



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)	13.5
<u>MIXED MARINATED OLIVES</u>	15
<u>FOCACCIA AL FORNO (V)</u>	15
Woodfire, garlic & mixed herbs focaccia	
<u>BURRATA</u>	32
Red pesto, coloured cherry tomato, green oil, burrata, bread crisps	
<u>ARANCINI FRITTI (4) (V)</u>	22
See daily special for arancini of the day	
<u>CALAMARI FRITTI</u>	29
North-West calamari lightly dusted in flour and fried served with house made aioli & fresh lemon	
<u>BRUSCHETTA DEL GIORNO (v)</u>	24
Italian bread (3) topped with fresh tomato, onion, basil, and extra virgin olive oil	
<u>GAMBERONI IN TEMPURA</u>	30
Tiger prawns (5) fried in a beer batter, Szechuan, house made aioli & fresh lemon	
<u>ANTIPASTO ALL'ITALIANA</u>	M/P
See daily specials for antipasto	

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>COTOLETTA ALLA PARMIGIANA</u>	33
Chicken Breast coated in breadcrumbs and topped with tomato sauce and mozzarella served with chips & coleslaw or <u>Spaghetti Bolognese</u> +11	
<u>CALAMARI ALLA ROMANA</u>	40
Tender north-west calamari, lightly dusted in flour, deep fried served with chips, salad & aioli	
<u>SPAGHETTI ALLA BOLOGNESE</u>	32
Spaghetti pasta tossed through slow cooked beef Bolognese sauce served with cheese & herbs	
<u>SPAGHETTI ALLA MARINARA</u>	42
Sauteed fresh market seafood with olive oil garlic and chili in a cherry tomato and prawn stock sauce tossed through spaghetti.	

<u>SPAGHETTI AGLIO OLIO (V)</u>	27
Spaghetti tossed through extra virgin olive oil, garlic, fresh cherry tomato, herbs, and chili served with cheese & pangrattato	
<u>ADD TIGER PRAWNS (5)</u>	+16
<u>SPAGHETTI CARBONARA</u>	33
Spaghetti tossed through sautéed bacon, egg yolk, cream, and parmesan cheese	
<u>LASAGNA</u>	36
Homemade lasagna with layers of pasta, bolognese sauce, béchamel and mozzarella & a bowl of salad	
<u>RISOTTO ALLA (V)</u>	36
Risotto, roasted pumkin, parmigginao reggino, celeriac, green oil	
<u>PENNE ARRABBIATA (V)(S)</u>	28
Penne pasta tossed through spicy tomato sauce with black olives served with cheese	
<u>ADD CACCIATORE SAUSAGE</u>	+9
<u>FETTUCCINE AL POLLO</u>	35
Sautéed free range chicken breast with mushroom in a creamy sauce tossed through fettucine with cheese & herbs	
<u>GNOCCHI</u>	
Homemade potato gnocchi with your choice of sauce served with cheese & herbs	
<u>-Gorgonzola: cheese sauce (V)</u>	36
<u>-Sorrentina: in tomato sauce topped with fior di latte, provola and then baked in the oven (V)</u>	36
<u>CEASAR SALAD: cos lettuce, crispy prosciutto, croutons, parmesan, white anchovies & egg with homemade dressing</u>	30
add chicken 12 or WA Tiger prawns 16.	
<u>SIDES:</u>	
<u>BROCCOLINI- Fresh trimmed broccolini, steamed and sauteed with garlic served with toasted almonds & parmesan cheese</u>	23
<u>PATATINE FRITTE - Chips served with aioli</u>	15
<u>INSALATA MEDITERRANEA</u>	16
Baby cos lettuce, tomato, onion, cucumber	
<u>PASTA/PIZZA CAN BE MADE GLUTEN FREE</u>	+7
(Ask our staff for the available selections)	
<u>PIZZA EXTRA TOPPING:</u>	
Additional Vegetables (each)	+3.5
Additional Meat (each)	+6
Additional San Daniele Prosciutto	+ 14
Additional Buffalo Mozzarella	+13

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>	35
Ham, cacciatore , chicken , bacon, pepperoni	
<u>BOMBA</u>	35
Ham, pepperoni, mushroom, capsicum, olives	
<u>CAPRICCIOSA</u>	32
Ham, mushroom, olives and artichokes	
<u>POLLO E PANCETTA</u>	32
Free range chicken breast, bacon, mushroom, and capsicum	
<u>VEGETARIANA</u>	31
Mushrooms, olives, artichokes, eggplants, zucchini & capsicum	
<u>DIAVOLA (spicy)</u>	33
Pepperoni, olives, capsicum and fresh chili	
<u>TROPICALE</u>	30
Virginia Leg Ham and Pineapple	
<u>MARGHERITA</u>	24
Tomato sauce, fior di latte & fresh basil	
<u>QUATTRO FORMAGGI</u>	35
Gorgonzola, fior di latte, provola Parmesan cheese (NO tomato sauce)	
<u>BOSCAIOLA</u>	35
Cacciatore sausages, gorgonzola, mushroom	
<u>PROSCIUTTO E BUFALA</u>	37
Buffalo Mozzarella and San Daniele Prosciutto	
<u>PROSCIUTTO E GAMBERI</u>	37
Tiger Prawns, fior di latte, Prosciutto	
<u>PORTOFINO</u>	37
Tiger prawns, olives, bacon and mushroom	
<u>WE ARE FULLY LICENSED BYO WINE ONLY</u>	
Corkage \$12	
Cakeage is \$2 p.p. (No Split Bills)	
Take-Away container \$0.70	

We use AIM prawns in our dishes.