

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)	12
<u>MIXED MARINATED OLIVES</u>	14
<u>FOCACCIA AL FORNO (V)</u> Woodfire, garlic & mixed herbs focaccia	15
<u>BURRATA</u> Red pesto, coloured cherry tomato, green oil, burrata, bread crisps	28
<u>ARANCINI FRITTI (4) (V)</u> See daily special for arancini of the day	20
<u>CALAMARI FRITTI</u> North-West calamari lightly dusted in flour and fried served with house made aioli & fresh lemon	27
<u>BRUSCHETTA DEL GIORNO (v)</u> Italian bread (3) topped with fresh tomato, onion, basil, and extra virgin olive oil	22
<u>GAMBERONI IN TEMPURA</u> WA Tiger prawns (5) fried in a beer batter, Szechuan, house made aioli & fresh lemon	28
<u>ANTIPASTO ALL'ITALIANA</u> See daily specials for antipasto	M/P

PASTA, MAIN:

<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>SOUP OF THE DAY</u> See daily specials for the soup 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 +9.9	32.9
<u>CALAMARI ALLA ROMANA</u> Tender north-west calamari, lightly dusted in flour, deep fried served with chips, salad & aioli	39
<u>SPAGHETTI ALLA BOLOGNESE</u> Spaghetti pasta tossed through slow cooked beef Bolognese sauce served with cheese & herbs	31.9
<u>SPAGHETTI ALLA MARINARA</u> Sautéed fresh market seafood with olive oil garlic and chili in a cherry tomato and prawn stock sauce tossed through spaghetti.	40.9

<u>SPAGHETTI AGLIO OLIO (V)</u> Spaghetti tossed through extra virgin olive oil, garlic, fresh cherry tomato, herbs, and chili served with cheese & pangrattato ADD W.A. PRAWNS (5)	26 +16
<u>SPAGHETTI CARBONARA</u> Spaghetti tossed through sautéed bacon, egg yolk, cream, and parmesan cheese	31.9
<u>LASAGNA</u> Homemade lasagna with layers of pasta, bolognese sauce, béchamel and mozzarella & a bowl of salad	35
<u>RISOTTO ALLA ZUCCA</u> Risotto, roasted pumpkin, parmigiano reggino, celeriac	36
<u>PENNE ARRABBIATA (V)</u> Penne pasta tossed through spicy tomato sauce with black olives served with cheese ADD CACCIATORE SAUSAGE	27 +9
<u>FETTUCCINE AL POLLO</u> Sautéed free range chicken breast with mushroom in a creamy sauce tossed through fettucine with cheese & herbs	33.9
<u>GNOCCHI</u> Homemade potato gnocchi with your choice of sauce served with cheese & herbs -Gorgonzola: cheese sauce (V) -Sorrentina: in tomato sauce topped with fior di latte, provola and then baked in the oven (V)	33.9 33.9
<u>CEASAR SALAD:</u> cos lettuce, crispy prosciutto, croutons, parmesan, white anchovies & egg with homemade dressing add chicken 12 or WA Tiger prawns 16.	30
SIDES:	
<u>BROCCOLINI-</u> Fresh trimmed broccolini, steamed and sauteed with garlic served with toasted almonds & parmesan cheese	21
<u>PATATINE FRITTE</u> - Chips served with aioli	14
<u>INSALATA MEDITERRANEA</u> Baby cos lettuce, tomato, onion, cucumber	15
<u>FUNGHI ARROSTO</u> - Oven roasted portobello mushroom with black garlic butter	18
PASTA/PIZZA CAN BE MADE GLUTEN FREE (Ask our staff for the available selections)	+6
PIZZA EXTRA TOPPING:	
Additional Vegetables (each)	+3.5
Additional Meat (each)	+6
Additional San Daniele Prosciutto	+13
Additional Buffalo Mozzarella	+12

WE ARE OPEN:

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

GOLD PLATE AWARD WINNER 2018, 2019, 2021 & 2025 FINALIST PIZZA:

All Pizzas have mozzarella and homemade ciao tomato sauce base

<u>PIZZA CARNIVORA</u> Ham, cacciatore, chicken, bacon, pepperoni	33.5
<u>BOMBA</u> Ham, pepperoni, mushroom, capsicum, olives	33.5
<u>CAPRICCIOSA</u> Ham, mushroom, olives and artichokes	30.5
<u>POLLO E PANCETTA</u> Free range chicken breast, bacon, mushroom, and capsicum	30
<u>VEGETARIANA</u> Mushrooms, olives, artichokes, eggplants, zucchini & capsicum	30
<u>DIAVOLA (spicy)</u> Pepperoni, olives, capsicum and fresh chili	31.9
<u>TROPICALE</u> Virginia Leg Ham and Pineapple	29
<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)	33.5
<u>BOSCAIOLA</u> Cacciatore sausages, gorgonzola, mushroom	33
<u>PROSCIUTTO E BUFALA</u> Buffalo Mozzarella and San Daniele Prosciutto	35
<u>PROSCIUTTO E GAMBERI</u> WA Tiger Prawns, fior di latte, Prosciutto	35
<u>PORTOFINO</u> WA Tiger prawns, olives, bacon and mushroom	35
WE ARE FULLY LICENSED BYO WED/ THUR ONLY	
Corkage \$10 Cakeage is \$2 p.p. (No Split Bills) Take-Away container \$0.70	

CREDIT CARD SURCHARGE:

We apply a surcharge for payments made using a credit card / PayPass which is in line with our cost of