



ANTIPASTI (ENTRÉE)

GARLIC BREAD (4) (V) / 6.9

Fresh Italian bread served with extra virgin olive oil and balsamic.

FOCACCIA AL FORNO (V) / 7.5

Homemade cooked daily rosemary focaccia with extra virgin olive oil and balsamic.

ARANCINI ALLA MILANESE (4) (V) / 14.9

Saffron and mozzarella arancini with grana padano cheese and salsa verde.

CALAMARI FRITTI / 16.9

Northwest baby calamari lightly dusted in flour and deep fried, served with fresh lemon and house made aioli.

BRUSCHETTA AL POMODORO (3) (V) / 14.9

Grilled Italian bread with fresh tomato, red onion, garlic, extra virgin olive oil and basil.

SALSICCIA FRESCA ALLA GRIGLIA (DF) / 17.5

Chargrilled fresh Italian pork sausages with homemade focaccia, extra virgin olive oil and balsamic.

GAMBERONI IN TEMPURA (6) / 19.9

WA tiger prawns fried in a peroni beer batter, with szechuan pepper, house made aioli and fresh lemon.

POLPETTE AL SUGO (4) / 15.9

Slow cooked beef meatballs poached in tomato sauce and topped with grana padano cheese.

ANTIPASTO DELLA CASA

Check specials for todays selection.

ANTIPASTO GLUTEN FREE

Check specials for todays selection.

WEEKLY SPECIALS

WEDNESDAY NIGHT

Chilli mussel night

Peroni on tap: \$5 glass \$8.5 pint

THURSDAY NIGHT

Steak night

Margaret River house wine \$4.9 glass

SUNDAY

Italian slow cooked roast (available lunch and dinner)

WE ARE OPEN

BREAKFAST: EVERY MORNING

LUNCH: FRIDAY, SUNDAY AND OPTUS STADIUM EVENT DAYS

DINNER: EVERY NIGHT

MAINS

AGNELLO ALLA GRIGLIA / 39.9

Chargrilled Margaret River lamb cutlets (5) served pink on a bed of creamy mashed potato and finished with red wine sauce.

PESCE FRESCO / (MARKET PRICE)

See the specials for the fresh fish of the day.

BISTECCA ALLA GRIGLIA / (MARKET PRICE)

See the specials for the steak of the day.

COTOLETTA ALLA PARMIGIANA / 29.9 / 22.5

Chicken breast coated in breadcrumbs and topped with tomato sauce and mozzarella then baked in the oven, served with hand cut chips.

GUANCIALE DI MANZO / 31.5

12 hour cooked harvey beef cheeks, served on a bed of creamy mashed potato, with red wine sauce and home-made focaccia.

CAESAR SALAD CLASSIC / 19.9

Cos lettuce with bacon, croutons, boiled egg, shaved parmesan and homemade caesar dressing.

ADD GRILLED FREE RANGE CHICKEN BREAST **+5.9**

ADD TEMPURA WA TIGER PRAWNS **+9.9**

ADD TASMANIAN SMOKED SALMON **+8.9**

PASTA

GNOCCHI

Home-made potato gnocchi with your choice of sauce and topped with grana padano cheese.

Gorgonzola sauce with a touch of tomato **/ 24.9 / 19.5 (V)**

Slow cooked bolognese sauce **/ 24.5 / 18.5**

San Marzano tomato and basil sauce **/ 23.9 / 17.9 (V)**

SPAGHETTI AGLIO OLIO (V) / 19.9 / 14.9

Spaghetti pasta tossed through EVOO, fresh chilli, garlic and parsley, finished with fresh parmesan.

ADD 6 SAUTÉED WA TIGER PRAWNS **+10**

TAGLIATELLE BOLOGNESE / 23.9 / 18.5

Homemade tagliatelle pasta tossed through a slow cooked bolognese sauce, finished with freshly grated grana padano.

SPAGHETTI ALLA MARINARA (DF) / 29.9 / 24.5

Sautéed blue swimmer crab meat, baby calamari, fresh mussels and local tiger prawns in olive oil, garlic and chilli in a San Marzano tomato sauce, tossed through spaghetti and fresh basil.

SPAGHETTI ALLA CARBONARA / 23.5 / 15.5

Sautéed bacon with cream and egg sauce, tossed through spaghetti and topped with freshly grated grana padano.

SPAGHETTI CON POLPETTE / 24.5 / 19.5

Homemade beef meatballs slow cooked in San Marzano tomato sauce tossed through spaghetti and topped with fresh parmesan cheese.

IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES PLEASE LET YOUR WAITER KNOW

GF = GLUTEN FREE / V = VEGETARIAN / DF = DIARY FREE

TAGLIATELLE AL GRANCHIO (DF) / 29.9 / 24.5

Sautéed blue swimmer crab in garlic, chilli and extra virgin olive oil with a rich San Marzano and basil sauce tossed through home-made tagliatelle pasta.

LASAGNE / 23.9 / 19.5

Homemade lasagne with layers of pasta bolognese sauce, bechamel and mozzarella baked in the oven

TORTELLINI PANNA CON TARTUFO / 24.5 / 19.5

Chicken tortellini in a cream and black truffle sauce finished with grana padano cheese.

SPAGHETTI CACIO E PEPE (V) / 22.9 / 14.9

Spaghetti pasta tossed through butter, black pepper and Italian pecorino cheese.

PENNE ARRABBIATA (V) / 19.9 / 14.9

Penne pasta tossed through a spicy tomato sauce with black olives and grana padano cheese.

ADD FRESH ITALIAN PORK SAUSAGES **+5**

PASTA CAN BE MADE **GLUTEN FREE** WITH SPAGHETTI OR PENNE (25 MIN WAIT) **+2.5**

PIZZA

ALL PIZZAS HAVE A MOZZARELLA CHEESE AND TOMATO SAUCE BASE

PIZZA CARNIVORA / 24.9 / 19.9

Ham, sausage, bacon, chicken and pepperoni.

PIZZA PORTOFINO / 25.9 / 22.9

Garlic, WA tiger prawns, bacon, olives and mushrooms.

PIZZA MARGHERITA / 16.9 / 14.9

Tomato sauce, mixed herbs, bocconcini and fresh basil.

PIZZA VEGETARIANA / 22.9 / 18.9

Mushroom, grilled zucchini, grilled eggplant, scamorza cheese, parsley and fresh tomato.

PIZZA POLLO E PANCETTA / 22.9 / 18.9

Roasted free range chicken breast, bacon, mushroom and capsicum.

PIZZA TROPICALE / 22.9 / 18.9

Virginia leg ham and pineapple.

PIZZA AL SALMONE / 24.9 / 19.9

Tasmanian smoked salmon, scamorza cheese, fresh tomato and topped with pesto (No tomato sauce).

PIZZA DIAVOLA / 22.9 / 18.9

Pepperoni, marinated capsicum, chilli flakes, fresh tomato and fresh chilli.

PIZZA BOMBA / 22.9 / 18.9

Ham, pepperoni, mushroom, fresh capsicum and olives.

PIZZA NAPOLITANA / 18.5 / 15.5

Anchovies, capers, mixed herbs, olives.

NO SPLIT BILLING
PUBLIC HOLIDAY SURCHARGES APPLY
FOOD MAY CONTAIN TRACES OF NUTS

GOURMET PIZZA

PIZZA AL PROSCIUTTO / 25.9 / 22.9

Tomato sauce, mozzarella, Italian San Daniele prosciutto topped with shaved grana padano cheese.

PIZZA BOSCAIOLA / 24.9 / 21.9

Tomato sauce, mozzarella, gorgonzola, mushroom and Italian sausage.

PIZZA QUATTRO FORMAGGI / 25.5 / 22.5

Gorgonzola, tomato sauce, bocconcini, scamorza cheese and grana padano.

PIZZA PROSCIUTTO E GAMBERI / 26.5 / 23.5

Tomato sauce, bocconcini, WA tiger prawns, Italian San Daniele prosciutto and drizzled with basil pesto.

PIZZA SALSICCIA E TARTUFO / 24.9 / 21.9

Smoked scamorza cheese, mozzarella, black truffle paste and fresh Italian sausages.

GLUTEN FREE PIZZA BASE AVAILABLE **+2.5**

PIZZA EXTRA TOPPING: **+1.5ea**

ADDITIONAL VEGETABLES **+2.5ea**

ADDITIONAL MEAT **+4.5**

ADDITIONAL WA TIGER PRAWNS **+5.5**

ADDITIONAL SAN DANIELE PROSCIUTTO **+5.5**

CONTORNI (SIDE DISHES)

PATATINE FRITTE / 8.9

Hand cut chips with aioli.

VERDURE MISTE / 10.9

Mixed steamed seasonal vegetables with extra virgin olive oil.

PATATE ARROSTO / 7.5

Roasted potato with rosemary.

INSALATA MEDITERRANEA / 12.5

Mediterranean salad with baby cos, fresh tomato, red onion, olives, cucumber and capsicum with a balsamic and extra virgin olive oil dressing.

B I S T R O

B E L L A V I S T A

ITALIAN BISTRO &
WOOD FIRED PIZZERIA

* SPECIALS NIGHT *

MON, TUES, WED & THURS
PIZZA, PASTA & PARMIGIANA!

PRICES IN RED ARE FOR SPECIALS NIGHT ONLY

*SPECIAL NIGHT PRICES NOT VALID TO BE USED IN CONJUNCTION WITH ANY OTHER DISCOUNT OFFER OR GIFT CARD. DINE IN ONLY

BISTRO
BELLAVISTA

ITALIAN BISTRO &
WOOD FIRED PIZZERIA

KIDS MENU
\$14.95

CHICKEN NUGGETS

Homemade free range chicken nuggets
served with fries

Or

BISTRO BURGER

Beef pattie, cheese, tomato,
cos and brioche bun with fries

Or

FISH AND CHIPS

Homemade fish fingers lightly fried
and served with fries

Or

SPAGHETTI ALLA BOLOGNESE

Spaghetti tossed through a slow cooked
Bolognese sauce finished with freshly
grated parmesan cheese

Or

PIZZA BAMBINI

Small wood fired pizza with
tomato sauce, cheese,
ham and pineapple

DESSERT

GELATO

1 x scoop of ice-cream

