DF)

BEETROOT TORTELLINI

Beetroot Puree, Ricotta Cheese, Orange, Roasted Walnuts, Arugula (VG, CG, CD, CN)

SPINACH PAPPARDELLE

Mushroom Sauce, Mix Mushrooms, Parmigiano Reggiano (VG,CG, CD)

SNAPPER SCOTATTO CON CAPONATA

Seared Snapper, Salsa verde, Crispy Fennel, Green Oil, Sicilian Caponata (SF, DF, GF)

PESCE SPADA ALLA SICILIANA

Grilled Kingfish, Cherry Tomatoes, Capers, Olives, Oregano, White Wine (SF, DF, GF)

GAMBERONI ALLA GRIGLIA CON LIMONE E OLIO D'OLIVA

Grilled Jumbo Prawn, Gremolata, Crispy Baby Potatoes, Mix Green Salad (SF, GF, DF)

VITA FRESCA

Bright, refreshing ferments designed to elevate every dish — enjoy your first glass on us.

HOUSE MADE ORIGINAL KOMBUCHA - 45

Fermented Black tea with probiotic bacteria

FLAVOURED KOMBUCHA - 45

Strawberry / Pineapple / Ginger

PINEAPPLE TEPACHE - 45

A Fermentation of pineapple skin and core, Cinnamon, Clove, and brown sugar

(VG) Vegetarian | (CG) Contains Gluten | (GF) Gluten Free
(DF) Dairy Free | (SF) Seafood | (CN) Contains Nuts | (CD) Contains Dairy

Price are in thousand rupiah and subject to 10% service charge & 11% goverment

OPENING HOURS 6.30 PM - 11 PM
LAST ORDER 10.30 PM

Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.



APPETIZER

Carpaccio "Mi-Cuit"   280

Melt-in-the-mouth beef with truffle emulsion, Parmesan zest, hazelnut crumble, pickled red onion, and fresh chives.

Seared Scallop    280

Perfectly caramelized scallops, green pea purée, finished with caper vinaigrette, toasted almond, and a delicate creamy foam.

Tuna Crudo   260

Silky tuna with avocado purée, pearl cucumber, lime zest, nut crumble, caper berry, and a vibrant citrus vinaigrette.

Burrata & Heirloom Tomato    230

Luscious burrata paired with vibrant heirloom tomatoes, artichokes, sundried tomato, and a pesto emulsion.

Grilled Octopus    210



Tender octopus with capsicum emulsion, shallot pickle, asparagus spears, and hazelnut crumble.

Local King Prawn   220

Succulent prawns charred and paired with Mediterranean vegetables, rouille, chiffonade herbs garlic, and red chili.

Grilled Vegetable Salad "Escalivada"   190

Chargrilled eggplant, zucchini, and capsicum with creamy goat cheese, lemon, and a medley of green and black olives.

Rocket & Pear Salad    180

A refreshing mix of baby romaine, rocket, gorgonzola dolce, candied walnut, and rich balsamic reduction.


Pumpkin Salad   180

Sweet roasted butternut and tomato with ricotta, arugula, pumpkin seeds, and a bright orange dressing.

SOUP

Seafood Soup   210

A fragrant broth brimming with snapper, prawns, black mussels, saffron rouille, garlic croutons, and shaved asparagus.




Mushroom Soup    190

Earthy mixed mushrooms enhanced with truffle oil and crispy garlic croutons.

PASTA & RISOTTO

- Linguine alle Vongole**     250
Tender local clams in a light white wine stock with chives and cherry tomatoes.
- Pappardelle Wagyu Ragù**    270
Ribbon pasta enveloped in a rich, slow-cooked Wagyu ragù, crowned with Parmesan shavings.
- Primavera Pasta**    190
Penne tossed in smooth pesto with green vegetables and peas, finished with Parmesan.
- Seafood Risotto**    290
Creamy saffron broth carrying local prawns, octopus, mussels, asparagus, and sundried tomato.
- Pumpkin Risotto**   220
Velvety butternut purée folded into Arborio rice, topped with Stracciatella, sundried tomatoes, pickled pumpkin, and pumpkin seed.
- Open Ravioli**    250
Poached butter lobster in a luscious tomato bisque foam with Parmesan and spinach.
- Gnocchi alla Crema**    230
Pillow-soft gnocchi coated in creamy Parmesan sauce with chives and guanciale (vegetarian option available).

CHEESE TROLLEY

- Selection of International, European, and Balinese Dairy Cheeses**    380
A curated journey of premium cheeses from Europe and Bali, offering a range of textures and flavors. Accompaniments include fig jam, golden honey, walnuts, grapes, olives, sourdough, baguette, and crispy grissini.















SIDE DISHES

- Potato Mousseline**  60
- Creamy Polenta**  60
- Gnocchi**   60
- French Fries**  60
- Creamy Spinach**  60
- Sautéed Seasonal Vegetables**  60
- Roasted Baby Potatoes**  60

MAIN COURSES

- Catch of the Day**   450
 Select the freshest seafood, crafted to your liking and paired with house-made sauces and sides.
- Seared Seabass**    550
 Crisp seabass finished with orange beurre blanc, asparagus, green peas, and a green oil drizzle.
- Lamb Ossobuco**   450
 Slow-braised lamb with garlic confit, root vegetables, rosemary, and rich lamb-red wine jus.
- Duck Leg Confit**  410
 Fall-off-the-bone duck confit with sweet carrots, earthy beets, and thyme jus.
- Chicken Ballotine**  410
 Tender chicken roll with a luxurious truffle mushroom sauce and seasonal vegetables.
- Eggplant Parmigiana**    340
 Layers of eggplant, tomato sauce, basil, pine nuts, mozzarella, and Parmesan, baked to golden perfection.
- Tournedos Rossini**    950
 Exquisite tenderloin topped with foie gras and truffle mushrooms, served with toasted bread and Madeira sauce.
- Tagliata di Manzo**  520
 Juicy seared striploin with roasted cherry tomatoes, green peppercorn sauce, and silky carrot purée.

DESSERTS

- Classic Tiramisu**     130
 Espresso-soaked ladyfingers layered with mascarpone mousse and dusted with cocoa.
- Vanilla Bean Panna Cotta**  130
 Silky custard with seasonal fruit compote and a crisp almond tuile.
- Lemon Tart**    130
 Tangy lemon curd on a buttery crust, crowned with golden meringue and raspberry coulis.
- Warm Chocolate Lava Cake**    130
 Rich molten chocolate center with vanilla bean gelato and a drizzle of salted caramel.
- Rum-Soaked Baba**    130
 Light brioche infused with aged rum, topped with whipped cream and a luscious citrus-dark cherry compote.

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