

THE *Bellagio*
KADINA

DINNER MENU

ENTREE

SCHIACCiate / BREAD

GARLIC BUTTER

8.5 / 5.5

ROSEMARY

8.5/5.5 V DF

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

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 Neapolitan 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.

TO SHARE

ANTIPASTO BELLAGIO

30 DF

A selection of cured meats, cheeses, fried pizza, olives, sun-dried tomato, grilled veggies and buffalo mozzarella.

SALUMI BOARD

35

Handcrafted cured meats made following the original Italian recipes from all around Italy. Must try!



DINNER MENU

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 one of our staff member for details.

RAVIOLI

34

Weekly special, ask one of our staff member for details.

ALL OUR PASTA DISHES ARE AVAILABLE ENTRÉE SIZE 20% OFF



DINNER MENU

MAINS

POLLO RIPIENO

29 GF

Oven baked chicken breast wrapped with prosciutto and stuffed with smoked mozzarella, sun-dried tomato and baby spinach. Served with sweet potatoes puree, spring onions, lemon thyme and sautéed broccoli and toasted almonds.

SALMON

32 GF

Oven baked Atlantic salmon fillet served on alternative mush potatoes of Bruxelles sprouts combined with zucchini, beetroot hummus and spinach cream. Finished with zucchini and saffron salsa.

FRITTO MISTO

33

A platter of fried local seafood mix, silver whiting, prawns, whitebait and calamari, served with roast potatoes and homemade aioli.

LAMB RUMP

35 GF

Slow cooked lamp rump served with seasonal vegetables, finished with jus.

BISTECCA DI CASA

39 GF

300gr char-grilled premium steak of the week, cooked to your liking. Topped with four herbs butter, red wine jus and mushroom sauce. Served with a side of mix fried vegetables and Italian salad.

VEAL SCALOPPINE

29

Thin sliced veal, served with mushroom, scamorza, roast pumpkin and fresh rocket salad.

SIDES

BOWL OF CHIPS SERVED WITH TOMATO SAUCE

8

SWEET POTATO FRIES SERVED WITH TRUFFLE AIOLI

9

MIXED SEASONAL VEGETABLES

12



DINNER MENU

PIZZA

RED BASE

MARGHERITA

Tomato base, mozzarella, marinated tomatoes, bocconcini, EVOO and basil.

18 V

PROSCIUTTO E RUCOLA

Focaccia with fresh tomatoes, rocket and Parmesan with fresh sliced prosciutto and buffalo mozzarella.

23

VEGETARIANA

Pesto base, veggie mix of pumpkin, zucchini and broccoli, fresh buffalo mozzarella, sun-dried tomato and rocket salad.

24 V

TROPICANA

Tomato base, mozzarella, ham and pineapple.

20

BELLAGIO

Tomato base, mozzarella, ham, mushroom, salami and shaved Parmesan.

23

MEATLOVER

Tomato base, salami, bacon, ham, chicken and red onions, finished with a drizzle of BBQ sauce.

24

GAMBERI E ZUCCHINE

Tomato base, thin sliced zucchini, marinated local prawns, basil and bocconcini cheese.

27

GF AVAILABLE

5

VEGAN MOZZARELLA

3

SALADS

CHICKEN OR LAMB SALAD

Mixed lettuce tossed with tomato, cucumber, olives, roast capsicum and red onions, served with grilled chicken or lamb drizzled with balsamic glaze and EVOO.

21/23 GF

CAPRESE WITH PROSCIUTTO E BUFALA

A classic Italian summery entree. Buffalo mozzarella, thin sliced Parma prosciutto, fresh tomato and basil

19 GF

ITALIAN SALAD

8 V DF GF



DINNER MENU

DOLCI

CARAMELLO LOVERS Multiple ways to enjoy caramel.	12 GF
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
CHOCOLATE ADDICTED Home made brownies sandwich filled with chocolate gelato, drizzled with homemade syrup.	12
FRAGOLE CON LA PANNA Fresh sliced strawberries served with vanilla ice cream and whipped cream.	12 GF
AFFOGATO DELUXE Home made white coffee ice cream served with an espresso shot and liqueur. (Frangelico, Kahlua or Baileys).	15 GF



THE *Bellagio*
KADINA

A 10% surcharge applies to Public Holidays
Corkage \$15 per bottle
Cakeage \$15