

TAKEAWAY MENU

AVAILABLE FROM 5.30 TO 7.00 PM

- FETTUCCHINE MEDICI** **\$ 15.00**
SAUTÉED BACON STRIPS, ONIONS AND MUSHROOMS IN A CREAMY SPARKLING WHITE WINE SAUCE WITH EGG MADE FETTUCCHINE 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** **\$ 24.00**
FRESH SEAFOOD INCLUDING PRAWNS, MUSSELS, PIPIS, CALAMARI AND FISH PIECES SAUTÉED WITH PICKED BASIL, TOMATO AND VIRGIN OLIVE OIL.
- RISOTTO FUNGHI** **\$ 20.00**
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** **\$ 23.00**
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.