

# BELLA VISTA RESTAURANT

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## DINNER BANQUET \$ 44.90 PER PERSON

### Entrees

#### FARFALLE MEDICI

SAUTÉED ONION, GARLIC, BACON AND MUSHROOMS IN A CREAMY SPARKLING WHITE WINE SAUCE.

#### GNOCCHI AL POMODORO

HOME-MADE GNOCCHI (POTATO DUMPLINGS) SIMMERED IN A GARLIC, TOMATO AND VIRGIN OLIVE OIL SAUCE TOPPED WITH FRESH BASIL LEAVES.

#### PAPPARDELLE CON CARNE

HAND ROLLED EGG PAPPARDELLE PASTA TOSSED THROUGH A PORCINI AND BUTTON MUSHROOM STUDED MEAT SAUCE (BOLOGNAISE), SERVED WITH GRATED PECORINO ROMANO CHEESE.

### Main meals

PLEASE CHOOSE THREE OF THE FOLLOWING FIVE CHOICES THAT YOU WOULD PREFER TO BE SERVED AT THE TABLE.

- **POLLO LIMONE:** ROASTED CHICKEN WITH GARLIC, THYME AND FRESHLY GROUND BLACK PEPPER.
- **ARISTA TOSCANA:** OVEN ROASTED PORK NECK WITH FRESH GARDEN HERBS TOPPED WITH ROSEMARY AND GARLIC GRAVY SAUCE.
- **ITALIAN SAUSAGES:** THICK SPICY ITALIAN MEAT SAUSAGES GRILLED AND SERVED WITH SWEET CAPSICUM CHUTNEY AND MASHED POTATOES.
- **BISTECCHINE:** CHAR-GRILLED SIRLOIN STEAKETTES SERVED WITH A SIMMERED PORCINI AND BUTTON MUSHROOM SAUCE.
- **QUAGLIE:** OVEN BAKED QUAILS WITH PANCETTA AND SAGE SERVED WITH A SPARKLING WHITE WINE AND BUTTER REDUCTION SAUCE.

### Dessert

PLEASE CHOOSE ONE THE FOLLOWING TWO DESSERTS OR ADD \$ 2 PER PERSON TO HAVE ALTERNATE DROP.

#### TIRAMISU

LAYERS OF SPONGE FINGER BISCUITS SOAKED IN COFFEE AND MARSALA LIQUOR THEN COVERED WITH MOUSSE STYLE CREAM WITH MASCARPONE CHEESE.

#### BIGNE TORTE

OVEN BAKED CHOUX PASTRY PUFFS, FILLED WITH FRESH CREAM (ITALIAN CONTINENTAL), TOPPED WITH RICH CHOCOLATE SAUCE (WHITE OR DARK, YOUR CHOICE.)

### Complimentary

PLAIN, HERB OR GARLIC FOCACCIA.  
VEGETABLES WITH MAIN MEALS.  
SALADS WITH MEALS.  
BASIC TEA AND COFFEE.

CORKAGE CHARGED AT \$ 3 PER PERSON DRINKING.

BELLA VISTA RESTAURANT  
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48 HOUR NOTICE REQUIRED  
CORKAGE \$ 3 PER PERSON DRINKING