

BELLAVISTA RESTAURANT

FOCACCIA

PLAIN, HERB OR GARLIC FOCACCIA	\$ 5
SUN-DRIED TOMATO, OLIVE OR ANCHOVY FOCACCIA	\$ 6
MIXED TOPPING FOCACCIA	\$ 7
GARLIC AND CHEESE FOCACCIA	\$ 9

ITALIAN BREAD

PLAIN	\$ 3
WITH MIXED MARINATED OLIVES	\$ 8
WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR DIPS (PER COUPLE)	\$ 8
WITH TOMATO, RED ONION AND BASIL SALSA (BRUSCHETTA)	\$ 13

ANTIPASTO \$ 21

“SAN DANIELLE” PROSCIUTTO, MORTADELLA, SALAMI, PANCETTA, GRILLED AND MARINATED VEGETABLES, BRUSCHETTA SALSA AND ITALIAN BREAD SERVED WITH A SELECTION OF CHEESES.

THIS DISH MAY BE GLUTEN FREE WITHOUT BREAD AND GRISSINI STICKS.

ASSAGINI \$ 24

A MIXED SEAFOOD PLATE (PRAWNS, SCALLOPS AND CALAMARI), WITH “SAN DANIELLE” PROSCIUTTO IDEAL TO SHARE FOR TWO PEOPLE WHILST OUR CHEFS ARE PREPARING YOUR MEALS.

BELLA VISTA RESTAURANT

CORKAGE \$ 4.50 PER PERSON DRINKING
CAKEAGE \$ 1 PER PERSON
SUNDAY AND PUBLIC HOLIDAY SURCHARGE \$ 6 PER ADULT

ANTIPASTI (ENTRÉE)

BRUSCHETTA DI FUNGHI (V) E \$ 18

BUTTER POACHED PORTOBELLO MUSHROOM FINGERS WITH RED ONION, GARLIC AND THYME ON CRUSTY TOASTED ITALIAN BREAD SPREAD, WITH GOAT'S CHEESE.

INSALATA DI CALAMARI (D) E \$ 18

LIGHTLY FRIED CALAMARI STRIPS ON A ROASTED PUMPKIN, ROCKET LEAF AND FETTA SALAD DRESSED WITH EXTRA VIRGIN OLIVE OIL AND WHITE BALSAMIC DRESSING.

CAPESANTE ALLA GRILGIA (G) E \$ 18

PANCETTA WRAPPED SCALLOPS GRILLED WITH ASPARAGUS SPEARS, CHERRY TOMATOES AND MARINATED OLIVES DRESSED WITH A MILD CHILLI AND HERB DRESSING.

GAMBERI 'PERONI' E \$ 19

"PERONI" BEER BATTERED PRAWNS SERVED WITH GREEN BEAN STRINGS, AVOCADO AND LIME WEDGES WITH BASIL DRESSING AND CRACKED PEPPER.

QUAGLIA RIPIENA (G) E \$ 19

PROSCIUTTO WRAPPED BONED QUAIL FILLED WITH A MUSHROOM RAGU THEN OVEN BAKED AND SERVED WITH A BABY "CAPONATA" SAUCE. (RATATUILLE)

ROTOLO DI POLLO (G) E \$ 19

CHICKEN "SAUSAGE" SERVED WITH BACON AND CABBAGE IN A CARAMELIZED BUTTER, WHITE WINE AND CRUSHED FENNEL SEED SAUCE.

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PASTA

LASAGNA \$ 24

CLASSIC ITALIAN DISH OF LAYERED LASAGNE SHEETS, CHEESY BÉCHAMEL SAUCE IN RICH “CHIANTI” REDUCED BOLOGNAISE THEN BAKED IN THE OVEN AND SERVED WITH GRILLED MOZZARELLA CHEESE ON TOP.

GNOCCHI BELLA VISTA (V) \$ 25

POACHED POTATO DUMPLINGS (GNOCCHI) IN A NUTTY SAGE BUTTER SAUCE. OTHER SAUCES AVAILABLE UPON REQUEST (E.G. BOLOGNAISE, CHEESE, PESTO OR POMAROLA).

PASTA ASPARAGI (V) \$ 24

SAUTÉED ASPARAGUS, CHERRY TOMATOES, PINE-NUTS AND BABY SPINACH TOSSED WITH GARLIC, BASIL AND MILD CHILLI IN A LIGHT POMOROLA SAUCE.

PENNE AL POLLO \$ 26

CHICKEN PIECES PAN-FRIED WITH ONION, MUSHROOM AND SUN DRIED TOMATO STRIPS IN A SPARKLING WHITE WINE AND AVOCADO CREAM SAUCE.

PAPPARDELLE ALLA BISTECCA \$ 25

THINLY SLICED SIRLOIN STEAK STRIPS WITH BACON, MUSHROOMS AND SPINACH IN A CRACKED BLACK PEPPER, BUTTER CHEESE SAUCE.

RISOTTO POLLO (G) \$ 26

CHICKEN, MUSHROOM, ASPARAGUS AND SUNDRIED TOMATO “ARBORIO” RISOTTO FINISHED WITH PARMESAN CHEESE AND BUTTER, CRISPY CHEESE BASKET EXTRA \$3.

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PASTA

PASTA CAPESANTE \$ 26

SCALLOPS SAUTÉED WITH PANCETTA, RED ONION AND GARLIC IN A LEMON, CHILLI AND PARSLEY SAUCE.

LINGUINE GAMBERI (D) \$ 27

PRAWN CUTLETS SAUTÉED WITH FISH FILLET PIECES, BASIL, RED ONION AND OLIVES IN A LIGHT TOMATO SAUCE WITH GARLIC.

SPAGHETTI MARINARA (D) \$ 27

FRESH PRAWNS, SCALLOPS, CALAMARI, FISH FILLET PIECES, MUSSELS AND WHITE CLAMS PAN-FRIED WITH OLIVE OIL AND GARLIC FINISHED WITH TOMATO PIECES, LIGHT CHILLI AND BASIL STRIPS. (HOUSE SPECIALTY)

RISOTTO PESCATORA (D) (G) \$ 29

OCEAN FRESH SEAFOOD WITH BLACK MUSSELS, PRAWNS, SCALLOPS, FISH PIECES AND WHITE CLAMS SIMMERED WITH "ARBORIO" RICE AND SERVED TRADITIONALLY IN THE PAN (BLUE SWIMMER CRAB AN ADDITIONAL \$4).

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SECONDI (MAIN MEALS)

BISTECCA ALLA GRIGLIA

\$ 36

GRILLED GRAIN FED SIRLOIN STEAK SERVED WITH A BACON, PORTOBELLO MUSHROOMS AND SPINACH WITH A GOLDEN POLENTA DISC TOPPED WITH A PORCINI MUSHROOM, THYME 'JUS' SAUCE.

VITELLO SALTIMBOCCA

\$ 36

VEAL BACK-STRAP WRAPPED IN 'SAN DANIELLE' PROSCIUTTO AND FILLED WITH 'ASIAGO' CHEESE AND SAGE FARCE AND SERVED WITH GREEN BEANS, ZUCCHINI AND POTATO,

SALMONE AL MARE MONTE

\$36

GRILLED ATLANTIC SALMON FILLET WITH A BBQ MUSHROOM, CHERRY TOMATOES, ROAST PUMPKIN AND PRAWNS WITH A WHITE WINE REDUCTION SAUCE.

AGNELLO TRE VOLTE

\$36

LAMB 'THREE WAYS': LAMB RUMP, LAMB CUTLETS AND SMOKED LAMB SHOULDER SERVED WITH PUMPKIN, GRILLED VEGETABLES AND ASPARAGUS SPEARS WITH BASIL PESTO AND TOMATO SALSA.

FILLETO DI POLLO

\$34

CHICKEN BREAST FILLET ON A POTATO, BACON AND CARAMELIZED ONION BASE, BLANCHED ASPARAGUS SPEARS AND A HERB BUTTER SAUCE.

RISOTTO FUNGHI (V)

\$34

A CLASSIC ITALIAN MUSHROOM RISOTTO WITH ARBORIO RICE SERVED IN A CRISPY PARMESAN CHEESE BASKET TOPPED WITH GRILLED PORTOBELLO MUSHROOM, ASPARAGUS AND FETTA.

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CONTORNI (SIDE DISHES)

INSALATA MEDITERRANEA (V) (G) \$ 7

TOSSED GARDEN GREENS WITH TOMATOES, CUCUMBER, RED ONION, FETTA, OLIVES AND CAPSICUMS WITH A BALSAMIC DRESSING.

INSALATA RUCOLA (V) (G) \$ 9

POTATO, ROCKET AND PARMESAN SALAD WITH A PARSLEY, GARLIC AND OLIVE OIL DRESSING.

ASPARAGI E UOVA (V) (G) \$ 9

GRILLED ASPARAGUS SPEARS WITH SEA SALT AND CRACKED BLACK PEPPER THEN TOPPED WITH A FRIED EGG AND VIRGIN OLIVE OIL.

PATATINE FRITTE (V) (D) \$ 5

POTATO BATONS FRIED AND SEASONED WITH SALT.

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