

B I S T R O
B E L L A V I S T A
ITALIAN BISTRO & WOOD FIRED PIZZERIA

MELBOURNE CUP 2021 SET MENU

Tuesday 2nd of November 2021 (11.00am-2.30pm)

\$40pp (Entrée and Mains only)

ENTRÉE

(To share for the table)

Pizza margherita

Wood fired pizza with tomato sauce, mozzarella and basil

MAIN

(a choice of)

Spaghetti alla Bolognese

Fresh tagliatelle tossed through a slow cooked beef ragu and finished with fresh parmesan

Or

Pesce del Giorno (additional + \$6)

Grilled wild caught fish of the day, with roasted potato, fennel slaw and lemon vinaigrette

Or

Cotoletta di Maiale

Pork fillet cotoletta crumbed and lightly fried, topped with mozzarella and ham and baked in the oven, served with roasted potato and fennel slaw

Or

Fettuccine Granchio

Sautéed blue swimmer crab meat with olive oil, garlic and chilli in a tomato sauce, tossed through fettuccine pasta.

ADDITIONAL: DOLCE (Dessert)

PANNACOTTA: + 8

TIRAMISU DELLA CASA: + 10

CRÈME BRULEE: +9

MELBOURNE CUP DRINKS SPECIAL

- ✓ **APEROL SPRITZ 11**
- ✓ **ITALIAN PROSECCO Glass 8 Bottle 38**
- ✓ **ALL BEERS ON TAP Pint 9**
- ✓ **HOUSE WINE RED OR WHITE Glass 8**
- ✓ **HOUSE WINE Bottle 38**

(Gluten free and vegetarian options available ask to our waitstaff)

