

TAKEAWAY MENU

AVAILABLE FROM 5.30 TO 7.00 PM

- FETTUCCINE MEDICI** \$ 15.00
SAUTÉED BACON STRIPS, ONIONS AND MUSHROOMS IN A CREAMY SPARKLING WHITE WINE SAUCE WITH EGG MADE FETTUCCINE PASTA.
- SPAGHETTI CASA** \$ 15.00
PAN-FRIED GARLIC, MILD CHILLI AND BACON IN A CREAMY TOMATO AND BASIL SAUCE.
- LASAGNE** \$ 15.00
TRY OUR HOME-MADE LASAGNE WITH CHEESY BÉCHAMEL, TOMATO AND PASTA SHEETS. THE FLAVOUR CHANGES SEASONALLY.
- SPAGHETTI BOLOGNAISE** \$ 15.00
TRADITIONALLY MADE BOLOGNAISE SAUCE SERVED WITH SPAGHETTI PASTA.
- TORTELLINI ALLA PANNA** \$ 15.00
VEAL FILLED TORTELLINI ROUNDS IN A CREAMY BACON AND PARMESAN CHEESE SAUCE.
- PENNE AL PESTO** \$ 15.00
BELLAVISTA RESTAURANT MADE PESTO SAUCE TOSSED THROUGH PENNE PASTA TUBES.
- SPAGHETTI MARINARA** \$ 26.00
FRESH SEAFOOD INCLUDING PRAWNS, MUSSELS, PIPIS, CALAMARI AND FISH PIECES SAUTÉED WITH PICKED BASIL, TOMATO AND VIRGIN OLIVE OIL.
- RISOTTO FUNGHI** \$ 21.00
ITALIAN PORCINI MUSHROOMS PAN-FRIED WITH BABY BUTTON MUSHROOMS IN A PARMESAN CHEESE AND BUTTER FLAVOURED RICE DISH.
- SCALOPPINE FIORENTINA** \$ 22.00
SCALOPPINE TOPPED WITH WILTED BABY SPINACH, CRACKED PEPPER AND MELTED MOZZARELLA CHEESE FINISHED IN A CREAMY SAUCE.
- POLLO AI FUNGHI** \$ 25.00
CHICKEN BREAST PAN-FRIED WITH MUSHROOMS IN A WHITE WINE CREAM SAUCE.
- FOCACCIA** \$ 4.00
FRESHLY MADE FOCACCIA WITH EITHER PLAIN, HERB OR GARLIC TOPPINGS.
- STEAMED VEGETABLES** \$ 7.00
SEASON FRESH VEGETABLES STEAMED TO DONENESS AND TOPPED WITH BUTTER.
- MEDITERRANEAN SALAD** \$ 6.00
TOSSED GARDEN GREENS WITH TOMATO, FETTA CHEESE, CUCUMBER AND OLIVES.