

B I S T R O
B E L L A V I S T A
ITALIAN BISTRO & WOOD FIRED PIZZERIA

SET MENU 3

\$69 p.p.

Antipasto

To share for the table Wood fired Pizza Margherita with napolatana sauce, bocconcini and fresh basil, with planks of tempura tiger prawns, tomato and pea arancini, and grilled Italian cacciatore sausages

MAIN

Pesce fresco

Grilled fresh Western Australian Barramundi served with Sicilian caponata, croutons, pine nuts and bocconcini, finished with basil pesto and freshly picked herbs.

Or

Agnello Arrosto

Roasted Margaret river lamb rack with a pistachio crust, served pink with roasted baby carrots & potatoes finished with rosemary jus.

Or

Spghetti al granchio

Sauteed Western Australian Blue swimmer crab meat in olive oil garlic and chili, in a San Marzano and basil tomato sauce, tossed through spaghetti pasta and drizzled with EVOO.

DESSERT

Pannacotta

Homemade Amaretto panna cotta with salted caramel sauce, peanuts and chocolate soil.

Or

Crème Brulee

Homemade vanilla bean Crème Brulee with almond biscotti and strawberry.

- **Available for groups of 10 or more**
- **Advance Booking Required**
- **Not Valid with any other discounts**
- **25% Non-refundable deposit is required at time of booking**