

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



BISTRO BELLAVISTA
DINE - IN MENU

Phone: (08) 92209560

E-mail: feedme@bistrobellavista.com.au



ANTIPASTI (Entrée):

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

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 & coleslaw or Spaghetti Bolognese +7.5	30.9
<u>CALAMARI ALLA ROMANA</u> Tender north-west calamari, lightly dusted in flour, deep fried served with chips, salad & aioli	35
<u>SPAGHETTI ALLA BOLOGNESE</u> Spaghetti pasta tossed through slow cooked beef Bolognese sauce served with cheese & herbs	28
<u>PAPPARDELLE AL RAGU' D'AGNELLO</u> Pappardelle tossed through a slow cooked lamb shoulder ragu served with cheese & herbs	35
<u>SPAGHETTI ALLA MARINARA</u> 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	37

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) Spaghetti tossed through extra virgin olive oil, garlic, fresh herbs and chili served with cheese	22
ADD W.A. PRAWNS (5)	+14
<u>SPAGHETTI CARBONARA</u> Spaghetti tossed through sautéed bacon & prosciutto, egg yolk, cream, and parmesan cheese	29
<u>LASAGNA</u> Homemade lasagna with layers of pasta, Bolognese sauce, béchamel and mozzarella and a bowl of salad	31
<u>PENNE ARRABBIATA</u> (V) Penne pasta tossed through spicy tomato sauce with black olives served with cheese	24
ADD CACCIATORE SAUSAGE	+7
<u>FETTUCCINE AL POLLO</u> Sautéed free range chicken breast with mushroom in a creamy sauce tossed through fettucine with cheese & herbs	30.9
<u>FETTUCINE STROGANOFF</u> Beef fillet pieces sautéed with onion, button mushroom, Dijon & seeded mustard tossed through fettucine pasta in a cream sauce, finished with parmesan cheese & herbs	34
<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> Baby cos lettuce, tomato, onion, capsicum, cucumber	14
<u>FUNGHI ARROSTO</u> - Oven roasted portobello mushroom with black garlic butter	13
PASTA/PIZZA CAN BE MADE GLUTEN FREE (Ask our staff for the available selections)	+4.5
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> Ham, cacciatore, chicken, bacon, pepperoni	30.5
<u>BOMBA</u> Ham, pepperoni, mushroom, capsicum, olives	30.5
<u>CAPRICCIOSA</u> Ham, mushroom, olives and artichokes	28.5
<u>POLLO E PANCETTA</u> Free range chicken breast, bacon, mushroom, and capsicum	28
<u>VEGETARIANA</u> Mushroom, olives, artichokes, friarielli (greens) & capsicum	28
<u>DIAVOLA</u> Calabrese salami, olives, capsicum and fresh chili	29
<u>TROPICALE</u> Virginia Leg Ham and Pineapple	27
<u>MARGHERITA</u> Tomato sauce, fior di latte & fresh basil	24
<u>QUATTRO FORMAGGI</u> Gorgonzola, fior di latte, provola Parmesan cheese (NO tomato sauce)	29.5
<u>BOSCAIOLA</u> Cacciatore sausages, gorgonzola, mushroom	30
<u>CALABRESE SALAMI E STRACCIATELLA</u> Calabrese salami, red onions, black olives, fresh stracciatella cheese & basil	31
<u>PROSCIUTTO E BUFALA</u> Buffalo Mozzarella and San Daniele Prosciutto	32
<u>PROSCIUTTO E GAMBERI</u> WA Tiger Prawns, fior di latte, Prosciutto	32
<u>PORTOFINO</u> WA tiger Prawns, olives, bacon and mushroom	32

WE ARE FULLY LICENSED **NO BYO**

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

Take-Away container \$0.50