



The following 3 options are a suggestion. We can always design a menu to suit any special dietary needs or requirements.

Please contact us by emailing us on:
pizzabellaromarestaurant@gmail.com
Or call us on (08) 93351554

Option 1

(\$38 per person)

Starter:

Garlic Bread (served to share)

Main:

Seafood Salad

Mesclun lettuce, tomato, red onion, capsicum and olives served with a hand full of grilled calamari and 4 king prawns drizzled with lemon lime dressing.

Penne Pasta Chicken

Dice marinated chicken, mushroom, spring onion and broccoli in a creamy sauce.

Vegetarian Gnocci

Cherry Tomatoes, Garlic & Basil in a creamy Napoletana Sauce.

Veal Schnitzel

Deep fried crumbed veal served with lemon wedge and one of the following sides; salad, vegetable, spaghetti Bolognese or chips.





Option 2

(\$48 per person)

Starter:

Crumbed Calamari:

Deep fried calamari rings served with Tartare sauce & lemon wedge
(served to share)

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Bruschetta:

Garlic bread, topped with fresh tomato, red onion, basil, lemon and
Olive Oil. (served to share)

Main:

Garlic Prawns:

king prawns pan fried with garlic, chili, white wine and lemon served
with Salad.

Vegetarian Risotto

Spring onions, garlic, spinach, mushroom, peas and Sun-dried
tomato in a creamy sauce.

Spaghetti Marinara

pan fried calamari, king prawns, salmone, mussels with cherry
tomato, chilli, spring onion and garlic tossed in napolitana sauce.

Scallopine con Funghi

Veal Medallions pan-fried with White Wine, Cream and Mushroom
sauce





Option 3

(\$62 per person)

Starter:

Mix Plate

Cacciatore sausage, Kalamata olives, Feta cheese, Toasted bread with butter.

(served to share)

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Chilli Mussels

Fresh Local Mussels steamed with Garlic, Lemon and White Wine, topped with spicy Tomato Sauce, served with Bread & Butter.

(served to share)

Main:

Rib Eye Steak

Local Rib Eye on the bone (320-350 grams) cooked to your preference with a side of sauce (creamy garlic, peppercorn or mushroom) and a side (Chips, Vegetables, Spag Bolognese or Salad)

Gamberi Con Pasta

Succulent Garlic prawns tossed in a Rosé sauce with Fertuccine

Grilled Salmon

Bread-crusted Salmon with a cauliflower purée & fresh spinach salad

*****OPTIONAL**

Add tiramisu for \$10 TO ANY OF THE ABOVE MENUS

