



# DINNER MENU

## ENTREE

### BREADS AND STARTERS

#### GARLIC BREAD (4pc)

7.9

OVEN BAKED TOSCANA BREAD WITH GARLIC AND HERB BUTTER

#### BRUSCHETTA POMODORO (2pc)

10.9

FRESH TOMATO BASIL BOCCONCINI OLIVE OIL AND GARLIC SERVED ON GRILLED SOURDOUGH

#### HERB SCHIACCIATA

11.9

HERB OIL OLIVE OIL AND SEA SALT ON A (12 INCH) PIZZA BASE

### SHARED STARTERS

#### PROSCIUTTO SCHIACCIATA

22.9

PROSCIUTTO FRESH TOMATO BOCCONCINI BASIL AND GARLIC

#### POLPETTE IN SUGO

16.0

TRADITIONAL PORK AND VEAL MEATBALLS BAKED AND SERVED IN A NAPOLITANE SAUCE FINISHED WITH CRUSTY HERB BREAD

#### ARANCINI

15.0

SUN-DRIED TOMATO AND CHEESE-INFUSED CRUSTED RICE BALLS SERVED ON A TOMATO AND BASIL SUGO

#### GAMBERI MEDITERRANEAN

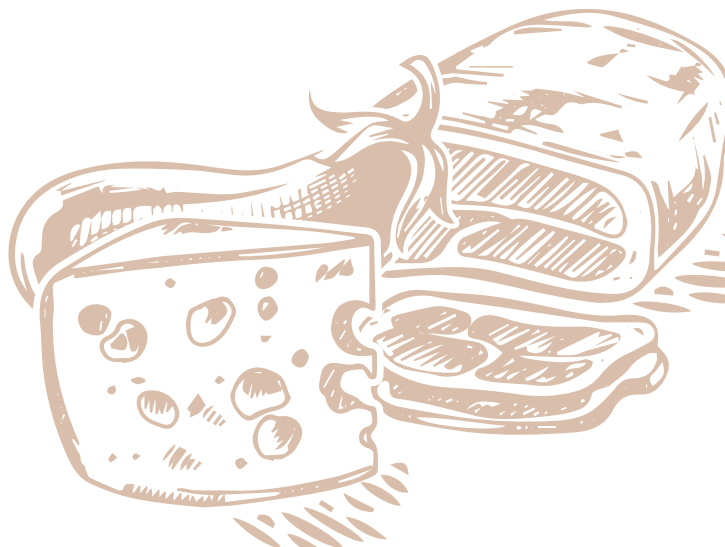
24.9

LOCAL AUSTRALIAN PRAWNS WITH FRESH CAPSICUM CHILLI RED ONION TOMATO PARSLEY AND CRUMBLLED FETA FLAMED WITH OUZO FINISHED IN A NAPOLITANE SAUCE AND SIDE OF CRUSTY BREAD

#### PIATO BELLAGIO

24.9

GRILLED ITALIAN FENNEL SAUSAGE, IN HOUSE ROASTED CAPSICUM. PROVOLONE CHEESE PROSCIUTTO AND A SELECTION OF MIXED OLIVES WITH CRUNCHY BREAD





# DINNER MENU

## PASTA BAR

### GNOCCHI DI NAPOLI

GARLIC BASIL NAPOLITANE SAUCE FINISHED WITH PARMESAN AND BOCCONCINI AND DRIZZLED WITH EXTRA VIRGIN OLIVE OIL

21.5

### GNOCCHI TOSCANA

PAN FRIED ITALIAN SAUSAGE WITH GARLIC SEMI-DRIED TOMATO AND BABY SPINACH FINISHED WITH A WHITE WINE CRACKED PEPPER CREAM AND PARMESAN

25.9

### FETTUCCINE RAGU

SLOW BRAISED TENDER PIECES OF PORK AND BEEF WITH WINE HERBS AND TOMATO

23.9

### RAVIOLI ALLA PANNA

RAVIOLI TOSSED WITH BACON MUSHROOM GARLIC PARSLEY FINISHED WITH WHITE WINE CREAM AND PARMESAN

24.5

### PENNE CON POLLO

CHICKEN BREAST SEMI-DRIED TOMATO ROAST CAPSICUM AND BASIL FINISHED WITH CREAM NAPOLITANE SAUCE AND BABY SPINACH

23.9

### PENNE DI CASA

CHICKEN CHORIZO SAUSAGE FRESH CAPSICUM RED ONION PARMESAN AND BASIL IN A WHITE WINE NAPOLITANE SAUCE

24.5

### SPAGHETTI GAMBERI

LOCAL AUSTRALIAN PRAWNS TOSSED WITH GARLIC CHERRY TOMATO CHILLI AND PARSLEY FLAMED WITH BRANDY NAPOLITANE SAUCE AND BABY SPINACH

28.5

### SPAGHETTI OR RISOTTO MARINARA

FRESH LOCAL SEAFOOD WITH GARLIC PARSLEY AND TOMATO FLAMED WITH BRANDY IN A NAPOLITANE SAUCE

31.9

### FETTUCCINE OR RISOTTO GRANCHIO

BLUE SWIMMER CRAB MEAT WITH GARLIC FRESH TOMATO CHILLI AND BASIL FLAMED WITH BRANDY AND FINISHED IN A ROSÉ SAUCE

28.5

### RISOTTO POLLO

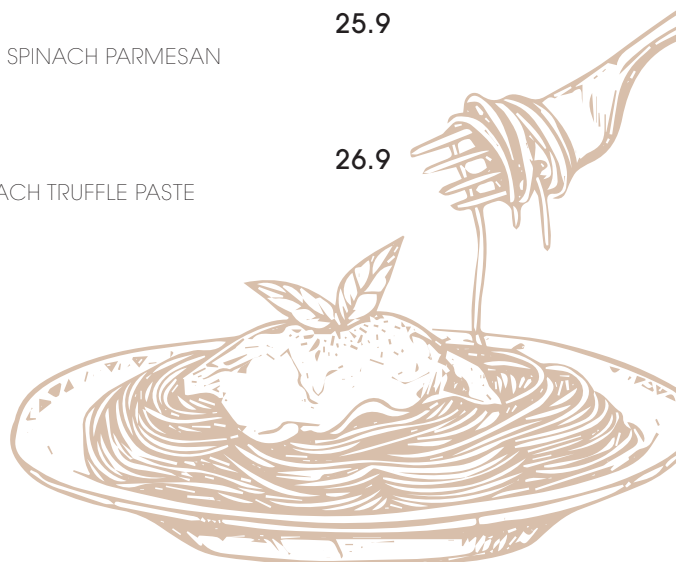
ARBORIO RICE WITH CHICKEN RED ONION ASPARAGUS BACON BABY SPINACH PARMESAN AND SPINACH FINISHED IN A SAFFRON CHICKEN BROTH

25.9

### FETTUCCINE OR RISOTTO CON FUNGHI E TARTUFFO

SLOW COOKED MUSHROOM RAGU FINISHED WITH THYME BABY SPINACH TRUFFLE PASTE GARLIC CREAM AND PARMESAN SAUCE

26.9





# DINNER MENU

## MAINS

### POLLO PARMIGANA

CRUMBED CHICKEN BREAST TOPPED WITH HAM NAPOLITANE SAUCE AND MOZZARELLA CHEESE SERVED ON A BED OF RUSTIC CUT CHIPS

24.9

### POLLO BELLAGIO

CHICKEN KIEV STUFFED WITH PROSCIUTTO APRICOTS SPRING ONION BASIL MUSHROOM AND BOCCONCINI CHEESE FINISHED IN A BRANDY CREAM PARMESAN SAUCE SERVED ON A SWEET POTATO AND HERB MASH

27.9

### SCALOPPINE FUNGHI

TENDER BEEF MEDALLIONS COOKED IN A MUSHROOM RAGU AND FINISHED WITH CRACKED PEPPER CREAM AND RED WINE JUS SERVED ON A BED OF MASHED POTATO AND TOPPED WITH BROCCOLINI

29.9

### LAMB RUMP

CHAR-GRILLED LAMB RUMP SLICED AND SERVED ON PAN FRIED MEDITERRANEAN VEGETABLES WITH CRISPY POTATOES TOPPED WITH CRUMBLD FETA RED WINE JUS GLAZE AND MINT

31.5

### SEAFOOD PAELLA

PAELLA RICE WITH BLACK MUSSELS PRAWNS FISH PIECES CALAMARI SPANISH ONION BACON CHORIZO SAUSAGE CAPSICUM PEAS PARSLEY GARLIC FRESH TOMATO AND SAFFRON IN A WHITE WINE AND CHICKEN STOCK COOKED AND SERVED IN A PAELLA PAN

34.9

### SALMONE

PAN FRIED AND OVEN BAKED ATLANTIC SALMON IN A SAUCE OF GARLIC CHERRY TOMATOES HERBS CRACKED PEPPER BABY SPINACH AND WHITE WINE FINISHED WITH PARMESAN CHEESE AND CREAM SERVED ON SWEET POTATO MASH AND GARLIC FRIED BROCCOLINI

31.5

### PORK TENDERLOIN

CHAR-GRILLED PORK TENDERLOIN PIECES SERVED ON CRISPY POTATOES AND BROCCOLINI TOPPED WITH A HONEY SEED MUSTARD WHITE WINE GARLIC BUTTER PARSLEY AND CHILLI GLAZE TOPPED WITH CRISPY PROSCIUTTO SHARDS

27.9

### BISTECCA BELLAGIO

300GM GRAIN FED SCOTCH FILLET SERVED ON A BED OF ROSEMARY MASH AND BROCCOLINI TOPPED WITH CHERRY TOMATOES, CRISPY PROSCIUTTO AND RED WINE JUS

42.9





# DINNER MENU

## SALADS & SIDES

### SALADS

#### IL BELLAGIO

CHICKEN 22.0 | LAMB 24.0

CHAR-GRILLED LAMB OR CHICKEN SERVED ON A BED OF MIXED LETTUCE CHERRY TOMATO CUCUMBER OLIVES AND FETA TOPPED WITH OUR ROASTED CAPSICUM STRANDS TZATZIKI AND FINISHED WITH A WHITE BALSAMIC MUSTARD DRESSING

#### WARM CHICKEN CAESAR SALAD

22.5

GRILLED MARINATED CHICKEN SERVED WITH BACON COS LETTUCE SHAVED PARMESAN ANCHOVIES CROUTONS AND A POACHED EGG IN A TANGY CAESAR DRESSING

#### ARROSTO

17.0

GRILLED PUMPKIN ZUCCHINI ROAST CAPSICUM BABY SPINACH CHERRY TOMATO CHICKPEA FETA MINT AND PEARL COUSCOUS FINISHED WITH OUR IN-HOUSE DRESSING

ADD OUR GRILLED CHICKEN 5.0 | OR LAMB 8.0

### SIDES

#### BOWL OF CHIPS

8.5

#### BOWL OF SEASONAL VEGGIES

10.5

#### ROSEMARY POTATOES

9.5

#### HOUSE GARDEN SALAD

8.5

### KIDS CORNER

#### SPAG NAP

8.9

#### MAC AND CHEESE

9.9

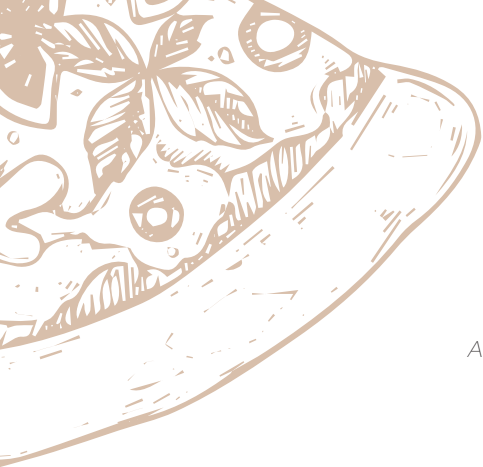
#### CHICKEN TENDERS AND CHIPS

10.9

#### FISH AND CHIPS

10.9





# DINNER MENU

## PIZZA BAR

ALL PIZZAS ARE 12 INCH AND COME WITH SAUCE AND CHEESE

### MARGHERITA

MARINATED TOMATO BOCCONCINI BASIL AND OREGANO

18.9

### TROPICANA

HAM PINEAPPLE SAUCE AND CHEESE

18.9

### BELLAGIO

PEPPERONI SEMI-DRIED TOMATO ROAST CAPSICUM BOCCONCINI OLIVES BASIL

21.5

### GRILLED VEG

PUMPKIN ZUCCHINI ROAST CAPSICUM SUN-DRIED TOMATO MUSHROOM OLIVES AND FETA

21.5

### MEATLOVERS

CHICKEN BACON PEPPERONI HAM ONION BBQ SAUCE

22.9

### MARINARA

PRAWNS CALAMARI MUSSELS BASSA ANCHOVIES AND PARSLEY

28.9

### LAMB

GRILLED LAMB CARAMELISED ONION CHERRY TOMATO TZATZIKI

26.9

### PEPPERONI

PEPPERONI BOCCONCINI BASIL

20.9

### THE LOT

PEPPERONI HAM BACON ONION MUSHROOM CAPSICUM OLIVES PINEAPPLE AND ANCHOVIES

22.9



# DINNER MENU

## SWEET STUFF

### AFFOGATO

SCOOP OF VANILLA ICE CREAM WITH A SHOT OF ESPRESSO

ADD A SHOT OF LIQUOR 7.0

8.9

### TIRAMISU

TRADITIONAL HOMESTYLE TIRAMISU DUSTED WITH ITALIAN CHOCOLATE

14.5

### PANNA COTTA

VANILLA BEAN PANNA COTTA TOPPED WITH STRAWBERRY COULIS AND FRESH STRAWBERRIES

11.5

### DE-CONSTRUCTED APPLE CRUMBLE

HOME-MADE APPLE COMPOTE SERVED ON A VANILLA CUSTARD TOPPED WITH CRUMBLE AND CINNAMON SUGAR

ADD A SCOOP OF VANILLA BEAN ICE CREAM 2.5

12.5

### CHURROS

4 PCS TRADITIONAL CHURROS SERVED WITH CHOCOLATE SAUCE CINNAMON SUGAR

12.5

