

BREAKFAST

Breakfast served between 7:00am and 2:00pm every day

Bellaggio Breakfast – 9.99

Two eggs any style with your choice of bacon, ham or sausage,
served with hash browns and buttered multi-grain toast

Full Bellaggio Breakfast – 13.99

Two eggs any style with bacon, ham and sausage, side of sautéed mushrooms and
tomatoes, served with hash browns and buttered multi-grain toast

Lox and Bagel – 11.99

A platter of smoked salmon, mixed greens, tomatoes, capers and red onions
served with a toasted bagel and cream cheese

Oatmeal – 7.99

Cooked in milk served with bananas and brown sugar

Healthy Start – 9.99

Yoghurt and granola parfait, fresh fruit salad, cream cheese and mixed berry compote
with buttered multi-grain toast

French Toast – 9.99

Bread dipped in cream and eggs served with bananas, maple syrup and pecans

FRITTATA

Three eggs, open face, deep dish omelet

Milanese Frittata – 13.99

Spicy Italian sausage, bell peppers, tomatoes and mushrooms,
served with hash browns and buttered multi-grain toast

White Tuscan Frittata – 13.99

Egg whites only with spinach and mushrooms,
served with hash browns and buttered multi-grain toast

OMELET

Three eggs, folded

Italian Omelet – 13.99

Smoked ham, fresh tomato, spinach and melted cheese,
served with hash brown and buttered multi-grain toast

Strawberry Omelet – 10.99

Sweet frittata with fresh strawberries and mascarpone

EGGS BENEDICT

All eggs benedict are poached medium, served on an English muffin

Traditional Eggs Benedict – 12.99

Classic style with ham and hollandaise sauce, served with hash browns

Neptune Benedict – 13.99

Smoked wild salmon with herbed cream cheese, served with hash browns

BREAKFAST SIDES

Side order of bacon, ham or sausage – 2.99

Bagel or Toast – 2.99

Bagel with cream cheese – 4.99

SANDWICHES

All sandwiches are made with home-made focaccia bread, served with your choice of fries, soup or salad (substitute yam fries – 1.99)

Pollo Club – 13.99

Chicken, prosciutto, mixed greens, tomato chutney, provolone cheese, basil aioli

Pollo Rocket and Brie – 13.99

Chicken, arugula, artichokes, brie, mozzarella, light dijonnaise sauce

Mortadella Pistachio – 13.99

Mortadella, mixed greens, provolone cheese, pistachio pesto, light dijonnaise sauce

Vegetariano – 12.99

Grilled zucchini and eggplant, artichoke, mixed greens, olive tapenade, asiago cheese, light dijonnaise sauce

Bresaola – 13.99

Lean cured beef, arugula, cream cheese, light dijonnaise sauce

Contadino – 13.99

Smoked ham, caramelized onions, romaine lettuce, tomato chutney, asiago cheese, spicy aioli

Angus Beef Burger – 14.99

Half pound beef burger, bacon, provolone cheese, fresh tomato, onions, lettuce, tomato chutney and spicy aioli

ANTIPASTI

Italian-style appetizers and share plates

Bruschetta Pomodoro – 7.99

Marinated diced tomatoes and oregano

Bruschetta Funghi Mozzarella – 7.99

Mozzarella and sautéed mushrooms

Baba Ghanoush – 7.99

House-made eggplant spread and duqqa

Bruschetta Trio 9.99

Focaccia – 3.99

Served with extra virgin olive oil, balsamic vinegar and rosemary salt

Crispy Polenta – 6.99

Crispy polenta sticks in rosemary and thyme dressing served with spicy aioli

Baba Ghanoush – 8.99

Traditional Mediterranean eggplant dip, pomegranate and duqqa served with grilled flat bread

Arancini of the Day – 8.99

Carnaroli rice croquettes with cheese stuffing, served with spicy aioli

Calamari – 12.99

Lightly battered and fried fresh squid and onion rings served with spicy aioli

Chicken Wings - 9.99

One pound of wings tossed in our house hot sauce

Verdure Pastellate – 7.99

Lightly battered and fried zucchini, eggplant, mushrooms and onions served with spicy aioli

Gamberi Busara – 11.99

Pan seared prawns in a spicy tomato sauce, topped with saffron aioli, served with grilled polenta and crunchy bread

Salmon Lox – 12.99

Sliced smoked salmon, soft cream cheese, herbed crostini with fried shallots, capers, and arugula salad

Zuppa – 6.99

House-made soup of the day

ENTREES

Veal Parmigiana – 17.99

Breaded veal cutlet, baked with tomato sauce, mozzarella and parmesan served with crispy polenta and salad

Veal Scallopini – 17.99

Pan seared veal cutlet with sun dried tomato and artichoke sauce served with pan fried gnocchi alla romana and salad

Cotoletta Di Pollo Al Limone – 16.99

Pan seared chicken breast and pancetta lardons in lemon, butter and sage sauce served with pan fried gnocchi alla romana

Seared Salmon – 17.99

Crispy skin seared wild salmon with roasted vegetables in a light tomato broth topped with saffron aioli

Fish and Chips – 14.99

Battered cod and French fries served with tartar sauce

SALADS

Insalata Mista – 9.99

House salad with organic greens, cherry tomatoes, carrots, tossed in our house dressing (side salad – 6.99)

Greek Salad – 11.99

Cherry tomatoes, cucumbers, bell peppers, red onions, kalamata olives, Persian feta cheese, extra virgin olive oil, oregano

Caesar Salad – 10.99

Romaine lettuce with croutons, parmigiano reggiano tossed with traditional caesar dressing

Chicken Caesar Salad – 13.99

Traditional caesar salad with grilled chicken breast

Radicchio Salad – 14.99

Radicchio leaves, spiced roasted duck, pearl barley, pomegranate, Greek yoghurt and blood orange dressing

SALAD ADDITIONS

Chicken Breast – 4.99

Grilled or Smoked Salmon Fillet – 6.99

Half Dozen Prawns – 6.99

CONTORNI

Yam fries, served with house sauce – 5.99

French fries, served with house sauce – 5.99

Green Beans, Persian feta and toasted almond flakes – 6.99

Sautéed mushrooms, confit shallots and garlic with fresh thyme – 6.99

PASTA

(gluten free pasta available by request)

Meat Lasagna – 15.99

Our Authentic Italian recipe

Chicken Mamma Rosa – 15.99

Rigatoni with chicken, mushroom and fresh basil in a rose sauce

Vegetarian Cannelloni – 14.99

Hand-rolled with ricotta, asiago cheese, bell peppers, zucchini, eggplant and spinach served with rose sauce, parmesan, and fresh herbs

Rigatoni Bolognese – 14.99

Rigatoni with parmesan and our authentic Italian ragu

Risotto ai Porcini – 15.99

Porcini mushroom risotto topped with crispy pancetta and parmesan cracker

Carbonara – 14.99

Linguine with pancetta, egg yolk and parmesan topped with fried sage

Orrechiette alla Ligure – 13.99

Orrechiette with home-made basil pesto, dried cherry tomatoes and black olives topped with ricotta and panfritto

Gnocchi Alla Romana – 13.99

Semolina gnocchi with sage and butter sauce topped with shaved parmesan and toasted hazelnuts

PIZZA (12" / 16")

Margherita – 13.99 / 23.99

Traditional pomodoro and mozzarella pizza with fresh basil

Baggio – 14.99 / 24.99

Olives, sun-dried tomato, goat cheese, parmesan, garlic, fresh basil

Vegetariana – 14.99 / 24.99

Grilled zucchini and eggplant, artichokes, mushrooms, spinach, bell peppers

Greca – 14.99 / 24.99

Bell peppers, onions, kalamata olives, cherry tomatoes, Persian Feta

Rustica – 16.99 / 26.99

Sausages, pepperoni, garlic, gorgonzola cheese

Parma – 16.99 / 26.99

Parma prosciutto crudo topped with arugula

Capricciosa – 15.99 / 25.99

Ham, mushrooms, artichokes

Pollo Brie – 15.99 / 25.99

Chicken, sun-dried tomatoes, arugula, brie

Hawaiian – 15.99 / 25.99

Ham and fresh pineapple

Sicilian – 15.99 / 25.99

Salami, kalamata olives, onions, garlic, capers

Tonno e Cipolla – 14.99 / 24.99

Italian tuna, red onions

Acciughe – 16.99 / 26.99

Anchovy fillets, eggplant, capers, asiago cheese

Ricotta e Spinaci – 14.99 / 24.99

Ricotta, spinach, garlic, parmesan cheese

WHITE PIZZAS

(Pizzas with no tomato sauce)

Salmone – 16.99 / 26.99

Smoked wild salmon, red onions, capers

Toscana – 16.99 / 26.99

Pancetta, mushrooms, truffle oil

Pere e gorgonzola – 15.99 / 25.99

Ricotta, toasted walnuts, poached pear, gorgonzola cheese

Romana – 15.99 / 25.99

Onion, sun-dried tomatoes, anchovies, fresh rosemary

Delicata – 16.99 / 26.99

Prawns, tuna, marinated diced tomatoes