

BEVERAGES

Filter Coffee	14
Espresso	15
Cappuccino	17
Double Espresso	18
Decaf Coffe	15
Decaf Cappuccino	18
Hot Chocolate	17
Local Tea	12
Milo	17
Earl Grey, Peppermint, Rooibos	14
Soft Drinks	16
Appetizer/Grapetizer	18
Ice Tea (Peach or Lemon)	17
Mixers (Ginger Ale, Bitter Lemon, Soda, Lemonade, Tonic) 200ml	12
Cordials	8
Fruit Juice - Assorted	18
Bellagio Sparkling Water 500ml	16
Bellagio Sparkling Water 1litre	32
Bellagio Still Water 500ml	16
Bellagio Still Water 1 litre	32
Freezocino	28
Irish Coffee	29
Dom Pedro	29

Vegetarian dishes are demarkated with 🌱 , this means no meat, fish, poultry or eggs are used in the dish

If you have any specific dietary requirements please consult with management before placing any order

Peak periods min head spend of R100 per head

Half portions will be charged at 75% of price

Corporate and Home catering available

Prices subject to change



STARTERS

Adriatic sardines – grilled with olive oil	52
Calamari chargrilled served with avocado, tomato and chilli salsa	54
Ginger, chilli and lime grilled calamari	54
Three cheese soufflé - served with a mixed leaf green salad ☺ (please allow 25 minutes)	56
Mussels with garlic, tomato, white wine and herbs	64
Beef carpaccio supremo	64
Tuna or Salmon carpaccio	68
Avocado stuffed with smoked salmon and prawns with a lime and dill mayonnaise dressing	69
Mussel and Fish soup – mussels, fish, herbs, calamari, tomato and white wine	68
Oysters – plain or 3 salsa's – Belon or Swakopmund	SQ
Garlic Scallops	69
Oyster Shooter	45
Fresh oyster, tobiko, sake and pozu sauce and spring onion	
Tartare	
Chilled tuna or salmon fillets minced and served with caviar, white and green onion, capers and fin crisp snaps	
-Tuna	72
-Salmon	72

SALADS

Greek salad – tomato, cucumber, olives, onion and feta ☺	56
Bellagio mixed leaf salad with marinated mushrooms and onions, mozzarella and avocado ☺	59
Fennel, grapefruit, avocado, rocket and parmesan salad with a vinaigrette dressing (seasonal)	59
Avocado, apple, parmesan and pecan nut salad with a whole grain mustard dressing	64
Pear and parmesan salad, mixed leaf lettuce, rocket, watercress, hazelnuts and avocado with a honey and vinaigrette dressing	64
Bellagio caprese – rosa and cherry tomatoes, bocconcini and mozzarella, pesto, basil and avocado with basil oil, balsamic vinegar and pine nuts ☺	69
Chargrilled chicken, avocado, artichoke, roasted pepper and parmesan salad with pinenuts and a mint vinaigrette dressing	72
Salmon salad poached with new potatoes, avocado with a dill and lemon mayonnaise	89
Bellagio style seared tuna steak with avocado and a garlic and chilli dressing	89

PASTA AND RISOTTO

Spaghettini with garlic, olive oil, parsley and chilli ☺	54
Penne with tomato, fresh basil and mozzarella ☺	58
Organic wholewheat linguine with Mediterranean vegetables, mozzarella cheese and tomato ☺	64
Tagliatelle with avocado, bacon, rocket, cream, tomato and chilli	64
Bellagio gnocchi with a choice of sauce – Quattro formaggi, sage and burnt butter, tomato, pesto ☺	68
Risotto Verde - asparagus, artichokes, rocket, spinach and zucchini	85
Linguine with clams, garlic, white wine and tomato	79
Spaghettini with smoked salmon, vodka, caviar and sour cream	82
Capellini with crab, ginger, coriander, white wine, tomato and chilli	86
Seafood risotto – mussels, calamari, clams and prawns	125
Linguine with lobster, cream, tomato and sherry	SQ

FISH AND SHELLFISH

Fish and basil cakes served with chips and tartare sauce	69
Deep fried beer battered hake or grilled hake served with tartare sauce and chips	62
Salmon and tarragon cakes served with chips and tartare sauce	68
Fish pie with herbs and white wine- please allow 25 minutes	68
Ginger, chilli and lime calamari - grilled and served with chips	89
Deep fried calamari served with basil mayonnaise and tartare sauce	89
Grilled calamari tubes served with tartare sauce or lemon butter	89
Grilled Sardines	82
Garlic scallops	105
Seared pepper crusted tuna served with teriyaki and avocado salsa	SQ
Grilled prawns – flame grilled and served with rice, chips, side salad	
Queens	SQ
Kings	SQ
Tiger Medium	SQ
Tiger Giant (when available)	SQ
Grilled langoustines – served as above	SQ
Seafood platter – prawns, linefish, calamari and mussels served with chips, rice lemon butter, garlic and peri peri sauces	350
Grilled/Poached scotch salmon served with new potatoes with dill mayonnaise	SQ
Grilled linefish of the day served with lemon butter, side salad or roasted vegetables and chips	SQ
Grilled baby lobster tails	SQ
Grilled east coast sole with toasted almonds and lemon butter	SQ

MEAT

Bellagio beef burger served with chips	64
Greek burger- beef burger with feta, tomato, cucumber, red onion and tzatziki	68
Chicken pie – made with chicken breasts, fresh herbs, leeks, a touch of cream and white wine – please allow 25 minutes	75
Mediterranean baked or grilled chicken breasts with grilled vegetables, ratatouille, parmesan and rocket	82
Fillet of beef	200g 300g
	110 140
served with a choice of dijonnaise, anchovy and tarragon butter, wasabi mayonnaise, basil mayonnaise, gorgonzola, mushroom, green peppercorn or dry pepper crusted served with chips, side salad	
Sicilian Lamb shanks served with rocket mash or cous cous	145

SIDE ORDERS

Potato wedges	16
Roasted vegetables and ratatouille	18
Onion rings	18
Chips-match stick, regular	18
Side salad	24
Zucchini fritters	25
Rocket and Parmesan Salad	28

☺ Denotes Vegetarian

DESSERTS – SEE BLACKBOARDS