



ANTIPASTI (ENTRÉE)

GARLIC BREAD (4) (V) / 7.9

PANE DI CASA (4) (V) (DF) / 6.9

Fresh Italian bread served with extra virgin olive oil and balsamic.

FOCACCIA AL FORNO (V) (DF) / 8.9

Homemade cooked daily rosemary focaccia with extra virgin olive oil and balsamic.

ARANCINI FRITTI (4) (V) / 16.9

Caramelised onion and brie arancini served with tomato chutney and parmesan.

CALAMARI FRITTI / 18.9

Northwest baby calamari lightly dusted in flour and fried served with house made aioli.

BRUSCHETTA AL POMODORO (3) (V) (VG) (DF) / 15.9

Grilled Italian bread with fresh tomatoes, red onion, garlic, extra virgin olive oil and basil.

SALSICCIA ALLA GRIGLIA (DF) / 18.9

Grilled Italian Cacciatore pork sausage with homemade focaccia and extra virgin olive oil & balsamic.

GAMBERONI IN TEMPURA (6) / 19.9

WA tiger prawns fried in a peroni beer batter, with szechuan pepper, house made aioli and fresh lemon.

CROQUETTES (4) / 16.9

Homemade prosciutto and mozzarella croquettes (4) served with basil pesto.

PROSCIUTTO E BUFALA / 19.90

Slices of Italian Prosciutto served with imported buffalo mozzarella and homemade focaccia.

ANTIPASTO DELLA CASA

Check specials for todays selection.

ANTIPASTO GLUTEN FREE

Check specials for todays selection.



* **SPECIALS NIGHT** *

TUES, WED & THURS

PIZZA, PASTA & PARMIGIANA!

PRICES IN RED ARE FOR SPECIALS NIGHT ONLY

MAINS

PESCE FRESCO / (MARKET PRICE)

See specials for the fresh fish of the day.

BISTECCA / (MARKET PRICE)

See the specials for the steak of the day.

COTOLETTA ALLA PARMIGIANA / 29.9 / 22.9

Chicken breast coated in breadcrumbs and topped with tomato sauce and mozzarella then baked in the oven, served with chips and rocket salad.

GUANCIALE DI MANZO / 32.9

12-hour cooked Harvey beef cheeks, served on a bed of creamy mashed potato, with red wine sauce white truffle oil and homemade focaccia.

CAESAR SALAD / 19.9

Cos lettuce with bacon, croutons, boiled egg, shaved parmesan and homemade caesar dressing.

ADD GRILLED FREE RANGE CHICKEN BREAST + 6.9

ADD TEMPURA WA TIGER PRAWNS + 10.9

ADD TASMANIAN SMOKED SALMON + 9.9

PASTA

GNOCCHI

Homemade potato gnocchi with your choice of sauce and topped with grana padano cheese.

Gorgonzola sauce with a touch of tomato / 25.9 / 19.9 (V)

Slow cooked beef bolognese sauce / 24.9 / 18.9

San Marzano tomato and basil sauce / 23.9 / 18.9 (V)

TAGLIATELLE GAMBERI / 29.9 / 24.9

Sauteed wild caught WA tiger prawns in olive oil garlic and chilli with green peas and fresh tomato tossed through homemade tagliatelle.

TAGLIATELLE BOLOGNESE / 24.9 / 18.9

Homemade tagliatelle pasta tossed through a slow cooked beef bolognese sauce, finished with freshly grated grana padano.

SPAGHETTI AGLIO OLIO E PEPERONCINO / 19.9 / 14.9 (V)

Spaghetti tossed through olive oil, garlic and fresh chilli finished with pangratatto and fresh parmesan.

SPAGHETTI ALLA MARINARA (DF) / 29.9 / 24.9

Sautéed blue swimmer crab meat, baby calamari, fresh mussels and local tiger prawns in olive oil, garlic and chilli in a San Marzano tomato sauce, tossed through spaghetti and fresh basil.

SPAGHETTI ALLA CARBONARA / 24.9 / 18.9

Traditional Roman pasta dish with spaghetti tossed through sautéed bacon, egg cream and parmesan cheese.

TAGLIATELLE AL RAGU DI AGNELLO / 25.9 / 21.5

Homemade tagliatelle pasta tossed through a slow cooked lamb shoulder ragu finished with fresh basil and grana padano cheese.

RAVIOLI CON ZUCCA / 24.5 / 19.5 (V)

In house made pumpkin and ricotta ravioli with brown butter sauce, sage, pine nuts and sultanas, finished with fresh parmesan.

IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES PLEASE LET YOUR WAITER KNOW

GF = GLUTEN FREE / V = VEGETARIAN / DF = DIARY FREE / VG = VEGAN

*(P.S. OUR GLUTEN FREE DISHES MAY CONTAIN TRACES OF GLUTEN)

*SPECIAL NIGHT PRICES NOT VALID TO BE USED IN CONJUNCTION WITH ANY OTHER DISCOUNT OFFER OR GIFT CARD. DINE IN ONLY

*GIFT CARDS CANNOT BE USED IN CONJUNCTION WITH ANY OTHER DISCOUNT OFFER

TAGLIATELLE AL GRANCHIO (DF) / 29.9 / 24.9

Sauteed blue swimmer crab meat in garlic, chilli and extra virgin olive oil with a rich San Marzano and basil sauce tossed through homemade tagliatelle pasta.

LASAGNE / 24.5 / 19.9

Homemade Lasagne with layers of pasta, bolognese sauce, béchamel and mozzarella baked in the oven.

TORTELLINI ALLA PANNA / 24.5 / 19.9

Chicken tortellini in a cream sauce with ham and mushroom, topped with fresh parmesan.

PENNE ARRABBIATA (V) / 19.9 / 14.9

Penne pasta tossed through a spicy tomato sauce with black olives and grana padano cheese.

ADD FRESH ITALIAN PORK SAUSAGES + 5

TAGLIATELLE CARBONARA DI MARE / 29.5 / 24.5

Sauteed bacon with clams, mussels, squid and fresh fish pieces in a cream and egg sauce tossed through homemade tagliatelle.

PASTA CAN BE MADE **GLUTEN FREE*** WITH SPAGHETTI OR PENNE + 2.5

CONTORNI (SIDE DISHES)

PATATINE FRITTE / 9.9

Chips served with aioli.

VERDURE MISTE / 11.5

Mixed vegetables of the day with extra virgin olive oil.

INSALATA DI RUCOLA / 13.5

Rocket salad, shaved parmesan, walnuts and shaved pear with balsamic dressing.

INSALATA MEDITERRANEA / 12.9

Baby cos, fresh tomato, red onion, olives, cucumber and capsicum with a balsamic and extra virgin olive oil dressing.

DOLCI (DESSERTS)

Ask our friendly staff for todays dessert selection.

FORMAGGI (CHEESES)

Ask our friendly staff for todays cheese selection.



WEEKLY SPECIALS

WEDNESDAY NIGHT

- Chilli mussel night
- Peroni on tap: \$5 glass \$8.5 pint

THURSDAY NIGHT

- Steak night
- House wine Red/White \$4.9 glass

SUNDAY

- Italian slow cooked roast (available lunch and dinner)



WE ARE OPEN

LUNCH: SUNDAY AND OPTUS STADIUM EVENT DAYS

DINNER: TUESDAY TO SUNDAY FROM 5.30

PIZZA

ALL PIZZAS HAVE A MOZZARELLA CHEESE AND TOMATO SAUCE BASE

SPECIAL NIGHT PRICES

PIZZA CARNIVORA / 25.9 / 21.5

Ham, sausage, bacon, chicken and pepperoni.

PIZZA FRUTTI DI MARE / 27.5 / 24.5

WA tiger prawns, north west baby calamari, WA mussels and smoked salmon.

PIZZA MARGHERITA / 17.9 / 14.9

Tomato sauce, bocconcini and fresh basil.

PIZZA VEGETARIANA / 23.9 / 19.9

Mushroom, capsicum, artichokes and olives.

PIZZA POLLO E PANCETTA / 23.9 / 19.9

Roasted free range chicken breast, bacon, mushroom and capsicum.

PIZZA TROPICALE / 23.9 / 19.9

Virginia leg ham and pineapple.

PIZZA CAPRICCIOSA / 23.9 / 19.9

Ham, Mushroom, Olives and artichokes.

PIZZA DIAVOLA / 23.9 / 19.9

Pepperoni, marinated capsicum, and fresh chilli.

PIZZA BOMBA / 23.9 / 19.9

Ham, pepperoni, mushroom, fresh capsicum and olives.

PIZZA NAPOLITANA / 19.5 / 16.5

Anchovies, capers, mixed herbs, olives. (No Mozzarella cheese)

GOURMET PIZZA

PIZZA PROSCIUTTO E RUCOLA / 26.5 / 23.5

Tomato sauce, mozzarella, Italian San Daniele prosciutto topped with fresh rocket and shaved grana Padano cheese.

PIZZA BUFALA E PROSCIUTTO / 26.5 / 23.5

Tomato sauce, Imported Italian buffalo mozzarella and Italian San Daniele prosciutto.

PIZZA BOSCAIOLA / 25.9 / 22.9

Tomato sauce, mozzarella, gorgonzola, mushroom and Italian sausage.

PIZZA QUATTRO FORMAGGI / 25.9 / 22.9

Gorgonzola,bocconcini,scamorza cheese and grana padano.

PIZZA PROSCIUTTO E GAMBERI / 26.9 / 23.9

Tomato sauce, bocconcini, WA tiger prawns, Italian San Daniele prosciutto and drizzled with basil pesto.

PIZZA SALSICCIA E FRIARIELLI / 24.9 / 21.9

Mozzarella, Smoked Scamorza with friarielli (marinated greens) and fresh Italian sausage.

PIZZA AGNELLO / 26.9 / 23.9

Tomato sauce, mozzarella, slow cooked lamb shoulder, smoked scamorza and caramelised onion.

GLUTEN FREE PIZZA BASE AVAILABLE * + 2.5

PIZZA EXTRA TOPPING:

ADDITIONAL VEGETABLES + 1.5ea

ADDITIONAL MEAT + 2.5ea

ADDITIONAL WA TIGER PRAWNS + 4.5

ADDITIONAL SAN DANIELE PROSCIUTTO + 5.5

ADDITIONAL BUFFALO MOZZARELLA CHEESE + 5.5

**NO SPLIT BILLING
PUBLIC HOLIDAY SURCHARGES APPLY (10%)
FOOD MAY CONTAIN TRACES OF NUTS**

BISTRO
BELLAVISTA
ITALIAN BISTRO &
WOOD FIRED PIZZERIA

KIDS MENU
\$14.95

CHICKEN NUGGETS

Homemade free range chicken nuggets
served with fries

Or

BISTRO BURGER

Beef pattie, cheese, tomato,
cos and brioche bun with fries

Or

FISH AND CHIPS

Homemade fish fingers lightly fried
and served with fries

Or

SPAGHETTI ALLA BOLOGNESE

Spaghetti tossed through a slow cooked
Bolognese sauce finished with freshly
grated parmesan cheese

Or

PIZZA BAMBINI

Small wood fired pizza with
tomato sauce, cheese,
ham and pineapple

DESSERT

GELATO

1 x scoop of ice-cream

