

DOLCI - DESSERT

TIRAMISU (SERVES 2)

TRADITIONAL HOMESTYLE TIRAMISU DUSTED WITH ITALIAN CHOCOLATE

14.5

DE-CONSTRUCTED APPLE CRUMBLE

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

9.5

ADD A SCOOP OF VANILLA BEAN ICE CREAM 2.5

CHURROS (SERVES 2)

4 PCS TRADITIONAL CHURROS SERVED WITH CHOCOLATE SAUCE AND CINNAMON SUGAR

11.0

DRINKS

CANS

COKE, DIET COKE, COKE ZERO, LEMON SQUASH, LEMONADE

3.5

BOTTLES (1.25LT)

COKE, COKE ZERO, LEMONADE, LEMON SQUASH, FANTA

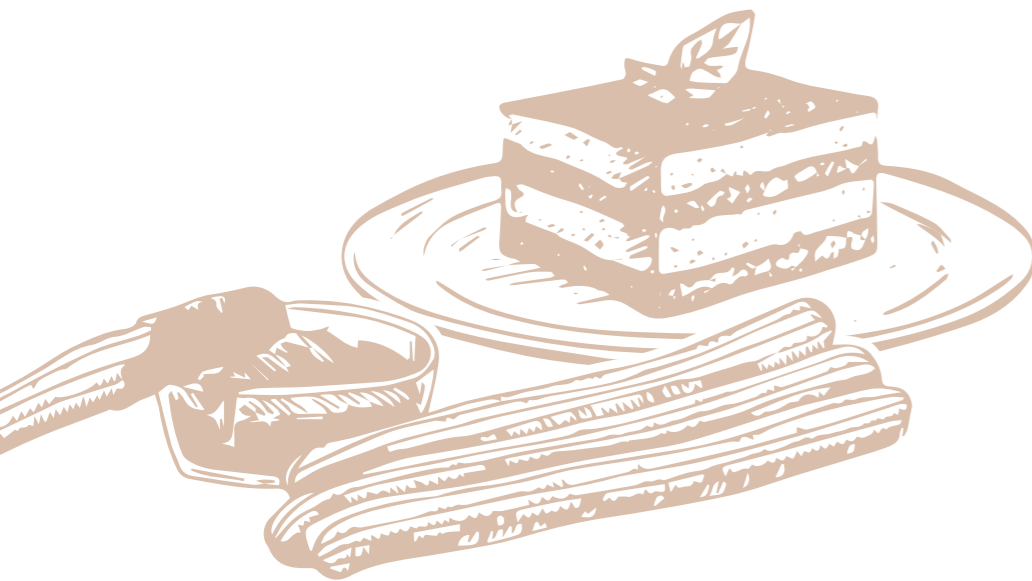
5.5

SAN PELLEGRINO 1LT SPARKLING MINERAL WATER

7.0

ACQUA PANNA 1LT SPRING WATER

6.5



RESTAURANT OPENING SOON

BUT FOR NOW WE
ARE LAUNCHING

A TASTE OF THE NEW
BELLAGIO MENU
(PICK-UP ONLY)

THE *Bellagio*
KADINA

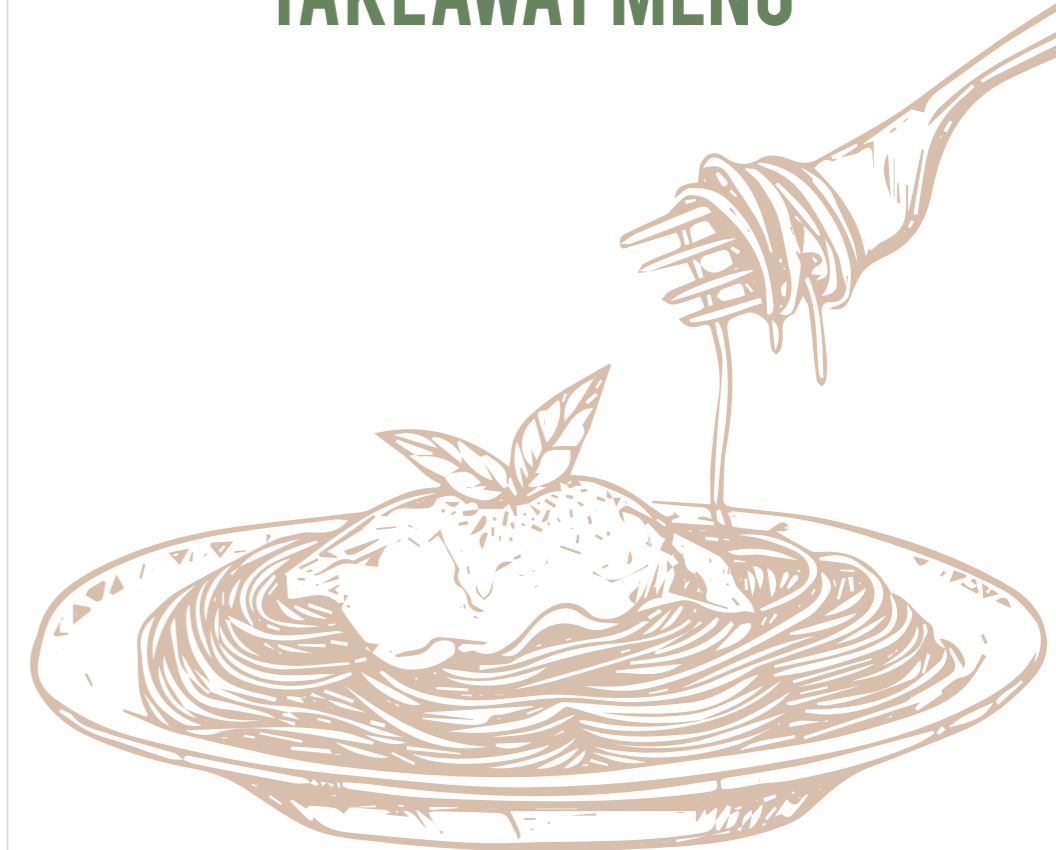
THANKS FOR CHOOSING US

THE *Bellagio*
KADINA

BELLAGIO TO-GO

— AVAILABLE FROM —
4PM - 10PM

TAKEAWAY MENU



PHONE: (08) 8821 2267

FOR ORDERS



BELLAGIO TO-GO

AVAILABLE FROM 4PM - 10PM

BREADS

- GARLIC BREAD (4pc)** 8.0
OVEN BAKED TOSCANA BREAD WITH GARLIC AND HERB BUTTER
- HERB SCIACHIATTA** 10.0
HERB OIL OLIVE OIL AND SEA SALT ON A (12 INCH) PIZZA BASE

STARTERS

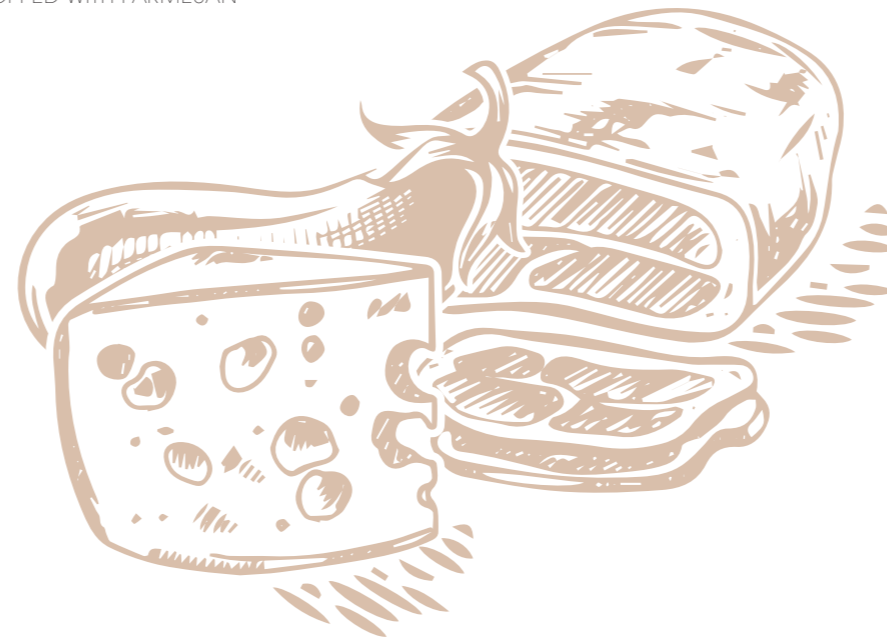
- POLPETTE IN SUGO** 13.0
TRADITIONAL PORK AND VEAL MEATBALLS BAKED AND SERVED IN A NAPOLITANE SAUCE FINISHED WITH CRUSTY HERB BREAD
- ARANCINI** 13.0
SUN-DRIED TOMATO AND CHEESE-INFUSED CRUSTED RICE BALLS SERVED ON A TOMATO AND BASIL SUGO

MAINS

- POLLO PARMIGANA** 20.0
CRUMBED CHICKEN BREAST TOPPED WITH HAM NAPOLITANE SAUCE AND MOZZARELLA CHEESE SERVED ON A BED OF RUSTIC CUT CHIPS
- POLLO BELLAGIO** 25.0
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
- SCALOPPINE FUNGHI** 25.0
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

PASTA & RISOTTO BAR

- GNOCCHI DI NAPOLI** 18.0
GARLIC BASIL NAPOLITANE SAUCE FINISHED WITH PARMESAN AND BOCCONCINI AND DRIZZLED WITH EXTRA VIRGIN OLIVE OIL
- GNOCCHI TOSCANA** 18.0
PAN FRIED ITALIAN SAUSAGE WITH GARLIC SEMI-DRIED TOMATO AND BABY SPINACH FINISHED WITH A WHITE WINE CRACKED PEPPER CREAM AND PARMESAN
- FETTUCCINE RAGU** 18.0
SLOW BRAISED TENDER PIECES OF PORK AND BEEF WITH WINE HERBS AND TOMATO
- RAVIOLI ALLA PANNA** 18.0
RAVIOLI TOSSED WITH BACON MUSHROOM GARLIC PARSLEY FINISHED WITH WHITE WINE CREAM AND PARMESAN
- PENNE CON POLLO** 18.0
CHICKEN BREAST SEMI-DRIED TOMATO ROAST CAPSICUM AND BASIL FINISHED WITH CREAM NAPOLITANE SAUCE AND BABY SPINACH
- PENNE DI CASA** 18.0
CHICKEN CHORIZO SAUSAGE FRESH CAPSICUM RED ONION PARMESAN AND BASIL IN A WHITE WINE NAPOLITANE SAUCE
- RISOTTO POLLO** 18.0
ARBORIO RICE WITH CHICKEN RED ONION ASPARAGUS BACON BABY SPINACH PARMESAN AND SPINACH FINISHED IN A SAFFRON CHICKEN BROTH
- FETTUCCINE OR RISOTTO CON FUNGHI E TARTUFO** 18.0
SLOW COOKED MUSHROOM RAGU FINISHED WITH THYME BABY SPINACH TRUFFLE PASTE GARLIC CREAM AND PARMESAN SAUCE FETTUCCINE OR
- SPAGHETTI AND MEATBALLS** 18.0
TRADITIONAL PORK AND VEAL MEATBALLS SERVED IN A NAPOLITANE SAUCE TOPPED WITH PARMESAN



PIZZA BAR

12 INCH PIZZA BASE WITH CHEESE AND SAUCE

- MARGHERITA** 18.0
MARINATED TOMATO BOCCONCINI BASIL AND OREGANO
- TROPICANA** 18.0
HAM PINEAPPLE SAUCE AND CHEESE
- BELLAGIO** 18.0
PEPPERONI SEMI-DRIED TOMATO ROAST CAPSICUM BOCCONCINI OLIVES BASIL
- GRILLED VEG** 18.0
PUMPKIN ZUCCHINI ROAST CAPSICUM SUN-DRIED TOMATO MUSHROOM OLIVES AND FETA
- MEATLOVERS** 18.0
CHICKEN BACON PEPPERONI HAM ONION BBQ SAUCE
- LAMB** 18.0
GRILLED LAMB CARAMELISED ONION CHERRY TOMATO TZATZIKI
- PEPPERONI** 18.0
PEPPERONI BOCCONCINI BASIL
- THE LOT** 18.0
PEPPERONI HAM BACON ONION MUSHROOM CAPSICUM OLIVES PINEAPPLE AND ANCHOVIES



KIDS MEALS

- SPAG NAP** 9.0
- MAC AND CHEESE** 9.0
- CHICKEN TENDERS AND CHIPS** 9.0
- FISH AND CHIPS** 9.0
- BOWL OF CHIPS** 8.0

