

(PIZZA CONTINUED)

PIZZA VEGETARIANA / 18.5

Mushroom, artichoke, sundried tomato, olives and topped with fetta.

PIZZA POLLO E PANCETTA / 17.9

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

PIZZA TROPICALE / 17.9

Virginia leg ham and pineapple.

PIZZA SFIZIOSA / 17.9

Broccoli, anchovies, fresh chilli and shaved parmesan cheese.

PIZZA DIAVOLA / 18.5

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

PIZZA BOMBA / 18.5

Virginia leg ham, pepperoni, mushroom, fresh capsicum and olives.

PIZZA NAPOLITANA / 14.9

Anchovies, capers, mixed herbs, olives.

GOURMET PIZZA

PIZZA AL PROSCIUTTO / 22.5

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

PIZZA BOSCAIOLA / 21.5

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

PIZZA QUATTRO FORMAGGI / 22.5

Gorgonzola, tomato sauce, bocconcini, fetta and grana Padano.

PIZZA PROSCIUTTO E GAMBERI / 23.5

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

GLUTEN FREE PIZZA BASE AVAILABLE + \$2.5

PIZZA EXTRA TOPPING:

ADDITIONAL VEGETABLES + 1.5ea

ADDITIONAL MEAT + 2.5ea

ADDITIONAL WA TIGER PRAWNS + 4.5

ADDITIONAL SAN DANIELE PROSCIUTTO + 5.5

CONTORNI (SIDE DISHES)

PATATINE FRITTE / 8.9

Shoestring fries served with housemade aioli.

BROCCOLI / 8.9

Sauteed broccoli with extra virgin olive oil, almonds and parmesan.

PATATE ARROSTO / 7

Roasted rosemary potato with garlic.

INSALATA MEDITERRANEA / 12

Mixed baby cos salad with tomato, red onions, croutons capsicum and olives with extra virgin olive oil dressing.

BISTRO BELLAVISTA

ITALIAN BISTRO &
WOOD FIRED PIZZERIA



TAKE AWAY MENU

9220 9560

150 Bennett St
East Perth, WA 6004

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

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

ANTIPASTI (ENTRÉE)

GARLIC BREAD (4) (V) / 5.9

PANE DI CASA (4) (V) (DF) / 4.5

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

FOCACCIA AL FORNO (V) / 5.5.

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

ARANCINI (4) (V) / 11.5

Porcini mushroom, pea and mozzarella arancini with truffle oil mayo.

CALAMARI FRITTI / 12.9

Northwest baby calamari coated in semolina and lightly fried, served with fresh lemon and house made aioli.

BRUSCHETTA

Duo of bruschetta, refer to the specials for today's selection.

SALSICCIA ALLA GRIGLIA (DF) / 14.9

Grilled Italian cacciatore sausages served with lemon and homemade focaccia.

GAMBERONI TEMPURA (6) / 15.9

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

CROQUETTES (4) / 12.9

Prosciutto and cheese croquettes served with spicy picante sauce.

MAINS

BISTECCA ALLA GRIGLIA / 29.9

Chargrilled 250g MSA sirloin steak served with garlic and parsley butter, peroni battered onion rings, creamy mash and finished with red wine sauce.

AGNELLO AL FORNO / 34.5 ALLOW 20 MIN

Oven roasted Margaret River lamb rack with a pistachio crust, served pink with baby carrots and roasted potatoes, finished with a pesto and rosemary jus.

PESCE FRESCO / MP

See the specials for the fresh fish of the day.

COSTOLETTA DI PARMIGIANA / 21.9

Chicken breast coated in breadcrumbs and topped with napoletana sauce and mozzarella then baked in the oven, served with pea and basil coleslaw and a side of fries.

CAESAR SALAD CLASSIC / 14.5

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

GUANCIALE DI MANZO / 23.9

12 hours slow cooked, melting in the mouth beef cheek, served with truffle mashed potato and beetroot jam finished with red wine sauce and focaccia croutons.

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

PASTA

GNOCCHI POMODORO (V) / 17.90

Homemade potato gnocchi in a San Marzano tomato and basil sauce finished with fresh parmesan cheese and drizzled with EVOO.

GNOCCHI AL FORMAGGIO (V) / 18.9

Homemade potato gnocchi in a gorgonzola sauce, with a touch of tomato sauce and freshly grated grana Padano.

TAGLIATELLE BOLOGNESE / 17.9

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

SPAGHETTI GRANCHIO (DF) / 23.9

Sautéed blue swimmer crab meat in garlic, chilli and olive oil with a rich San Marzano and basil sauce, tossed through spaghetti pasta.

TAGLIATELLE GAMBERI (DF) / 23.9

Sautéed WA tiger prawns in olive oil, garlic and fresh chilli, with fresh tomato and green peas, tossed through homemade pasta and finished with fresh lemon and herbs.

SPAGHETTI MARINARA (DF) / 23.9

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 / 14.9

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

SPAGHETTI AGLIO OLIO (V) / 14.9

Spaghetti pasta tossed through EVOO, garlic, fresh chilli and fresh tomato, finished with fresh basil, pangrattato and freshly grated grana Padano.

PENNE ALL'ARRABBIATA (V) / 14.9

Penne pasta tossed through a San Marzano tomato and fresh chilli sauce with olives and basil topped with fresh Parmesan cheese.

ADD ITALIAN CACCIATORE SAUSAGES + 4

SPAGHETTI CON POLPETTE / 18.9

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

ALL 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 / 19.9

Ham, sausage, bacon, chicken pepperoni and fresh capsicum.

PIZZA PORTOFINO / 22.9

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

PIZZA MARGHERITA / 14.9

Tomato sauce, mixed herbs, bocconcini and fresh basil.