

BELLAVISTA RESTAURANT

FOCACCIA

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| PLAIN, HERB OR GARLIC FOCACCIA | \$ 4 |
| SUN-DRIED TOMATO, OLIVE OR ANCHOVY FOCACCIA | \$ 6 |
| MIXED TOPPING FOCACCIA | \$ 6 |
| GARLIC AND CHEESE FOCACCIA | \$ 9 |

ITALIAN BREAD

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| PLAIN | \$ 2.5 |
| WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR DIPS (PER COUPLE) | \$ 8 |
| WITH TOMATO, RED ONION AND BASIL SALSA (BRUSCHETTA) | \$ 13 |

CROSTINI

\$ 15

TRADITIONAL ITALIAN DIPS, SPREADS AND SALSAS OVER TOASTED CRUSTY ITALIAN BREAD.

- MUSHROOM SAUCE
- CHICKEN LIVER PATE
- MARINATED ANCHOVY FILLETS
- BRUSCHETTA
- TUNA SPREAD
- GRILLED AND MARINATED EGGPLANT

ASSAGINI

\$ 23

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

BELLA VISTA RESTAURANT
84 EMU BANK
BELCONNEN ACT 2617
PH/FAX: 02) 6253 2266

BV SPECIAL OFFER
THREE COURSES
\$ 54 PER PERSON
DESSERT PLATTER EXCLUDED
CORKAGE \$ 3.20 PER PERSON DRINKING

BELLA VISTA SPECIAL OFFER

\$ 54

TREAT YOURSELF TO A THREE COURSE DINNER INCLUDING ANY ENTREE, MAIN MEAL AND DESSERT FOR \$ 54. A PASTA DISH MAY BE SUBSTITUTED FOR ANY COURSE. MIXED DESSERT PLATE EXCLUDED.

ANTIPASTI (ENTREES)

ANTIPASTO

\$ 18

"SAN DANIELLE" PROSCIUTTO, MORTADELLA, SALAMI, PANCETTA, GRILLED AND MARINATED VEGETABLES, BRUSCHETTA SALSA AND ITALIAN BREAD SERVED WITH GRISSINI STICKS.

ADD SEAFOOD (PRAWN, SCALLOP AND CALAMARI) FOR AN EXTRA \$3 PER PERSON.

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

INSALATA DI CALAMARI

E \$ 18

LIGHTLY SEASONED BABY CALAMARI STRINGS SAT ON A BED OF ROASTED PUMPKIN, TOASTED PINE-NUT KERNELS, WILD ROCKET, TOMATO AND CRUMBLED FETTA CHEESE DRESSED WITH A WHITE BALSAMIC AND OLIVE OIL DRESSING.

QUAGLIA AL FORNO

E \$ 19

BONELESS, "SAN DANIELLE" PROSCIUTTO WRAPPED QUAIL FILLED WITH ROASTED "PORTOBELLO" MUSHROOMS AND THYME SERVED WITH A BABY CAPONATA SAUCE (RATATOUILLE).

CAPESANTE ALLA GRIGLIA (G)

\$ 18

GRILLED HALF SHELL TASMANIAN SCALLOPS WITH SMOKED PANCETTA, CRUSHED GARLIC PEAS AND CLARIFIED BUTTER SAUCE.

MINISTRONE

(V)

\$ 12

SLOW SIMMERED VEGETABLE SOUP WITH SPINACH, CABBAGE, POTATO, ZUCCHINI, ETC. IN A LIGHT POMAROLA AND VEGETABLE BROTH SERVED WITH MOZZARELLA CHEESE TOASTED ITALIAN BREAD.

GAMBERI AL PEPERONCINO

E \$ 19

M \$ 34

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TOASTED PRAWN CUTLETS SERVED WITH GREEN BEANS, COMFIT CHERRY TOMATOES AND CRISPY PANCETTA WITH A CHILLI, PARSLEY BUTTER SAUCE.

PRIMI (SECOND COURSE)

LASAGNE \$ 22

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

GNOCCHI BELLA VISTA (V) \$ 23

TRADITIONAL ITALIAN POTATO GNOCCHI (DUMPLINGS), SERVED WITH YOUR CHOICE OF SAUCES: POMAROLA, BOLOGNAISE, PESTO OR GORGONZOLA & PARMESAN CHEESE.

PASTA ASPARAGI (V) \$ 23

PAN-FRIED ASPARAGUS PIECES WITH MUSHROOMS, "KALAMATA" OLIVES AND CHERRY TOMATOES IN A CREAMY SPARKLING WHITE WINE SAUCE.

POLLO CARBONARA \$ 24

CHICKEN PIECES PAN-FRIED WITH BACON AND MUSHROOMS IN A CREAMY EGG SAUCE TOSSED THROUGH TWO COLOURED FETTUCCINE PASTA.

PAPPARDELLE ALLA BISTECCA \$ 24

THINLY SLICED SIRLOIN STEAK SEARED WITH THICK EGG PAPPARDELLE PASTA, FRESHLY GROUND BLACK PEPPER, MUSHROOMS, BABY SPINACH AND GRATED PECORINO ROMANO FINISHED IN A BUTTER SAUCE.

LINGUINE GAMBERI (D) \$ 26

PRAWN CUTLETS SAUTÉED WITH FISH FILLET PIECES, GARLIC AND MILD CHILLI IN A LIGHT TOMATO AND BASIL SAUCE TOSSED THROUGH LINGUINE PASTA.

SPAGHETTI MARINARA (D) \$ 26

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

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RISOTTO PESCATORA* (D) (G) \$ 27

OCEAN FRESH SEAFOOD WITH BLACK MUSSELS, PRAWNS, SCALLOPS, FISH PIECES AND VONGOLE SIMMERED WITH "ARBORIO" RICE AND SERVED TRADITIONALLY IN THE PAN (BLUE SWIMMER CRAB AN ADDITIONAL \$2).

*VEGETARIAN OPTION AVAILABLE UPON REQUEST

SECONDI (MAIN MEALS)

BISTECCA FUNGHI (G) \$ 34

GRILLED SIRLOIN STEAK, THINLY SLICED OVER A GOLDEN CARAMELIZED ONION STUDED POTATO CAKE, BACON AND A PORT, THYME AND MUSHROOM SAUCE WITH WILTED BABY SPINACH LEAVES.

AGNELLO TRE VOLTE (G) \$ 34

"LAMB THREE WAYS". GRILLED BACK-STRAP FILLET, CHARRED CUTLETS AND SMOKED SHOULDER SERVED WITH GRILLED VEGETABLES, ASPARAGUS SPEARS AND ROASTED PUMPKIN MASH WITH AN ALMOND & ROCKET PESTO AND SALSA.

OSSOBUCO DI VITELLO \$ 32

VEAL SHANK ROUNDS SLOW OVEN COOKED WITH MUSHROOMS, VEGETABLE DICE AND "VIN SANTO" IN A LIGHT TOMATO AND VEAL "JUS" SAUCE SERVED WITH GARLIC RICE RISOTTO.

RICOTTA E VERDURE (V) (G) \$ 32

BAKED HERBED RICOTTA CAKE WITH "REGGIANO" CHEESE ACCOMPANIED BY BBQ MUSHROOM, ASPARAGUS SPEARS AND WILD ROCKET LEAVES WITH CAPONATA SAUCE.

GALANTINA DI POLLO (G) \$ 32

PEPPERED PANCETTA WRAPPED CHICKEN BREAST POCKET, FILLED WITH ROAST CAPSICUM AND WILTED SPINACH CHEESE CENTRE THEN OVEN BAKED TO CRISPINESS AND SERVED WITH ROAST PUMPKIN AND A MUSTARD SAUCE.

SALMONE AL MONTE \$ 34

GRILLED ATLANTIC SALMON FILLET ON A BED OF PRAWN CUTLETS, CHERRY TOMATOES, BBQ MUSHROOM AND GREEN BEANS WITH A BUTTER AND WHITE WINE REDUCTION SAUCE.

CONTORNI (SIDE DISHES)

INSALATA MEDITERRANEAN (V) (G) \$ 7

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

VERDURE ALLA GRIGLIA (V) (G) \$ 9

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SELECTION OF GRILLED, STEAMED AND ROASTED VEGETABLES SEASONED AND GARNISHED WITH PESTO DRESSING.

PATATINE FRITTE

\$ 5

POTATO BATONS FRIED AND SEASONED WITH SALT.

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