

THE *Bellagio*  

---

**FAMILY**  
Restaurant

# DINNER MENU

## ENTREE

### **GARLIC BREAD**

9 inch pizza base

8

### **BRUSCHETTA**

Grilled ciabatta bread topped with diced tomato, bocconcini, cheese and basil, drizzled with olive oil and sticky balsamic

9 V

### **ARANCINI**

In house made traditional crumbed risotto balls filled with beef ragu and cheese served on Napoletana and Parmesan sauce with fresh rocket (two balls per serve)

10

### **FRITTO MISTO**

Crumbed Salt and pepper squid, prawns and silver whiting, served with a side of rosemary potatoes and a side of Italian salad and garlic aioli

17

### **CAPRESE SALAD WITH BUFALA**

An Italian classic delight entree. Buffalo mozzarella, marinated fresh tomatoes served on our homemade sourdough bread

17 V

### **DIPS**

A selection of homemade dips served with toasted bread

13

### **ANTIPASTO BELLAGIO**

A selection of our good from the deli and home made.

Marinated feta cheese, mix olives, mix veggies, Nino's salami, served with our homemade sourdough bread

22



# DINNER MENU

## PASTA

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

<b>NAPOLETANA SAUCE</b> Fresh pasta made in-house tossed in Napoletana sauce	19
<b>BOLOGNESE</b> The traditional ragu', typical of the the city of Bologna. Napoletana sauce slow cooked with beef and pork mince, onions and basil	23
<b>CON POLLO</b> Homemade pasta tossed in Napoletana sauce with chicken, mushroom, roast capsicum, baby spinach, basil, Parmesan and a touch of cream	24
<b>VEGETARIANA - RISOTTO VEGETARIANO GF</b> Fresh pasta made in-house or Arborio rice served with, pumpkin, zucchini, spring onion, parsley, sun-dry tomatoes, baby spinach and rose' sauce	21
<b>PUTTANESCA</b> Fresh pasta made in-house cooked with Extra-virgin olive oil, Kalamata olives, anchovy fillets and capers, tossed with Napoletana sauce and basil, finished with crushed pepper, fresh Italian parsley and grated Parmesan cheese	22
<b>MARINARA - RISOTTO DEL MARE GF</b> Homemade fettuccine or Arborio rice sautéed with local black mussels, squid, king prawns and scallops with garlic, parsley, brandy and a hint of Napoletana sauce	29
<b>ALLA PANNA</b> Fresh pasta made in-house served with mushrooms, bacon, spring onion, parsley, cream and parmesan cheese	22
<b>RISOTTO BELLAGIO</b> Arborio rice cooked with chicken, sun-dried tomato, pumpkin, baby spinach finished with Parmesan and a dash of cream	23
<b>RISOTTO MUSHROOM</b> Arborio rice cooked with mushrooms, garlic and thyme, mixed with mushrooms cream and parmesan, finished with fresh parsley	22
<b>HOMEMADE LASAGNA</b> Fresh lasagna sheet made in-house, alternated with slow cooked beef and pork bolognese sauce, mozzarella, Parmesan cheese, basil and white béchamel sauce	20

## CHEF'S SIGNATURE MADE IN HOUSE

<b>GNOCCHI 4 CHEESE</b> Home-made gnocchi served with a 4 cheese sauce, grounded pepper and chopped herbs	26
<b>BEEF RAVIOLI</b> Served with traditional homemade Bolognese sauce	28



# DINNER MENU

## MAINS

### POLLO AL LIMONE

Tender chicken breast fillets, pan fried finished in a creamy lemon and thyme flavored salsa served with pan fried spinach with scamorza and mixed veggies

26

### SALMON

Crispy skin Atlantic salmon fillet served with a mix of oven baked seasonal vegetables and a creamy basil salsa

31 GF

### LAMB RUMP

Slow cooked lamb rump served with sautéed beans, roasted tomatoes finished with red wine jus

34 GF

### FRITTO MISTO

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

33

### BISTECCA DI CASA

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

36 GF

### BISTECCA GAMBERI E CALAMARI

Char grilled premium scotch fillet steak cooked to your liking, topped with prawn and squid finished in creamy sauce served with a side of roasted rosemary potatoes and Italian salad

39 GF

### POLLO PARMIGIANA

Crumbed chicken schnitzel topped with ham, Napoletana sauce and mozzarella cheese, served with fries

21

### CHICKEN AVOCADO

Grilled tender chicken breast served with marinated tomatoes, avocado and melted scamorza served with chips and aioli

24 GF

## SIDES

BOWL OF CHIPS SERVED WITH TOMATO SAUCE

8

SWEET POTATO FRIES SERVED WITH TRUFFLE AIOLI

9

MIXED SEASONAL VEGETABLES

12



# DINNER MENU

## PIZZA

<b>MARGHERITA</b> Tomato base, mozzarella, marinated tomatoes, bocconcini, EVOO and basil	17 V
<b>POLLO</b> BBQ sauce base, chicken, onion, bacon and mozzarella cheese	20
<b>VEGETARIANA</b> Tomato base, pumpkin, zucchini, broccoli, fresh mozzarella, sun-dried tomato and rocket salad	20 V
<b>TROPICANA</b> Tomato base, mozzarella, ham and pineapple	18
<b>BELLAGIO RUSTICA</b> Tomato base, mozzarella, ham, mushroom, salami and shaved Parmesan	21
<b>PEPPERONI</b> Tomato base, Nino's pepperoni, olives and onion and mozzarella cheese	21
<b>TUTTO</b> Tomato base, ham, salami, onion, bacon, mushroom, capsicum and anchovies	23
<b>MEATLOVER</b> Tomato base, salami, bacon, ham, chicken and red onions, finished with a drizzle of BBQ sauce	22
<b>GAMBERI E PEPPERONI</b> Tomato base, sliced pepperoni, marinated local prawns, basil and bocconcini cheese	23
<b>GF AVAILABLE</b>	5
<b>VEGAN MOZZARELLA</b>	3

## SALADS

<b>CHICKEN OR LAMB SALAD</b> 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
--	----------

<b>ITALIAN SALAD</b>	8 V DF GF
----------------------	-----------



# DINNER MENU

## DOLCI

### WHERE IS THE PANNACOTTA

Vanilla pannacotta served with forest fruits and black and white crumble

10 GF

### PAVLOVA

Meringue dessert with a crisp crust and soft, light inside, topped with mix berries and whipped cream

10

### BELLAGIO'S CHURROS

Fried pizza sticks ready to dip in warm Nutella, home made caramel and crushed nuts

10

### TIRAMISU'

The traditional Italian tiramisu' or 'pick me up'

Coffee infused savoiardi biscuits with mascarpone and eggs cream topped with cocoa

12

### WAFFLES

Choose your favourite topping on our warm Waffles between Nutella, mix berries or mascarpone cream

11

### NUTELLA PIZZA

Dessert pizza with a Nutella base

12

### AFFOGATO DELUXE

Home made white coffee ice cream served with an espresso shot and liqueur.  
(Frangelico, Kahlua or Baileys)

15 GF

### AFFOGATO PLAIN - NO LIQUER -

9 GF



THE *Bellagio*  
FAMILY  
Restaurant

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