

Bellagio

STARTERS

<i>Fresh oysters</i>	SQ
<i>Mussel & Fish soup</i>	R 145
<i>Mussels with white wine, tomato and herbs</i>	R 135
<i>Salmon tartare (100g) served with capers berries, onions, coriander and caviar</i>	R 150
<i>Tuna tartare (90g) served with caviar, capers, onions and coriander</i>	R 145
<i>Tuna ceviche (90g) served with coriander and avocado</i>	R 140
<i>Tuna or salmon carpaccio served with caper berries and coriander</i>	R 135
<i>Beef carpaccio – celery, mushrooms, parmesan shavings, rocket, dijonnaise sauce or truffle oil dressing</i>	R 125
<i>Oyster shooter – oyster, tobiko, sake, ponzu sauce, spring onion</i>	R 70
<i>Ginger calamari – with chilli & lime</i>	R 105
<i>Chargrilled calamari - served with an avo, tomato and chilli salsa</i>	R 105
<i>Soufflé of three cheeses - served with a salad of baby spinach, caramelized walnuts, sliced pears and mint vinaigrette (please allow 30 min)</i>	R 150
<i>Marinated roasted prawns - with a creamy feta, chive and garlic sauce served with crusty ciabatta</i>	R 150
<i>Bellagio chicken livers - with cream and cognac or peri-peri with crusty ciabatta bread</i>	R 105
<i>Salmon served sashimi style with strawberries, avo, ginger and micro herbs with a honey, sesame and soy dressing</i>	R 150
<i>Avo filled with salmon trout (40g) and prawns with a dill and lime mayonnaise</i>	R 150

SALADS

	<i>Starter</i>	<i>Regular</i>
<i>Poached Salmon Salad – new potatoes, asparagus, salad greens with a dill mayonnaise dressing</i>		R 175
<i>Tuna nicoise – deconstructed salad nicoise</i>		R 145
<i>Fresh Tuna Nicoise (100g)</i>		R 170
<i>Ricardo's – avocado, parmesan, apple, pecan nuts and mixed salad leaves with wholegrain mustard dressing</i>	R 75	R 115
<i>Pear and parmesan - with hazelnuts, avocado and mixed salad leaves with mint and honey vinaigrette</i>	R 75	R 115
<i>Traditional Greek salad</i>	R 75	R 115
<i>Bellagio Caprese</i>	R 75	R 115
<i>Avocado, fennel, grapefruit, orange and parmesan salad with a mint and honey vinaigrette</i>	R 75	R 115
<i>Chargrilled Chicken Salad with grilled peppers, Artichokes, avo, parmesan and mixed greens with a mint & honey vinaigrette dressing</i>		R 150

SEAFOOD

<i>Salmon and tarragon cakes</i>	R 145
<i>Fish cakes –served with home made tartar sauce</i>	R 135
<i>Fish pie – with white wine, herbs & a touch of cream (please allow 30 min)</i>	R 150
<i>Beer battered hake – served with chips</i>	R 140
<i>Chargrilled calamari – with ginger, chilli and lime (or garlic & herb)</i>	R 195
<i>Deep fried calamari – served with home made tartar sauce or basil mayonnaise</i>	R 195
<i>Prawn - Coriander, ginger & chilli stirfry</i>	R 195
<i>Salmon Burger</i>	R 180
<i>Seared salmon - served on a bed of asparagus new potatoes roasted cherry tomatoes and salsa verde 180g</i>	SQ
<i>Seared salmon - marinated in chilli,ginger, honey,soya and orange 180g</i>	SQ
<i>Seared pepper crusted Tuna – with teriyaki (200g)</i>	R 235
<i>Grilled kingklip – served with lemon butter</i>	R 235
<i>Flame grilled prawns</i>	(8)Queen SQ / (5)King SQ
<i>Grilled langoustines – with lemon & garlic butter</i>	SQ
<i>Mixed seafood grill – prawns, kingklip, calamari,mussels, served with lemon garlic and peri-peri sauce</i>	SQ
<i>Thai style kingklip – coconut cream ,coriander, chilli and honey served with stir fry vegetables</i>	R 250
<i>Thai style salmon – coconut cream ,coriander, chilli and honey served with stir fry vegetables</i>	SQ

MEAT

<i>Veal schnitzel – with roasted artichokes, rocket mash</i>	R 178
<i>Veal Limone</i>	R 178
<i>Veal Marsala</i>	R 178
<i>Veal Parmagiano</i>	R 178
<i>Beef and ginger stir fry – with cashew nuts & stir fry vegetables</i>	R 178
<i>Fillet of beef (served with chips)</i>	200g R 195 / 300g R 230
<i>Rump steak (served with chips)</i>	200g R 160 / 300g R 190

CHICKEN

<i>Chicken schnitzel - with parmesan crust</i>	R 155
<i>Chicken - ginger, cashew, sprouts, celery & pepper stir fry</i>	R 160
<i>Chargrilled chicken breasts served with rocket and parmesan shavings</i>	R 155
<i>Bellagio chicken pie – chicken, herbs, cream & white wine (please allow 25 min)</i>	R 155

SAUCES

<i>Dijonnaise, Pepper, Cognac & mushroom, Gorgonzola</i>	R 40
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SIDES

<i>Side salad</i>	R 48
<i>Skinny onion rings</i>	R 40
<i>Zucchini fritti</i>	R 55
<i>Matchstick chips</i>	R 40
<i>Fat chips, potato wedges</i>	R 40
<i>Baby Spinach & parmesan</i>	R 40
<i>Seasonal Vegetables</i>	R 40

PASTAS

<i>Crab Capellini - with coriander, chilli, ginger</i>	R 165
<i>Spaghettoni aglio – garlic, olive oil, parsley & chilli (v)</i>	R 105
<i>Linguine- with clams, garlic, white wine & tomato</i>	R 150
<i>Penne tomato – slow cooked tomato, basil & mozzarella (v)</i>	R 105
<i>Whole Wheat Spaghetti – with Mediterranean vegetables & mozzarella (v)</i>	R 130
<i>Spaghettoni – with smoked salmon, vodka, sour cream, dill & caviar</i>	R 150
<i>Linguine – with prawns, rocket, chilli & tomato</i>	R 185
<i>Linguine – with lobster, tomato, cream & sherry (150g)</i>	R 395
<i>Bellagio gnocchi choice of Quattro formaggi, tomato, pesto, sage & burnt butter or bolognese</i>	R 135
<i>Seafood Risotto – clams, mussels, calamari, prawns</i>	R 215
<i>Ricardo's Tagliatelle – avocado, rocket, chilli, cream, tomato and bacon</i>	R 135
<i>Artichoke ravioli with a creamy lemon and herb sauce (v)</i>	R 140
<i>Risotto verde – asparagus, zucchini, lemon, artichoke and basil (v)</i>	R 148

V- Vegetarian S - Seasonal SQ - Dependent on market price

Gluten Free Pasta available

Bloody delicious Desserts – Please see black board

*Mi Scusi ...
Our food is made with love and from scratch using the freshest ingredients. Please be patient.*

Should you choose to substitute one of our delicious ingredients we cannot take responsibility if you are not satisfied

Half portions will be charged at 75% of the original price.

Please take care of your belongings. We cannot accept responsibility for any loss or damages on our premises.