

Selections



BISTRO BELLAVISTA
DINE - IN MENU

Hours:

Wednesday - Sunday 5.00pm - 9.30pm
Sunday Lunch 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> (4 pieces)	11
<u>MIXED MARINATED OLIVES</u>	11
<u>FOCACCIA AL FORNO</u> (V)	12
Woodfire, garlic & mixed herbs focaccia	
<u>PANE FRESCO</u>	8
Homemade fresh bread (Add EVOO & Balsamic)+2	
<u>ARANCINI FRITTI</u> (4) (V)	18
See daily special for arancini of the day	
<u>CALAMARI FRITTI</u>	25
North-West calamari lightly dusted in flour and fried served with house made aioli & fresh lemon	
<u>BRUSCHETTA DEL GIORNO</u> (v)	20
Italian bread (3) topped with fresh tomato, onion, basil, and extra virgin olive oil	
<u>GAMBERONI IN TEMPURA</u>	25.9
WA Tiger prawns (5) fried in a beer batter, paprika, house made aioli & fresh lemon	
<u>ANTIPASTO ALL'ITALIANA</u>	M/P
See daily specials for antipasto	

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>	30.9
Chicken Breast coated in breadcrumbs and topped with tomato sauce and mozzarella served with chips & coleslaw or <u>Spaghetti Bolognese</u> +7.5	
<u>CALAMARI ALLA ROMANA</u>	35
Tender north-west calamari, lightly dusted in flour, deep fried served with chips, salad & aioli	
<u>SPAGHETTI ALLA BOLOGNESE</u>	28
Spaghetti pasta tossed through slow cooked beef Bolognese sauce served with cheese & herbs	
<u>PAPPARDELLE AL RAGU' D'AGNELLO</u>	35
Pappardelle tossed through a slow cooked lamb shoulder ragu served with cheese & herbs	
<u>SPAGHETTI ALLA MARINARA</u>	37
Sautéed Calamari, fresh fish pieces, mussels, WA tiger prawns with olive oil garlic and chilli in a tomato and prawn stock sauce tossed through spaghetti	

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</u> (V)	22
Spaghetti tossed through extra virgin olive oil, garlic, fresh herbs and chili served with cheese	
ADD W.A. PRAWNS (5)	+14
<u>SPAGHETTI CARBONARA</u>	29
Spaghetti tossed through sautéed bacon & prosciutto, egg yolk, cream, and parmesan cheese	
<u>LASAGNA</u>	31
Homemade lasagna with layers of pasta, Bolognese sauce, béchamel and mozzarella and a bowl of salad	
<u>PENNE ARRABBIATA</u> (V)	24
Penne pasta tossed through spicy tomato sauce with black olives served with cheese	
ADD CACCIATORE SAUSAGE	+7
<u>FETTUCCINE AL POLLO</u>	30.9
Sautéed free range chicken breast with mushroom in a creamy sauce tossed through fettucine with cheese & herbs	
<u>FETTUCINE STROGANOFF</u>	34
Beef fillet pieces sautéed with onion, button mushroom, Dijon & seeded mustard tossed through fettucine pasta in a cream sauce, finished with parmesan cheese & herbs	
<u>GNOCCHI</u>	
Homemade potato gnocchi with your choice of sauce served with cheese & herbs	
-Gorgonzola: cheese sauce (V)	29.9
-Bolognese: Slow cooked Beef sauce	29
-Sorrentina: in a tomato sauce topped with fior di latte, provola and then baked in the oven (V)	29
<u>BROCCOLINI</u> - Fresh trimmed broccolini, steamed and sautéed with garlic served with toasted almonds & parmesan cheese	16
<u>PATATINE FRITTE</u> - Chips served with aioli	13
<u>INSALATA MEDITERRANEA</u>	14
Baby cos lettuce, tomato, onion, capsicum, cucumber	
<u>FUNGHI ARROSTO</u> - Oven roasted portobello mushroom with black garlic butter	13
PASTA/PIZZA CAN BE MADE GLUTEN FREE	+4.5
(Ask our staff for the available selections)	
PIZZA EXTRA TOPPING:	
Additional Vegetables (each)	+2.5
Additional Meat (each)	+4.5
Additional San Daniele Prosciutto	+8
Additional Buffalo Mozzarella	+10

WE ARE OPEN:

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

GOLD PLATE AWARD WINNER 2018, 2019, 2021 PIZZA: All Pizzas have mozzarella cheese and Mutti Tomato sauce base

<u>PIZZA CARNIVORA</u>	30.5
Ham, cacciatore, chicken, bacon, pepperoni	
<u>BOMBA</u>	30.5
Ham, pepperoni, mushroom, capsicum, olives	
<u>CAPRICCIOSA</u>	28.5
Ham, mushroom, olives and artichokes	
<u>POLLO E PANCETTA</u>	28
Free range chicken breast, bacon, mushroom, and capsicum	
<u>VEGETARIANA</u>	28
Mushroom, olives, artichokes, friarielli (greens) & capsicum	
<u>DIAVOLA</u>	29
Calabrese salami, olives, capsicum and fresh chili	
<u>TROPICALE</u>	27
Virginia Leg Ham and Pineapple	
<u>MARGHERITA</u>	24
Tomato sauce, fior di latte & fresh basil	
<u>QUATTRO FORMAGGI</u>	29.5
Gorgonzola, fior di latte, provola Parmesan cheese (NO tomato sauce)	
<u>BOSCAIOLA</u>	30
Cacciatore sausages, gorgonzola, mushroom	
<u>CALABRESE SALAMI E STRACCIATELLA</u>	31
Calabrese salami, red onions, black olives, fresh stracciatella cheese & basil	
<u>PROSCIUTTO E BUFALA</u>	32
Buffalo Mozzarella and San Daniele Prosciutto	
<u>PROSCIUTTO E GAMBERI</u>	32
WA Tiger Prawns, fior di latte, Prosciutto	
<u>PORTOFINO</u>	32
WA tiger Prawns, olives, bacon and mushroom	

WE ARE FULLY LICENSED NO BYO

Cakeage is \$2 p.p. **(No Split Bills)**

Take-Away container \$0.50