



# Bella Vista

ITALIAN RESTAURANT - PIZZERIA - PUB - COCKTAIL BAR



 BELLAVISTA.BUNDORAN  
 BELLAVISTA BUNDORAN

 [HTTPS://BELLAVISTA.IE/](https://bellavista.ie/)



# Bella Vista

Every Sunday the family reunites to cook together and share their news. The table is full of all kinds of dishes that represent the pure love and dedication of each family member.

Love, respect, loyalty and support are the roots that have grown to be **Bella Vista**.

Lorenzo comes from a city called Rovigo in the North of Italy. Cristian is from a picturesque city located on the East coast of Sicily called Catania.

Lorenzo and Cristian met each other while working in Dublin and have been friends for many years. They share their passion for cooking for their customers and strive to bring you the most authentic Italian cuisine.

**Bella Vista** represents a long-lasting friendship with family values, respect, honour and unity.

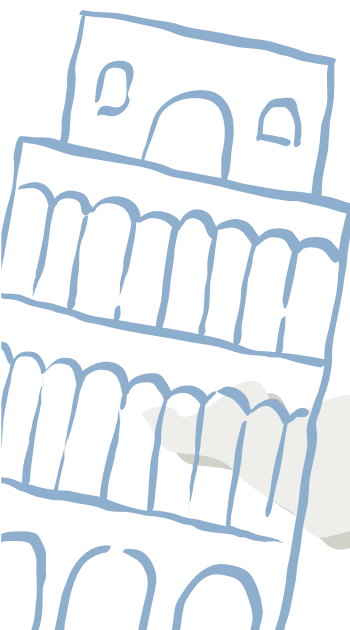
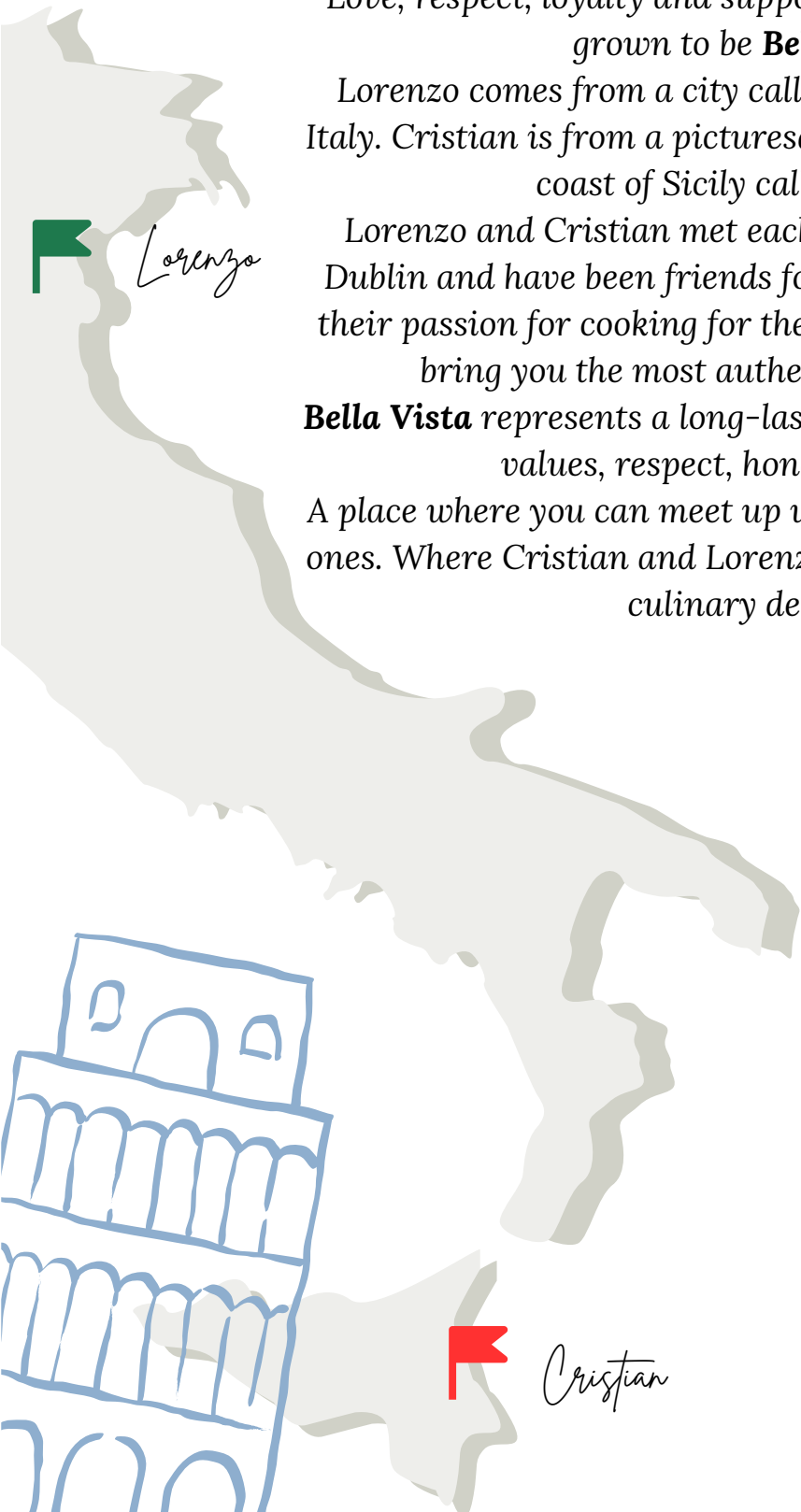
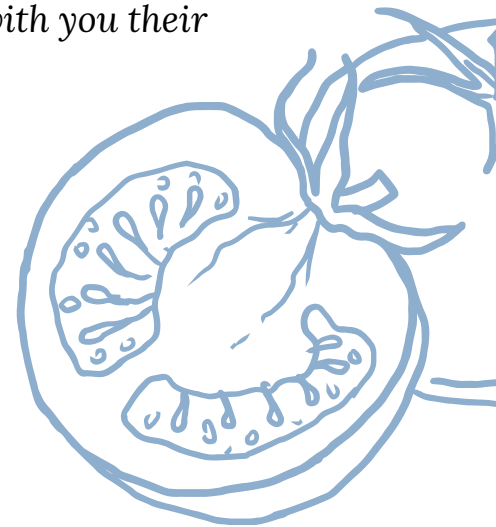
A place where you can meet up with your friends and loved ones. Where Cristian and Lorenzo will share with you their culinary delights.



Lorenzo



Cristian



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## ANTIPASTI / STARTER

### VEGETARIAN

#### ZUPPA DEL GIORNO

€6.50

Soup of the day. Ask your server.

#### GARLIC PIZZA BREAD (1)

€7.50

Add Mozzarella Cheese + €1.50 (7)

#### BRUSCHETTA AL POMODORO (1)

€8.00

Toasted Homemade Bread with fresh Tomato, Garlic, Basil and Oregano.

Add Fiordilatte Cheese + €2.50 (7)

#### CAPRESE (7)

€9.95

Buffalo Mozzarella, Tomato, Basil, Oregano on a bed of Rocket Salad.

### SEA FOOD

#### CALAMARI FRITTI (1,9)

€10.50

Squid dusted with Semolina flour Served with Mixed Leaves and spicy Tomato Sauce.

**\*\*MAIN COURSE PORTION\*\***

€19.50

#### COZZE ALL'AGLIO (11,13)

€10.50

Fresh Mussels steamed with Garlic and Chilli. Served in a White Wine sauce with Parsley and a hint of Tomato Sauce.

#### GAMBERI PICCANTI (10)

€11.20

Pan-Fried Prawns with Chilli, Parsley, Garlic, White Wine, and Tomato Sauce.

### MEAT

#### ANTIPASTO MISTO (1,3,7)

€17.50

A Selection of Italian Cured Meat, Cheese and a Variety of Pickles. Served with Bread.

### FOOD ALLERGENS

① GLUTEN	② PEANUTS	③ TREE NUTS	④ CELERY
⑤ MUSTARD	⑥ EGGS	⑦ DAIRY PRODUCTS	⑧ SESAME
⑨ FISH	⑩ CRUSTACEANS	⑪ MOLLUSCS	⑫ SOYA
⑬ SULPHITES	⑭ LUPIN		

## PRIMI PIATTI/PASTA DISHES

### VEGETARIAN

#### SPAGHETTI AL POMODORO (1)

€14.50

Spaghetti Pasta served with Tomato Sauce and Basil.

#### PENNE ARRABBIATA (1)

€15.00

Penne Pasta with Chilli, Parsley, Garlic in a Tomato Sauce.  
Add Pancetta + €3.00

#### LINGUINE BASIL PESTO (1,3,7)

€17.20

Linguine Pasta tossed in a rich Pesto of Basil, Parmesan, Pinenuts, Garlic and extra virgin Olive Oil.

#### PENNE ORTOLANA (1)

€17.50

Penne pasta with Onion, Peppers, Garlic, Courgette, Aubergine, Tomato and Basil.

### SEA FOOD

#### PENNE SALMONE (1,7,9)

€19.80

Penne pasta with Smoked Salmon, Vodka, Cream and a dash of Tomato sauce.

#### LINGUINE SCOGLIO (1,9,10,13)

€21.20

Linguine Pasta with a mix of Mussels, Squid, Prawns and Cod flashed with White Wine and a dash of Tomato Sauce.

### MEAT

#### FETTUCCINE BOLOGNESE (1,6,7)

€15.20

Egg Fettucine Pasta with Beef and Pork mince, slow cooked for hours with Celery, Carrots, Onion and Tomato sauce.

#### SPAGHETTI CARBONARA (1,6,7)

€17.20

Spaghetti pasta with Pancetta, Eggs, Black Pepper and Pecorino Cheese.

#### FETTUCCINE DELLA CASA (1,6,7)

€18.20

Egg Fettucine Pasta with Chicken, Bacon, Onion and Mushrooms in a creamy Tomato Sauce.



## PIZZERIA

### VEGETARIAN

#### NAPOLETANA (1)

10" €11.50      12" €13.00

Tomato sauce base, Garlic and Oregano.

#### MARGHERITA (1,7)

10" €12.50      12" €13.50

Tomato sauce base, Mozzarella Cheese, Basil.

#### QUATTRO FORMAGGI (1,7)

10" €13.00      12" €15.00

Tomato or White sauce base, Mozzarella Cheese, Auricchio Cheese, Gorgonzola Cheese and Parmesan Shavings.

#### VEGETARIAN (1,7)

10" €14.00      12" €15.00

Tomato sauce base, Mozzarella Cheese, Peppers, Onion, Courgette and Aubergine.

### SEA FOOD

#### FRUTTI DI MARE (1,7,9)

10" €16.50      12" €18.50

Tomato sauce base, Mussels, Prawns, Squid, Garlic and Parsley.

### MEAT

#### POLLO (1,7)

10" €14.00      12" €16.00

Tomato sauce base, Mozzarella Cheese, Chicken, Bacon, Onion, Pepper and Mushroom.

#### CAPRICCIOSA (1,7)

10" €14.00      12" €16.00

Tomato sauce base, Mozzarella Cheese, Ham, Mushroom, Artichoke and Olives.

#### TRINACRIA (1,7)

10" €14.00      12" €16.00

Tomato sauce base, Mozzarella Cheese, Parma Ham, Rocket and Parmesan Shavings.

#### CALZONE (1,7)

€15.00

Folded Pizza with Ham, Mushroom and Olives. Or choose your own (3 toppings).

#### MONTANARA (1,7)

10" €15.00      12" €17.00

Mozzarella Fiordilatte base, Italian Sausage meat, Porcini Mushroom and Red Onion.

#### PROSCIOUTTO E FUNGHI (1,7)

10" €13.50      12" €15.00

Tomato sauce base, Mozzarella Cheese, Ham and Mushrooms.

#### PEPPERONI (1,7)

10" €13.00      12" €14.50

Tomato sauce base, Mozzarella and Pepperoni.

#### PATATE (1,7)

10" €13.00      12" €15.00

Tomato sauce base, Mozzarella Cheese, Roast Potatoes, Salami, Red Onion and Artichoke.

#### HAWAIIAN (1,7)

10" €13.50      12" €14.50

Tomato sauce base, Mozzarella Cheese, Ham, Pineapple and Sweetcorn.

#### CARNAIOLA (1,7)

10" €13.50      12" €15.00

Tomato sauce base, Mozzarella Cheese, Pepperoni, Ham, Bacon and Chicken.

### EXTRA TOPPINGS

MEAT/CHEESE €1.50

VEGETABLE €1.00



## SECONDI PIATTI / MAIN COURSE

### VEGETARIAN

#### MELANZANA VENTAGLIO (7)

€17.00

Baked Aubergines with Fresh Tomato, Mozzarella and Oregano on a bed of Salad.

### SEA FOOD

#### SALMONE AL CARTOCCIO (9,13)

€21.50

Darne of Salmon wrapped in tin foil with Cherry Tomato, Dill, Garlic and a dash of White Wine. Served with mixed Salad.

#### FRITTO MISTO (9,10)

€22.50

Deep-fry Prawns, Squid, and Cod. Served with salad and spicy Tomato sauce.

### MEAT

#### SCALOPPINA AI FUNGHI (7)

€18.50

Pan fried Pork loin on Mushroom, Garlic, Cream and White Wine sauce. Served with mixed leaves.

#### POLLO PIZZAIOLA

€18.90

Pan-fried Chicken Breast served with Garlic and Oregano in a Tomato sauce.

#### GRIGLIATA MISTA (1,12)

€22.50

Italian Sausages, Chicken Fillet, Pork Loin and Beef Steak. Served with Brandy sauce and Roast Potatoes.

#### BISTECCA DI MANZO (1,12)

€26.00

Medium grilled 10oz Striploin served with mix Salad, Roast Potato and Green Peppercorn sauce.

Our ingredients are locally sourced by:

- **Butcher**  
Mc. Gaherns  
0868498772



- **Fishmonger**  
O'reillys  
0719851389

- **Vegetables**  
Prior Brothers  
0499521257

# Betta Vista

ITALIAN RESTAURANT - PIZZERIA - PUB - COCKTAIL BAR

## CONTORNI / SIDES

### PATATE FRITTE

€5.00

Portion of Chips

### PATATE AL FORNO

€6.00

Portion of Roast Potatoes

### INSALATA MISTA

€5.50

Mixed Leaves

### GRILLED VEGETABLES ( )

€7.30

Courgettes, Aubergines, Onions and Peppers .

### SPINACI (7)

€5.50

Spinach cooked with Butter and Parmiggiano

### FUNGHI TRIFOLATI

€6.00

Stir-fry Mushrooms with Garlic and Parsley.

### SAUTED ONIONS ( )

€5.50

## SOFT DRINKS

PUREÈ JUICE  
ORANGE/APPLE/PEACH €3.00

SAN PELLEGRINO  
ORANGE/LEMON €3.00

COKE/DIET COKE/COKE  
ZERO/FANTA/7UP/CLUB  
LEMON/CLUB  
ORANGE/APPLETIZER /  
LUCOZADE €3.00

KIDS JUICE  
PEACH/PEAR €2.00

MIWADI ORANGE/LIME  
/BLACKCURRANT GL €0.50  
JUG € 2.00

BTL SPARKLING/STILL  
WATER €3.00

MILK GL €1.50 PT €3.00

## HOT DRINKS

TEA/HERBAL TEA €2.00

ESPRESSO €2.50

DOUBLE ESPRESSO  
/AMERICANO/ HOT  
CHOCOLATE €3.00

CAPUCCINO/LATTE €3.50

ITALIAN HOT CHOCOLATE €3.50  
\*\*ADD YOUR FAVOURITE  
LIQUEUR\*\* + €5.00

HOT WHISKEY/HOT PORT €5.50

IRISH COFFEE/  
BAILLEYS COFFEE/  
CALYPSO COFFEE €8.00

## DOLCE / DESSERTS

### PEAR AND CHOCOLATE TART

(12,3,5,6,7,12)

€7.50

Served with Ice Cream.

### PROFITEROLES (7)

€7.50

Served with whipped Cream and  
Chocolate Coulis.

### TORTA AMARETTO (3,7)

€7.50

Amaretto biscuits cake with  
almonds served with Ice Cream.

### TIRAMISU (1,7)

€7.50

### PANNA COTTA (7)

€7.50

Served with Coulis of your choice  
(Strawberry, Chocolate or  
Caramel).

### PIZZA NUTELLA (2,3,7)

€7.50

Topped with Hazelnuts and Icing  
Sugar.

### VEGAN SICILIAN LEMON DESSERT

€7.50

## SELEZIONE DI VINI/WINE LIST

### VINI ROSSI/RED WINE

#### **BARBERA D'ALBA (13)**

Vibrant Barbera d'Alba, from Piedmont, Italy. Rich Cherry and plum flavours, lively acidity. Versatile and food-friendly.

BOTTLE €39.00 GLASS €12.00

#### **VALPOLICELLA BOLLA (13)**

Bolla Valpolicella, Classic Italian red wine. Ripe Cherry, berry flavours. Smooth medium-bodied. Versatile for pairing.

BOTTLE €28.00 GLASS €8.00

#### **MANDRAROSSA NERO D'AVOLA (13)**

Mandarossa Nero d'Avola, Sicilian gem. Intense red fruit, hints of spice. Full-bodied, velvety. Perfect with hearty dishes.

BOTTLE €30.00 GLASS €8.50

#### **MONTEPULCIANO BORGO SENA (13)**

Borgo Sena Montepulciano, Tuscan delight. Rich blackberry, plum notes, Medium-bodied, silky texture. Ideal for Italian cuisine.

BOTTLE €28.00 GLASS €8.00

### VINI ROSATO/ROSE WINE

#### **CERASUOLO MONTEPULCIANO D'ABRUZZO (13)**

Cerasuolo Montepulciano d'Abruzzo, high quality Casal Thaulero rose wine. Beautifully light cherry colour with a fruity bouquet of wild and red cherries plus hints of rose petals. Perfectly paired with starters, white meats, soups and pizza.

BOTTLE €28.00 GLASS €8.00

### VINI BIANCHI/WHITE WINE

#### **FONTANA FREDDA GAVI (13)**

Fontana Fredda Gavi, Italian white treasure. Crisp apple, citrus flavors. Light-bodied, refreshing. Perfect with seafood.

BOTTLE €39.00 GLASS €12.00

#### **CHARDONNAY TERRE DI CHIETE (13)**

Chardonnay Terre di Chiete, Casal Thaulero winery. Delicate & pleasantly fruity, hint of citrus. Ideal to accompany fish, delicate cheeses and white meats. Excellent as an aperitif.

BOTTLE €28.00 GLASS €8.00

#### **MANDRAROSSA GRILLO (13)**

Mandarossa Grillo Terre Siciliane, Sicilian sunshine in a bottle. Lively Tropical fruit, citrus aroma. Refreshing medium-bodied. Perfect for seafood and summer gatherings.

BOTTLE €39.00 GLASS €8.50

#### **L'AURANTE ORGANIC CATARRATTO PINOT GRIGIO (13)**

L'Aurante Catarratto Pinot Grigio, Harmonious blend of Sicily. Dry, medium acidic, citrus notes & tropical fruit notes. Perfect for savoury starters, pasta & seafood.

BOTTLE €28.00 GLASS €8.00

