

# 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 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 / 23.5

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 FRIARIELLI / 21.9

Mozzarella, Smoked Scamorza with friarielli (marinated greens) and fresh Italian sausage.

## PIZZA AGNELLO / 23.9

Tomato sauce, mozzarella, slow cooked lamb shoulder, smoked scamorza and caramelised onion.

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

ADDITIONAL BUFFALO MOZZARELLA CHEESE + 5.5

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) / 13.5

Caramelised onion and brie arancini served with tomato chutney and parmesan.

## CALAMARI FRITTI / 15.5

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 / 16.9

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

# MAINS

## 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

# 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.

# 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)

## TAGLIATELLE GAMBERI / 24.9

Sauteed wild caught WA tiger prawns in olive oil garlic and chilli with green peas and fresh tomato tossed through homemade tagliatelle.

## TAGLIATELLE BOLOGNESE / 18.9

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

## SPAGHETTI AGLIO OLIO E PEPERONCINO / 14.9 (V)

Spaghetti tossed through olive oil, garlic and fresh chilli finished with pangratatto and fresh parmesan.

## 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 bacon, egg cream and parmesan cheese.

## TAGLIATELLE AL RAGU DI AGNELLO / 21.5

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

Sauteed 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.

## RAVIOLI CON ZUCCA / 19.5 (V)

In house made pumpkin and ricotta ravioli with brown butter sauce, sage, pine nuts and sultanas, finished with fresh parmesan.

## 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

## TORTELLINI ALLA PANNA / 19.9

Chicken tortellini in a cream sauce with ham and mushroom, topped with fresh parmesan.

## TAGLIATELLE CARBONARA DI MARE / 24.5

Sauteed bacon with clams, mussels, squid and fresh fish pieces in a cream and egg sauce tossed through homemade tagliatelle.

PASTA CAN BE MADE GLUTEN FREE\*

WITH SPAGHETTI OR PENNE + 2.5

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