

# DINNER MENU

## ENTREE

### **GARLIC BREAD 8 V**

### **MOZZARELLA IN CARROZZA 6.9 V**

GOLDEN CRUSTED FRIED MOZZARELLA SANDWICH SERVED WITH TOMATOES CHUTNEY AND BASIL

### **BRUSCHETTA AL POMODORO 9.9 V**

GRILLED CIABATTA BREAD TOPPED WITH DICED TOMATO, BOCCONCINI, CHEESE AND BASIL. DRIZZLED WITH OLIVE OIL AND STICKY BALSAMIC

### **ARANCINI 6 EACH**

IN HOUSE MADE TRADITIONAL CRUMBED RISOTTO BALL FILLED WITH BEEF RAGU, PEAS AND CHEESE SERVED ON NAPOLETANA AND PARMESAN SAUCE WITH FRESH ROCKET

### **CALAMARI FRITTI 14.9 DF**

LIGHTLY DUSTED AND FRIED CALAMARI, SEASONED WITH SALT AND PEPPER AND SERVED WITH A SIDE OF ITALIAN SALAD

### **DIPS 17 V**

A SELECTION OF HOMEMADE DIPS SERVED WITH TOSTED BREAD

### **ANTIPASTO BELLAGIO 28 DF**

A SELECTION OF CURED MEATS, BEANS, PIZZA FRITTA, OLIVES, SUN-DRIED TOMATOES AND GRILLED VEG

### **POLPETTE ALLA SORRENTINA 15**

PAN FRIED HOMEMADE MEATBALLS FINISHED OVEN BAKED IN NAPOLETANA SAUCE TOPPED WITH BOCCONCINI MOZZARELLA AND PARMESAN CHEESE, SERVED WITH CROSTINI BREAD

### **ROSEMARY SCHIACCIATA 11 V DF**

PIZZA BREAD BASE WITH ROSEMARY, MALDON SALT, GARLIC AND EXTRA VIRGIN OLIVE OIL

### **PROSCIUTTO SCHIACCIATA 13.9**

PIZZA BREAD BASE WITH TOMATO, BASIL AND BOCCONCINI TOPPED WITH PROSCIUTTO

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## PASTA

### **TRIO DI PASTE 39**

HAVE A CHANCE TO TRY A SELECTION OF OUR MOST POPULAR PASTA DISHES

### **LASAGNA 23**

LAYERS OF PASTA SHEETS WITH BOLOGNESE SAUCE, PARMESAN AND MOZZARELLA CHEESE, FILLED WITH BÉCHAMEL SAUCE

### **FETTUCCINE BOLOGNESE 21**

EGG FETTUCCINE PASTA TOSSED IN A SAUCE OF SLOW COOKED BEEF AND PORK MINCE, WITH ONIONS, TOMATO AND HERBS

### **GNOCCHI SORRENTINA 23 V**

HOME-MADE POTATO GNOCCHI COOKED AND SERVED IN A CLAY POT WITH NAPOLETANA SAUCE, BOCCONCINI CHEESE AND PARMESAN

### **GNOCCHI QUATTRO FORMAGGI 23.5 V**

OUR PILLOWY HOMEMADE GNOCCHI SERVED IN A MELTED MIX OF 4 DIFFERENT CHEESE AND PEPPER  
+ ADD MUSHROOMS AND TRUFFLE 3

### **RAVIOLI AL SUGO 21**

MEAT FILLED PASTA SERVED WITH NAP SAUCE, BASIL AND PARMESAN CHEESE

### **PENNE CON POLLO 23**

PENNE PASTA TOSSED WITH CHICKEN, MUSHROOM, ROAST CAPSICUM, BABY SPINACH, BASIL, PARMESAN AND A ROSE SAUCE

### **FETTUCCINE ALLA PANNA 24.5**

EGGS FETTUCCINE PASTA SAUTED WITH ITALIAN BACON, SPRING ONIONS, MUSHROOM AND PEAS, FINISHED WITH CREAM AND PARMESAN

### **SPAGHETTI MARINARA 29 \* ROYAL MARINARA 38**

SPAGHETTI PASTA COOKED WITH BLACK MUSSELS, SQUID, PRAWNS AND FISH WITH GARLIC, PARSLEY, BRANDY AND A HINT OF NAPOLETANA SAUCE

### **FETTUCCINE GRANCHIO 27**

BLUE SWIMMER CRAB MEAT, EGG FETTUCCINE PASTA TOSSED WITH FRESH TOMATO, GARLIC, BASIL AND CHILLI FLAMED WITH BRANDY AND FINISHED IN A ROSE SAUCE

### **RISOTTO BELLAGIO 24.5 GF**

ARBORIO RICE COOKED WITH CHICKEN PIECES, SUN-DRIED TOMATO, PUMPKIN, BABY SPINACH FINISHED WITH PARMESAN AND ROSE SAUCE

ALL OUR PASTA DISHES ARE AVAILABLE ENTRÉE SIZE 20% OFF

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## MAINS

### **POLLO RIPIENO 29 GF**

OVEN BAKED CHICKEN BREAST WRAPPED WITH PROSCIUTTO AND STUFFED WITH SMOKED MOZZARELLA, SUNDRIED TOMATO AND BABY SPINACH SERVED ON BED OF SWEET POTATO MASH AND GARLIC BROCCOLINI

### **VEAL SALTIMBOCCA E FUNGHI 27.9**

PAN FRIED VEAL MEDALLIONS WITH SAGE, PROSCIUTTO AND MUSHROOM, FINISHED WITH A RED WINE JUS GLAZE, SERVED ON ROASTED SWEET POTATO ROUNDS

### **SALMON 31 GF**

OVEN BAKED ATLANTIC SALMON FILLET SERVED ON A BED OF SWEET POTATO MASH, TOPPED WITH A SAUCE OF BASIL PESTO, GARLIC, CHERRY TOMATO AND CREAM SAUCE, TOPPED WITH CRISPY PROSCIUTTO AND ROCKET

### **PORK TENDERLOIN 29 GF**

CHAR GRILLED HERB MARINATE PORK TENDERLOIN FINISHED IN A SAUCE OF HONEY, SEEDED MUSTARD, CHILLI LEMON AND WHITE WINE SERVED ON A BED OF OVEN ROASTED POTATOES AND BROCCOLINI

### **BISTECCA DI CASA 38.9 GF**

CHAR GRILLED PREMIUM SCOTCH FILLET STEAK COOKED TO YOUR LIKING, TOPPED WITH A RED WINE JUS, ROASTED GARLIC, PEPPER, MUSHROOM AND CREAM SAUCE SERVED WITH A SIDE OF ROASTED ROSEMARY POTATOES AND ITALIAN SALAD

### **FRITTO MISTO DI MARE 31**

SALT AND PEPPER SQUID AND PRAWNS CRUMBED, SILVER WHITING SERVED WITH A SIDE OF ROSEMARY POTATOES AND A SIDE OF ITALIAN SALAD AND GARLIC AIOLI

### **LAMB SHANK 29 GF**

36 HOURS SLOW COOKED LAMB SHANK SERVED WITH MASH POTATO, SICILIAN BROCCOLI AND FRIED KALE

## SIDES

**ROASTED ROSEMARY POTATOES 9**

**BOWL OF CHIPS SERVED WITH TOMATO SAUCE 8**

**SWEET POTATO FRIES SERVED WITH TRUFFLE AIOLI 9**

**MIXED SEASONAL VEGETABLES 12**

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## PIZZA

### **MARGHERITA 18 V**

TOMATO BASE, CHEESE, MARINATED TOMATO, BOCCONCINI, EXTRA-VIRGIN OLIVE OIL AND BASIL

### **TROPICANA 19**

TOMATO BASE, CHEESE, HAM AND PINEAPPLE

### **BELLAGIO 21**

TOMATO BASE, CHEESE, SHAVED HAM, MUSHROOM, SALAMI AND SHAVED PARMESAN

### **GIARDINO 19 V**

TOMATO BASE, CHEESE, PUMPKIN, MUSHROOM, CAPSICUM, SUN-DRIED TOMATO AND ROCKET

### **MEATLOVER 24**

TOMATO BASE, SALAMI, BACON, HAM, ONION, CHICKEN AND BBQ SAUCE

### **TUTTO 25**

TOMATO BASE, HAM, SALAMI, ONION, BACON, MUSHROOM, CAPSICUM AND ANCHOVIES

### **MARE 27**

TOMATO BASE, GARLIC MARINATED SEAFOOD MIX, BOCCONCINI CHEESE AND FRESH ROKET

## SALADS

### **CHICKEN OR LAMB SALAD 21/23**

MIXED LETTUCE TOSSED WITH TOMATO, CUCUMBER, OLIVES, ROAST CAPSICUM AND RED ONION TOPPED WITH GRILLED CHICKEN AND A BALSAMIC OLIVE OIL DRESSING

### **ITALIAN SALAD 8 V DF GF**

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## DOLCI

### **TORTINO AL CIOCCOLATO 13**

IN HOUSE MADE CHOCOLATE CAKE WITH HOT & MELTING HEART SERVED WITH VANILLA ICE-CREAM AND WHIPPED CREAM

### **BELLAGIO'S CHURROS 10**

FRIED PIZZA STICKS READY TO DIP IN WARM NUTELLA, CARMELLO AND HAZELNUTS

### **STICKY DATE PUDDING 11**

IRRESISTABLE SPONGE CAKE WITH FINELY CHOPPED DATES SERVED WITH HOMEMADE CARAMEL SAUCE AND MACADAMIA ICE CREAM

### **WHERE IS THE PANNACOTTA? 12 GF**

VANILLA PANNACOTTA SERVED WITH FOREST FRUITS AND BLACK AND CRUMBLE

### **CHEESE PLATTER S. 15 M. 24**

ASSORTED DOMESTIC AND IMPORTED CHEESES SLICED AND ARRANGED WITH DRIED FRUIT, OLIVES, HONEY SERVED WITH CRACKERS AND HOMEMADE BREADSTICKS

..... MENU .....

*Buon Appetito*



..... THANK YOU .....

