



BELLA VISTA
NORTH HEAD MANLY

antipasti

oysters / \$5 each - gf, df

freshly shucked Sydney rock oysters
natural / mignonette dressing

chunky sourdough / \$9 - v, df

berkelo sourdough, extra virgin olive oil, balsamic

olive miste / \$10

mixed marinated olives - v, gf, df

prosciutto e fichi / \$25 - gf

San Daniele prosciutto, new season figs, Vannella
Buffalo mozzarella, rocket, house seeded crackers

calamari / \$25

lightly fried calamari, paprika salt, lemon, aioli - gf

arancini (3 pc) / \$18

filled with smoked scamorza, gorgonzola, parmigiano,
taleggio, arrabiatta - v

zucchini flowers (3 pc) / \$19

Lightly fried stuffed with ricotta, pecorino, lemon zest,
olive tapenade, anchovy

vege board for two / \$25

charred vegetables, artichoke, pickles, stuffed
peppers, olives - v, gf

salumi board / 3 for \$35 -gf

our De Palma salumi are NATURAL and nitrate free cured meats

norcia salame / \$14

wagyu bresaola / \$15

San Daniele prosciutto / \$14

double smoked ham / \$12

pasta

gluten free pasta available on request / +\$2

marinara / \$35

spaghetti, spring bay mussels, coffin bay vongole,
calamari, prawns, cherry tomatoes, mild chilli - df

gnocchi / \$35

house potato gnocchi, WA Shark Bay blue swimmer
crab, fish fumet, cherry tomato, baby spinach - df

busiate / \$32

grilled and smoked eggplant, tomato, basil, pine nuts,
stracciatella - v

pappardelle / \$34

house pappardelle, osso buco ragu, pecorino

secondi

barramundi / \$35

pan roasted barramundi, parsnip puree, quinoa salad
with cherry tomato, roasted capsicum, pitted olives +
pomegranate - gf

porchetta / \$38

slow roasted rosemary & fennel rare breed Berkshire
pork belly, vincotto dressing + marinated grilled
eggplant rocket + blood orange salad - gf, df

beef burger / \$27

200g Angus beef, potato bun, aged cheddar, smokey
house tomato relish, aioli, pickle, served with beer
battered fries & tomato sauce

kale caesar / \$25

cos lettuce, crispy kale, marinated olives, tomato,
parmesan, sourdough crostini, pancetta, anchovy
dressing

add sous vide chicken breast + \$9

panzanella / \$24

heirloom tomatoes, fresh basil, roasted capsicum,
marinated olives, spanish onion, garlic sourdough
crostini - v, df

add burrata + \$6

contorni

beer battered fries, aioli - v, df / \$12

leafy salad - gf, v, df / \$11

dolci

tiramisu / \$16

savoardi biscuits, espresso, marsala, mascarpone,
cacao

panna cotta / \$15

white chocolate panna cotta, berry coulis, amaretti,
toasted almond

flourless chocolate cake / \$15

raw organic cacao and coconut, hemp seeds, fresh
berries, coconut gelato - gf, df

cheese platter / \$35

gorgonzola dolce, brie, comtè 24 month, crackers,
quince, fresh fruit, nuts - gf

10% surcharge on weekends / 15% surcharge on holidays
large groups of 10+ will incur an 8% service charge / all card
transactions incur a surcharge

v - Vegetarian gf - Gluten Free df - Dairy Free
@bellavistamanly

