

Welcome to

THE *Bellagio*
FAMILY
Restaurant

"Dining is not finishing when you pay the bill, dining is finishing the day after when you wake up feeling perfect and not heavy.."

Heinz Beck

Three – Michelin starred chef, and a founder of The Order of the Knights of Italian Cuisine, Andrea's mentor and friend.

A 15% surcharge applies to Sundays and Public Holidays
Corkage \$15 per bottle – Cakeage \$2.5 pp



MENU

ENTREE

GARLIC BREAD

9 inch pizza base
Toasted bread slice

BRUSCHETTA

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

ARANCINO

In house made traditional crumbed risotto ball filled with beef ragu and cheese served on napoletana and parmesan sauce

FRITTO MISTO or SALT & PEPPER SQUID

Crumbed salt and pepper squid, prawns and silver whiting, served with a side of Italian salad and homemade garlic aioli

CAPRESE SALAD WITH BUFALA

An Italian classic delight entree. buffalo mozzarella, marinated fresh tomatoes served with toasted bread

FRESH OYSTERS - SMOKY BAY

Natural, served with lemon wedges.

Kilpatrick, grilled served with bacon and homemade sauce

DIPS

A selection of homemade dips served with toasted bread

ANTIPASTO BELLAGIO

A selection of our good, bocconcini cheese, mix olives, mix veggies, Nino's salami, served with toasted bread

MAINS

CHICKEN OF THE DAY

9

Ask to one of our friendly staff for more details

2.5 ea

FISH OF THE DAY

12 V

FRITTO MISTO

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

39

6

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

43 GF

15

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

45 GF

20 V

POLLO PARMIGIANA

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

26

16 / 29

CHICKEN AVOCADO

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

30 GF

18 / 32

17

SIDES

30

ROAST POTATOES

10

BOWL OF CHIPS SERVED WITH TOMATO SAUCE

10

SWEET POTATO FRIES SERVED WITH TRUFFLE AIOLI

10

MIXED SEASONAL VEGETABLES

14

MENU

PASTA & RISOTTO

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

BOLOGNESE

The traditional ragu', typical of the the city of Bologna. napoletana sauce slow cooked with beef and pork mince, onions and basil

VEGETARIANA

Fresh pasta made in-house served with smoked eggplant, basil and cherry tomatoes

MARINARA - RISOTTO DEL MARE GF

Homemade fettuccine or arborio rice sautéed with local black mussels, squid, prawns and scallops with garlic, parsley, brandy and a hint of napoletana sauce

ALLA PANNA

Fresh pasta made in-house served with mushrooms, Italian pancetta, spring onion, parsley, cream and parmesan cheese

BELLAGIO - RISOTTO BELLAGIO GF

Arborio rice cooked with chicken, sun-dried tomato, pumpkin, baby spinach finished with parmesan and a dash of cream

FETTUCCHINE OR RISOTTO MUSHROOM GF

Fettuccine or arborio rice cooked with mushrooms, garlic and thyme, mixed with mushrooms cream and parmesan, finished with fresh parsley

CHEF'S SIGNATURE

HOMEMADE LASAGNA

Fresh lasagna sheet made in-house, alternated with slow cooked beef and pork bolognese sauce, mozzarella, parmesan cheese, basil and white béchamel sauce

GNOCCHI 4 CHEESE

Homemade gnocchi served with a 4 cheese sauce, grounded pepper and chopped herbs

BEEF RAVIOLI

Served with traditional homemade napoletanta sauce

PIZZA

MARGHERITA

Tomato base, mozzarella, bocconcini, EVOO and basil

20 V

POLLO

BBQ sauce base, chicken, onion, bacon and mozzarella cheese

23

VEGETARIANA

Tomato base ,pumpkin, zucchini, broccoli, fresh mozzarella, sun-dried tomato and baby spinach

22 V

TROPICANA

Tomato base, mozzarella, ham and pineapple

23

BELLAGIO RUSTICA

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

25

PEPPERONI

Tomato base, Nino's pepperoni, olives and onion and mozzarella cheese

25

TUTTO

Tomato base, ham, salami, onion, bacon, mushroom, capsicum and anchovies

27

MEATLOVER

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

26

GAMBERI E PEPPERONI

Tomato base, sliced pepperoni, marinated local prawns, basil and bocconcini cheese

26

GF AVAILABLE

VEGAN MOZZARELLA

5

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

24/27 GF

ITALIAN SALAD

10 V DF GF

