

# PIZZA

ALL PIZZAS HAVE A MOZZARELLA CHEESE AND TOMATO SAUCE BASE

## PIZZA CARNIVORA / 21.5

Ham, sausage, bacon, chicken and pepperoni.

## PIZZA FRUTTI DI MARE / 24.5

WA tiger prawns, north west baby calamari, WA mussels and smoked salmon.

## PIZZA MARGHERITA / 14.9

Tomato sauce, bocconcini and fresh basil.

## PIZZA VEGETARIANA / 19.9

Mushroom, capsicum, artichokes and olives.

## PIZZA POLLO E PANCETTA / 19.9

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

## PIZZA TROPICALE / 19.9

Virginia leg ham and pineapple.

## PIZZA CAPRICCIOSA / 19.9

Ham, Mushroom, Olives and artichokes.

## PIZZA DIAVOLA / 19.9

Pepperoni, marinated capsicum, fresh tomato and fresh chilli.

## PIZZA BOMBA / 19.9

Ham, pepperoni, mushroom, fresh capsicum and olives.

## PIZZA NAPOLITANA / 16.5

Anchovies, capers, mixed herbs, olives. (No Mozzarella cheese)

# GOURMET PIZZA

## PIZZA PROSCIUTTO E RUCOLA / 23.5

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

## PIZZA BUFALA E PROSCIUTTO / 22.9

Tomato sauce, Imported Italian buffalo mozzarella and Italian San Daniele prosciutto.

## PIZZA BOSCAIOLA / 22.9

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

## PIZZA QUATTRO FORMAGGI / 22.9

Gorgonzola, 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

## PIZZA SALSICCIA E TARTUFO / 23.9

Mozzarella, Smoked Scamorza, black truffle paste and fresh Italian sausages.

## PIZZA AGNELLO / 23.9

Tomato sauce, mozzarella, slow cooked lamb shoulder, smoked scamorza and Greek yogurt.

<b>GLUTEN FREE PIZZA BASE AVAILABLE</b>	<b>+ 2.5</b>
<b>PIZZA EXTRA TOPPING:</b>	
ADDITIONAL VEGETABLES	<b>+ 1.5ea</b>
ADDITIONAL MEAT	<b>+ 2.5ea</b>
ADDITIONAL WA TIGER PRAWNS	<b>+ 4.5</b>
ADDITIONAL SAN DANIELE PROSCIUTTO	<b>+ 5.5</b>
ADDITIONAL BUFFALO MOZZARELLA CHEESE	<b>+ 5.5</b>

**NO SPLIT BILLING**

**PUBLIC HOLIDAY SURCHARGES APPLY (10%)**

**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**

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

**DINNER:** TUESDAY TO SUNDAY FROM 5.30

## ANTIPASTI (ENTRÉE)

### GARLIC BREAD (4) (V) / 6.9

### PANE DI CASA (4) (V) (DF) / 5.5

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

### FOCACCIA AL FORNO (V) (DF) / 6.9

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

### ARANCINI FRITTI (4) (V) / 12.9

Four cheeses and truffle arancini served with a picante sauce.

### CALAMARI FRITTI / 14.9

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

### BRUSCHETTA AL POMODORO (3) (V) (VG) (DF) / 10.9

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

### SALSICCIA ALLA GRIGLIA (DF) / 15.9

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.

### CROQUETTES (4) / 13.9

Homemade prosciutto and mozzarella croquettes (4) served with basil pesto.

### PROSCIUTTO E BUFALA / 16.5

Slices of Italian Prosciutto served with Imported Buffalo Mozzarella and homemade focaccia.

## 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 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 / 26.9

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

**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 beef bolognese sauce / 18.9

San Marzano tomato and basil sauce / 18.9 (V)

### CAVATELLI GAMBERI E PESTO / 24.5

Handmade cavatelli pasta (little hollows) with sautéed WA tiger prawns in a garlic and extra virgin olive oil tossed through homemade pesto with a touch of cream.

### TAGLIATELLE BOLOGNESE / 18.9

Homemade tagliatelle pasta tossed through a slow cooked beef 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 / 18.9

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

### TAGLIATELLE AL RAGU DI AGNELLO / 20.5

Homemade tagliatelle 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 meat in garlic, chilli and extra virgin olive oil with a rich San Marzano and basil sauce tossed through homemade tagliatelle pasta.

### LASAGNE / 19.9

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

### FAGOTTINI CON POLLO E SPINACI / 23.5

Handmade fagottini pasta (little bundles) filled with chicken and spinach in a porcini mushroom and black truffle cream sauce finished with parmesan 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

### SPAGHETTI ALLE POLPETTE / 18.5

Spaghetti pasta tossed through homemade meatballs in a tomato sauce and topped with fresh parmesan cheese.

PASTA CAN BE MADE GLUTEN FREE\*

WITH SPAGHETTI OR PENNE (25 MIN WAIT) + 2.5

## CONTORNI (SIDE DISHES)

### PATATINE FRITTE / 7.9

Chips served with aioli.

### INSALATA DI RUCOLA / 10.5

Rocket salad, shaved parmesan, walnuts and shaved pear with balsamic dressing.

### 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.