

# PIZZA

ALL PIZZAS HAVE A MOZZARELLA CHEESE AND TOMATO SAUCE BASE

## PIZZA CARNIVORA / 20.9

Ham, sausage, bacon, chicken and pepperoni.

## PIZZA PORTOFINO / 23.5

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

## PIZZA MARGHERITA / 14.9

Tomato sauce, mixed herbs, bocconcini and fresh basil.

## PIZZA VEGETARIANA / 19.5

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

## PIZZA POLLO E PANCETTA / 19.5

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

## PIZZA TROPICALE / 19.5

Virginia leg ham and pineapple.

## PIZZA AL SALMONE / 20.9

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

## PIZZA DIAVOLA / 18.9

Pepperoni, marinated capsicum, fresh tomato and fresh chilli.

## PIZZA BOMBA / 18.9

Ham, pepperoni, mushroom, fresh capsicum and olives.

## PIZZA NAPOLITANA / 15.9

Anchovies, capers, mixed herbs, olives.

# GOURMET PIZZA

## PIZZA AL PROSCIUTTO / 22.9

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

## PIZZA BOSCAIOLA / 22.5

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

## PIZZA QUATTRO FORMAGGI / 22.9

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

## PIZZA PROSCIUTTO E GAMBERI / 23.9

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

NO SPLIT BILLING

PUBLIC HOLIDAY SURCHARGES APPLY

FOOD MAY CONTAIN TRACES OF NUTS

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

(P.S. OUR GLUTEN FREE DISHES MAY CONTAIN TRACES OF GLUTEN)

DISCOUNT VOUCHERS CANT BE USED IN CONJUNCTION WITH TAKE AWAY PRICES

BISTRO  
BELLAVISTA

ITALIAN BISTRO &  
WOOD FIRED PIZZERIA



TAKE AWAY MENU

9220 9560

150 Bennett St  
East Perth, WA 6004

WE ARE OPEN

**BREAKFAST:** EVERY MORNING

**LUNCH:** FRIDAY, SUNDAY AND OPTUS STADIUM EVENT DAYS

**DINNER:** EVERY NIGHT

# ANTIPASTI (ENTRÉE)

## GARLIC BREAD (4) (V) 6.5

## PANE DI CASA (4) (V) (DF) 4.9

Homemade fresh Italian bread served with extra virgin olive oil and balsamic.

## FOCACCIA AL FORNO (V) (DF) 6.5

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

## ARANCINI FRITTI (4) (V) 12.5

Four cheeses and truffle arancini served with a picante sauce.

## CALAMARI FRITTI 14.5

Northwest baby calamari lightly dusted in flour and fried served with house made aioli.

## BRUSCHETTA AL POMODORO (3) (V) (VG) (DF) 10.5

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

## SALSICCIA ALLA GRIGLIA (DF) 15.5

Grilled Italian Cacciatore pork sausage with homemade focaccia and extra virgin olive oil & balsamic.

## GAMBERONI IN TEMPURA (6) 16.9

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

## ARROSTICINI ALLA GRIGLIA (3) / 13.9

Abruzzese style marinated lamb shoulder skewers chargrilled and served with focaccia and extra virgin olive oil and sweet balsamic.

# MAINS

## AGNELLO ALLA GRIGLIA / 34.9

Chargrilled Margaret River lamb cutlets 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 / (MARKET PRICE)

See the specials for the steak of the day.

## COTOLETTA ALLA PARMIGIANA / 22.9

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

## GUANCIALE DI MANZO / 25.9

12-hour cooked Harvey beef cheeks, served on a bed of creamy mashed potato, with red wine sauce white truffle oil and homemade focaccia.

## CAESAR SALAD / 15.5

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

ADD GRILLED FREE RANGE CHICKEN BREAST +6.9

ADD TEMPURA WA TIGER PRAWNS +10.9

ADD TASMANIAN SMOKED SALMON +9.9

## POLPETTE E PURE / 23.5

Nonna's pork & beef meatballs slowly cooked in tomato sugo served on a creamy mash potato with grana padano cheese, rocket and focaccia.

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

# PASTA

## GNOCCHI

Homemade potato gnocchi with your choice of sauce and topped with grana padano cheese  
Gorgonzola sauce with a touch of tomato /19.9 (V)  
Slow cooked bolognese sauce /18.9  
San Marzano tomato and basil sauce /18.5 (V)

## SPAGHETTI CON BOTTARGA / 20.9

Sardinian classic with spaghetti tossed through extra virgin olive oil, sautéed garlic, fresh parsley and lemon zest topped with grated bottarga (mullet roe)

ADD 6 SAUTÉED WA TIGER PRAWNS +10

## TAGLIATELLE BOLOGNESE / 18.5

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

## SPAGHETTI ALLA MARINARA (DF) / 24.9

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 / 18.5

Traditional Roman pasta dish with spaghetti tossed through sautéed pancetta, egg and pecorino cheese.

## PAPPARDELLE AL RAGU DI AGNELLO / 19.5

Homemade Pappardelle pasta tossed through a slow cooked lamb shoulder ragu finished with fresh basil and grana padano cheese.

## TAGLIATELLE AL GRANCHIO (DF) / 24.9

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

## LASAGNA / 19.5

Homemade Lasagna with layers of pasta, bolognese sauce, béchamel and mozzarella baked in the oven.

## TORTELLINI PANNA CON TARTUFO / 19.9

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

## RISOTTO PORCINI E ZAFFERANO (V) / 23.9

Italian risotto made with carnaroli rice, dried porcini mushroom and saffron finished with grana padano cheese.

## PENNE ARRABBIATA (V) / 14.9

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

ADD FRESH ITALIAN PORK SAUSAGES +5

## TAGLIATELLE ALL'AMATRICIANA /18.5

From the town of amatrice in the Lazio region. Sautéed Pancetta and onions with chilli and garlic in a red wine and tomato sauce tossed through homemade pasta finished with grana padano cheese.

PASTA CAN BE MADE GLUTEN FREE

WITH SPAGHETTI OR PENNE +2.5

# CONTORNI (SIDE DISHES)

## PATATINE FRITTE / 7.5

Chips served with aioli.

## VERDURE MISTE / 9.5

Mixed steamed seasonal vegetables with extra virgin olive oil.

## PATATE ARROSTO / 6.5

Roasted potato with rosemary.

## INSALATA MEDITERRANEA / 9.9

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