

DINNER MENU

ENTREE

SCHIACCIAATE

GARLIC BUTTER 8

GARLIC BREAD PIZZA BASE

ROSEMARY 11 V DF

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

PROSCIUTTO 13.9

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

ANTIPASTI

ANTIPASTO BELLAGIO 28

A SELECTION OF CURED MEATS, BOCCONCINI CHEESE, PIZZA FRITTA, OLIVES, SUN-DRIED TOMATOES AND GRILLED VEGGIES.

TOSTED GARLIC BREAD 5.5

BRUSCHETTA AL POMODORO 9.9 V

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

POP PRAWNS 18

TEMPURA STYLE BATTERED PRAWNS CUT IN SMALL PIECES, SERVED ON SALAD AND CHIPS WITH A SIDE OF LIGHT AIOLI AND HOME MADE SPICY MAYO.

ROMAN STYLE ARANCINI 6 EACH

IN HOUSE MADE TRADITIONAL CRUMBED RISOTTO BALLS
AMATRICIANA & CACIO E PEPE.

SALT AND PEPPER SQUID 17.9 DF

LIGHTLY DUSTED AND FRIED SQUID RINGS, SEASONED WITH SALT AND PEPPER, SERVED WITH A SIDE OF ITALIAN SALAD AND HOME MADE AIOLI.

DIPS 17 V

A SELECTION OF HOMEMADE DIPS SERVED WITH TOSTED BREAD.

DINNER MENU

PASTA

FETTUCCINE BOLOGNESE 24

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

PENNE POLLO 23

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

FETTUCCINE ALLA PANNA 26

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

SPAGHETTI MARINARA 33

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

RISOTTO BELLAGIO 25 GF

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

RAVIOLI 23

WEEKLY SPECIAL, ASK YOU WAITRESS FOR DETAIL.

CHEF'S SIGNATURE MADE IN HOUSE

GNOCCHI 27

WEEKLY SPECIAL, ASK YOU WAITRESS FOR DETAIL.

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 TOMATOES AND BABY SPINACH, SERVED WITH SWEET POTATOES PURÉE, SPRING ONIONS, LEMON THYME AND SAUTÉE OF BROCCOLI AND TOASTED ALMONDS

VEAL SCALOPPINE ALLA PARMIGIANA 29 GF

VEAL SERVED WITH EGGPLANT, BASIL AND SCAMORZA FINISHED WITH FRESH TOMATOES AND NAPOLETANA SAUCE.

SALMON 32 GF

OVEN BAKED ATLANTIC SALMON FILLET SERVED ON AN ALTERNATIVE MUSH POTATOES OF BRUXELLES CAVOLI, LEMON AND ZUCCHINE WITH A SPINACH CREAM AND A SIDE OF ZUCCHINE AND SAFFRON SALSA.

PULLED PORK 29 GF

SLOW COOKED MARINATED PORK SHOULDER SERVED ON TOASTED BREAD WITH A MIX CABBAGE SALAD, BEANS AND ROSEMARY POTATOES, TOPPED WITH CREAMY SCAMORZA.

BISTECCA DI CASA 39 GF

300 GR CHARGRILLED PREMIUM STEAK OF THE WEEK, COOKED TO YOUR LIKING, FOUR HERBS BUTTER, TOPPED WITH A RED WINE JUS, PEPPER AND MUSHROOM CREAM SAUCE, SERVED WITH A SIDE OF MIX FRIED VEGETABLES AND ITALIAN SALAD.

FRITTO MISTO DI MARE 33

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

LAMB 33 GF

36 HOURS SLOW COOKED LAMB SHANK SERVED WITH MIX VEGGIE AND A LIGHT POTATOES PURÉE, GLAZED WITH ITS JUS.

SIDES

BOWL OF CHIPS SERVED WITH TOMATO SAUCE 8

SWEET POTATO FRIES SERVED WITH TRUFFLE AIOLI 9

MIXED SEASONAL VEGETABLES 12

DINNER MENU

VEGAN MOZZARELLA AVAILABLE \$ 3 EXTRA

PIZZA

RED BASE

MARGHERITA 17 V

PIZZA SAUCE, CHEESE, MARINATED TOMATOES, BOCCONCINI, EXTRA-VIRGIN OLIVE OIL AND BASIL

TROPICANA 18

TOMATO BASE, CHEESE, HAM AND PINEAPPLE

BELLAGIO 20

PIZZA SAUCE, CHEESE, SHAVED HAM, MUSHROOM, SALAMI AND SHAVED PARMESAN

MEATLOVER 23

PIZZA SAUCE, SALAMI, BACON, HAM, RED ONION AND CHICKEN DRIZZLE BBQ SAUCE

MEDITERRANEA 20 V

PIZZA SAUCE, GRILLED ZUCCHINE, EGGPLANT, CAPSICUM, BROCCOLI, MUSHROOMS AND KALAMATA OLIVES

PARMIGIANA 22

PIZZA SAUCE, FRIED EGGPLANTS, BOCCONCINI, BASIL, SHAVED PARMESAN AND OLIVE OIL.

WHITE BASE

POTATOES & PANCETTA 23

PATATE SCAMORZA PANCETTA E ZUCCHINE

PORK & TRUFFLE 23

PORCHETTA TRUFFLE AND MUSHROOMS PLUS BOCCONCINI

SALADS

CHICKEN OR LAMB SALAD 21/23

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

CHICK PEAS, AVOCADO, FRESH TOMATOES AND DANISH FETA SALAD 14

ITALIAN SALAD 8 V DF GF

DINNER MENU

DOLCI

TIRAMISU ALLE FRAGOLE 11

A STRAWBERRIES VERSION OF
THE TRADITIONAL ITALIAN TIRAMISU'
'PICK ME UP'

STRAWBERRIES INFUSED SAVOIARDI BISCUITS WITH MASCARPONE CREAM, FRESH
AND DRIED STRAWBERRIES.

BELLAGIO'S CHURROS 10

FRIED PIZZA STICKS READY TO DIP IN WARM NUTELLA, HOME MADE CARAMEL AND
CRUSHED NUTS.

BACI PERUGINA PANNACOTTA 12 GF

NUTELLA AND HAZELNUTS PANNACOTTA INSPIRED BY THE ITALIAN CLASSIC "BACIO
PERUGINA" COVERED WITH DARK CHOCOLATE.

AFFOGATO DELUXE 15 GF

HOME MADE WHITE COFFEE ICE CREAM SERVED WITH A
SHOT OF ESPRESSO & FRANGELICO

CHEESE PLATTER 19 SERVE 2

ASSORTED DOMESTIC AND IMPORTED CHEESES SLICED AND ARRANGED WITH
DRIED FRUITS, OLIVES, HONEY SERVED WITH CRACKERS

..... MENU

Buon Appetito

..... THANK YOU



ABOUT US

Andrea together with all the Bellagio staff are passionate to build a successful and popular hub for quality Italian food.

“My vision is to make The Bellagio the most-talked about country restaurant in Australia.” Andrea States.

“Our menu will focus on quality Italian dishes with a respect for the local palette and the menu is already receiving rave reviews. It’s such a great opportunity to offer really high level products for locals and visitors.”

Andrea was born and raised in Italy, two hours from Rome and has worked in Michelin Star restaurants in London and Rome. After working in Adelaide in 2013, Andrea returned early 2016 and worked at many of the city’s highest quality Italian restaurants. In January 2017, Andrea drove into Kadina and fell in love with the town and the whole Yorke Peninsula. He is so excited for the future and is here to stay as the Yorke Peninsula map reminds him so much of the map of Italy and Kadina is like his home town Frosinone 2 hours from Adelaide (he’s a country boy)



Andrea has cooked for actors like Richard Gere & Robert De Niro and rock stars like Bruce Springsteen, as well as many other international celebs during his time at La Pergola in the Hilton Rome and Nobu in London.

The new owners believe Yorke Peninsula is truly blessed to have such a well-rounded chef. The Bellagio invites you to dine with us when in the copper coast. At last a true quality Italian restaurant with great food, wine, service and a great ambience offering a range of seasoned specials, made using the freshest local ingredients such as free-range eggs, the highest quality Vittoria Coffee, Cinque Stelle, homemade pastas, homemade sweets from "our chef's creation" selection just to mention a small portion of what we offer.

Buon Appetito.

Andrea Iannucci & The Bellagio Team