

DOLCI

TIRAMISU An Italian best seller. Coffee infused savoiardi biscuits, eggs and mascarpone cream.	12
BELLAGIO'S CHURROS Fried pizza sticks ready to dip in warm Nutella, home made caramel and crushed nuts	12
FRAGOLE CON LA PANNA Fresh sliced strawberries served with vanilla ice cream and whipped cream.	12 GF



TAKE AWAY
MENU

SCHIACCiate / BREAD

GARLIC BUTTER	8.5 / 5.5
ROSEMARY	8.5/5.5 V
Pizza base or toasted bread with rosemary, Maldon salt, garlic and EVOO.	
TOMATO & MOZZARELLA	12.9 / 9.9
Pizza base or toasted bread topped with diced tomato, bocconcini and basil, drizzled with homemade balsamic glaze and EVOO.	
ANTIPASTI	
ARANCINO	6 EACH V
In house made traditional crumbed risotto balls filled with pumpkin, spinach and scamorza served on roasted pumpkin puree and rosemary dukkah.	
DIPS	15 V
A selection of homemade dips served with toasted bread.	
SAUTEE DI COZZE	18 DF
Fresh local mussels sautéed in Napoletana sauce and garlic, served with toasted bread, drizzled with parsley infused EVOO.	
BROCCOLI, SALSICCIA E PECORINO	14 GF
Garlic and chilli pan fried Sicilian broccoli salted with marinated pork minced meat, finished with grated Pecorino Romano.	



TAKE AWAY

PASTA

ALL OUR PASTA IS FRESHLY MADE IN HOUSE. TASTE THE REAL ITALIAN TRADITIONS.

TAGLIATELLE BOLOGNESE	28
The traditional tagliatelle al ragu', typical of the the city of Bologna. Napoletana sauce slow cooked with beef and pork mince, onions and basil.	
CASERECCE CON POLLO	27
Homemade pasta tossed in Napoletana sauce with chicken, mushroom, roast capsicum, baby spinach, basil, Parmesan and a touch of cream.	
FETTUCCINE MARINARA	35 DF
Homemade fettuccine sautéed with local black mussels, squid, king prawns and scallops with garlic, parsley, brandy and a hint of Napoletana sauce.	
RISOTTO BELLAGIO	26 GF
Arborio rice cooked with chicken, sun-dried tomato, pumpkin, baby spinach finished with Parmesan and a dash of cream.	
CHEF’S SIGNATURE MADE IN HOUSE	
GNOCCHI	33
Weekly special, ask our staff member for details.	
RAVIOLI	34
Weekly special, ask our staff member for details.	

SALADS

CHICKEN OR LAMB SALAD	21 / 23 DF GF
Mixed lettuce tossed with tomato, cucumber, olives, roast capsicum and red onion topped with grilled lamb or chicken and a balsamic glaze and EVOO.	
CAPRESE WITH PROSCIUTTO E BUFALA	19 GF
A classic Italian summery entree. Buffalo mozzarella, thin sliced Parma prosciutto, fresh tomato and basil	
ITALIAN SALAD	8 V DF GF

PIZZA

MARGHERITA	18 V
Tomato base, mozzarella, marinated tomatoes, bocconcini, EVOO and basil.	
PROSCIUTTO E RUCOLA	23
Focaccia with fresh tomatoes, rocket and Parmesan with fresh sliced prosciutto and buffalo mozzarella.	
VEGETARIANA	24 V
Pesto base, veggio mix of pumpkin, zucchini and broccoli, fresh buffalo mozzarella, sun-dried tomato and rocket salad.	
TROPICANA	20
Tomato base, mozzarella, ham and pineapple.	
BELLAGIO	23
Tomato base, mozzarella, ham, mushroom, salami and shaved Parmesan.	
MEATLOVER	24
Tomato base, salami, bacon, ham, chicken and red onions, finished with a drizzle of BBQ sauce.	
GAMBERI E ZUCCHINE	27
Tomato base, thin sliced zucchini, marinated local prawns, basil and bocconcini cheese.	
GF AVAILABLE	5
VEGAN MOZZARELLA	3

TAKE AWAY DEAL
TWO PIZZA \$ 34.95
(FREE GARLIC BREAD)

