

Selections



BISTRO BELLAVISTA
DINE - IN MENU

Hours:

Wednesday - Sunday 5.00pm - 9.30pm
Friday and Sunday 11.30am - 2.30pm

Bistro Bellavista
150 Bennett Street
East Perth 6004

Phone: (08) 92209560
E-mail: feedme@bistrobellavista.com.au



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ANTIPASTI (Entrée):

<u>GARLIC BREAD</u>	7.9
<u>MARINATED OLIVES</u>	8
<u>FOCACCIA AL FORNO(V)</u> Homemade italian focaccia with herbs	7.9
<u>PANE FRESCO</u> Basket of fresh bread (Add EVOO & Balsamic)+1.5	7.5
<u>ARANCINI FRITTI (4)(V)</u> Homemade tomato, peas & mozzarella rice balls fried & served with a tomato basil picante sauce	16.9
<u>CALAMARI FRITTI</u> North-West baby calamari lightly dusted in flour and fried served with house made aioli	18.9
<u>BRUSCHETTA DEL GIORNO</u> See the Chef's daily specials for today selection	
<u>GAMBERONI IN TEMPURA</u> WA tiger Prawns fried in a beer batter , Szechuan pepper , house made aioli and fresh lemon	21.9
<u>PROSCIUTTO E BUFALA</u> Slices of Italian Prosciutto served with imported Italian Buffalo mozzarella and fresh bread	21.5

PASTA, MAIN & SIDES:

<u>BISTECCA ALLA GRIGLIA</u> See daily specials for the Steak of the day	M/P
<u>PESCE FRESCO</u> See daily specials for the fish of the day	M/P
<u>COTOLETTA ALLA PARMIGIANA</u> Chicken Breast coated in breadcrumbs and topped with tomato sauce and mozzarella served with chips and coleslaw.	29.9
<u>CALAMARI ALLA ROMANA</u> Tender north-west Calamari lightly dusted in flour and fried served with chips, coleslaw & aioli	32.5
<u>SPAGHETTI ALLA BOLOGNESE</u> Homemade Tagliatelle tossed through slow cooked beef Bolognese sauce served with cheese	24.9
<u>PAPPARDELLE AL RAGU' D'AGNELLO</u> Homemade Pappardelle tossed through a slow cooked lamb shoulder ragu served with cheese	28.9
<u>SPAGHETTI ALLA MARINARA</u> Sautéed Crab meat, Calamari, mussels, WA tiger prawns in olive oil garlic and chilli in a tomato sauce tossed through spaghetti and fresh basil	31.9

CREDIT CARD SURCHARGE:

We apply a surcharge for payments made using a credit card which is in line with our cost of acceptance.
We do not surcharge Debit cards. Thank you

<u>SPAGHETTI AGLIO OLIO (V)</u> Spaghetti tossed through extra virgin olive oil, garlic and fresh chili served with cheese	19.9
ADD W.A. PRAWNS (6)	+11
<u>SPAGHETTI CARBONARA</u> Spaghetti tossed through sautéed bacon, egg, cream and parmesan cheese	24.9
<u>FETTUCINE AL GRANCHIO</u> Sautéed blue swimmer crab meat, in garlic chili and EVOO with tomato sauce tossed through Fettucine	30.9
<u>LASAGNA</u> Homemade lasagna with layers of pasta, Bolognese sauce, béchamel and mozzarella	24.9
<u>PENNE ARRABBIATA (V)</u> Penne pasta tossed through spicy tomato sauce with black olives served with cheese	19.9
ADD CACCIATORE SAUSAGE	+5
<u>TORTELLINI ALLA PANNA</u> Chicken Tortellini with ham and mushroom in a cream and truffle sauce served with cheese	27.9
<u>FETTUCINE AL POLLO</u> Sautéed free range chicken breast with mushroom in a creamy sauce tossed through fettucine with cheese	28.5
<u>GNOCCHI</u> Homemade potato gnocchi with your choice of sauce and served with cheese :	
-Gorgonzola cheese sauce (V)	25.5
-Slow cooked Beef Bolognese sauce	24.9
-Sorrentina: in a tomato sauce topped with fresh di latte, smoked mozzarella, fresh basil and then baked in the oven (V)	26.5
<u>VERDURE MISTE</u> - Mixed vegetables of the day with extra virgin olive oil	11
<u>PATATINE FRITTE</u> - Chips served with aioli	8
<u>INSALATA MEDITERRANEA</u> - Baby cos, tomato, Olives, cucumber with a balsamic and EVOO dressing	12.9
ADD GRILLED CHICKEN BREAST	+9
PASTA CAN BE MADE GLUTEN FREE (Ask our staff for the available selections)	+3.5
GLUTEN FREE PIZZA BASE AVAILABLE	+4.5
PIZZA EXTRA TOPPING:	
Additional Vegetables	+1.5
Additional Meat	+2.5
Additional San Daniele Prosciutto	+7
Additional Buffalo Mozzarella	+9

WE ARE OPEN:

DINNER: Wednesday to Sunday from 5.00pm
LUNCH: Friday and Sunday from 11.30am

GOLD PLATE AWARD WINNER 2018, 2019 PIZZA:

All Pizzas have mozzarella cheese and Mutti Tomato sauce base

<u>PIZZA CARNIVORA</u> Ham, sausages, chicken , bacon, pepperoni	25.9
<u>BOMBA</u> Ham, pepperoni, mushroom, capsicum, olives	25.9
<u>CAPRICCIOSA</u> Ham, mushroom, olives and artichokes	24.9
<u>POLLO E PANCETTA</u> Free range chicken breast, bacon, mushroom and capsicum	24.9
<u>VEGETARIANA</u> Mushroom, olives, artichokes, friarielli (greens)	23.9
<u>DIAVOLA</u> Pepperoni, capsicum and fresh chili	23.9
<u>TROPICALE</u> Virginia Leg Ham and Pineapple	22.5
<u>MARGHERITA</u> Tomato sauce, bocconcini and fresh basil	18.9
<u>SALSICCIA E FRIARIELLI</u> Mozzarella, smoked scamorza, sausage, friarielli in white base (NO tomato sauce)	23.9
<u>QUATTRO FORMAGGI</u> Gorgonzola, bocconcini, scamorza, parmesan	24.9
<u>BOSCAIOLA</u> Cacciatore sausages, gorgonzola, mushroom	25.9
<u>PROSCIUTTO E GRANA</u> San Daniele Prosciutto and shaved parmesan	26.9
<u>PROSCIUTTO E BUFALA</u> Buffalo Mozzarella and San Daniele Prosciutto	26.9
<u>PROSCIUTTO E GAMBERI</u> WA Tiger Prawns, bocconcini, Prosciutto	26.9
<u>FRUTTI DI MARE</u> WA tiger Prawns, baby calamari, Mussels	27.5

PLEASE NOTE :

GIFT CARDS (Restaurant Choice, Best Restaurant) can't be used in conjunction with any other promotional offer

Corkage (wine only) \$8.50/bottle (NO BYO on Saturday)
Cakeage is \$2 p.p. (NO BYO on 14/02)