

PASTA

Gluten free pasta available upon request + \$3.50

PENNE NAPOLITANA \$18

traditional napolitana sauce served with penne pasta

SPAGHETTI BOLOGNESE \$20

our own special bolognese sauce slow cooked for 6 hours served with spaghetti

SPINACH AND RICOTTA RAVIOLI \$19

pillows of pasta filled with spinach and ricotta mix served in our own napolitana sauce

LASAGNE \$20

BD's own special bolognese sauce in a traditional dish with a side of mixed salad

FETTUCINI BOSCIOLA \$21

smoked bacon, mushrooms, shallots, fettuccine pasta in a delicious creamy sauce

TORTELLINI BOSCIOLA \$21

navel shaped pasta with meat farce, smoked bacon, mushrooms and shallots infused in a creamy sauce

CHEESE CRUST TORTELLINI \$22

our twist on a classic dish with parmesan crusted tortellini served on a napolitana sauce bed with smokey bacon, shallots and mushrooms

PRAWN FETTUCINI \$24

tiger prawns cooked in a napolitana inspired aurora sauce with mushrooms, shallots and fettuccine pasta

PENNE AL POLLO \$24

roast chicken strips with a mix of flavours, mushrooms, fresh herbs, semi sundried tomatoes, garlic, and penne pasta in a creamy sauce

FETTUCINE SICILIANA \$19

a selection of antipasto vegetables in a napolitana sauce with fresh herbs and fettuccine pasta

FETTUCINE CHORIZO \$23

chorizo sausage with roasted capsicum strips, black olives, spanish onion in a rich napolitana and fresh basil sauce with fettuccine pasta

SEAFOOD TAGLIATELLE \$25

prawns, scallops, mussels and squid cooked in our own napolitana sauce, fresh basil, olives and tagliatelle pasta

SALAD

GARDEN SALAD \$14

mixed seasonal salad leaves, farm fresh tomatoes, cucumber, julienne mix of vegetables lightly dressed with our own balsamic dressing

RUCOLA \$16

wild rocket leaves with strips of hand sliced prosciutto, olives, lightly tossed with our own balsamic dressing and pecorino cheese

CAPRESE \$16

mixed seasonal salad leaves, glass house cherry tomatoes, olives, bocconcini and roasted capsicum strips, mixed with our own balsamic dressing

CAESAR/CHICKEN CAESAR \$16/\$19

classic salad with cos lettuce, grilled bacon, herb infused croutons, pecorino cheese, mixed with our own caesar dressing

DESSERT

GELATO \$10

tartufo, bacio, mango, mint ice, limone

STICKY DATE PUDDING \$11

our own twist on this delicious dessert, individual date cake served with warm caramel sauce

TIRAMISU \$11

classic Italian cake with espresso soaked sponge fingers, marscapone, dusted with cocoa powder, made to our own special recipe

PROFITEROLES \$11

hand made choux pastry profiteroles filled with crème patisserie then dark chocolate drizzled over the top



TAKE AWAY MENU

(02) 4862 5882

The Grand Arcade
291-297 Bong Bong Street
Bowral NSW 2576

Dinner from 5pm
Monday to Saturday

www.bdspizza.com.au

STARTERS

BREADS

garlic OR herb

\$7

CRUSTS

garlic fresh herbs and sauce
chilli, herbs and sauce
cheese and bacon
olive and pesto

\$11/\$11/\$12/\$12

MAINS

SCHNITZEL

choice of chicken or veal: crumbed and cooked golden, made fresh to order served with salad and potato wedges

\$23

PARMIGIANA

choice of chicken or veal: made fresh to order, crumbed and cooked golden, layered with eggplant, mozzarella cheese and our own napolitana sauce

\$25

VEAL MUSHROOM

tender veal scallopine served with mushrooms and shallots in a white wine cream sauce (bacon optional)

\$24

VEAL SALTIMBOCCA

tender veal scallops with prosciutto fresh sage leaves finished in a white wine cream sauce

\$24

VEAL SEAFOOD

tender veal medallions, prawns and scallops in a creamy white wine sauce

\$28

CHICKEN PRAWN AND AVOCADO

chicken breast cooked in an avocado infused creamy white wine sauce with prawns

\$28

GOURMET PIZZA

Gluten free + \$3.50 each

ANTIPASTO

marinated and chargrilled artichoke, zucchini, capsicum, eggplant and mushrooms topped with olives

MED/LRG

\$23/\$25

CHORIZO

caramelised onion, cherry tomato, basil, garlic feta & mozzarella

\$24/\$26

SPINACI

wilted English spinach, sun-dried tomato, roast pumpkin, bocconcini cheese drizzled with basil pesto sauce

\$23/\$25

FETA

marinated and chargrilled artichoke, zucchini, capsicum, eggplant and mushrooms with fresh herbs and topped with feta cheese

\$23/\$25

PROSCIUTTO

thin slices of hand cut prosciutto, farm fresh tomatoes, topped with wild rocket leaves drizzled basil pesto sauce and pecorino cheese

\$22/\$24

TANDOORI CHICKEN

chicken strips marinated in tandoori spices, broccoli, topped with mango chutney and cucumber yoghurt

\$24/\$26

TERIYAKI POLLO

chicken strips marinated in a teriyaki sauce with chillies and fresh coriander topped with sesame seeds and snow peas

\$24/\$26

SATAY CHICKEN

satay sauce base, roast chicken, capsicum, Spanish onion and diced pineapple

\$23/\$25

MEXICANA

ground beef, kidney beans, avocado and jalapeño chilli topped with corn chips and sour cream

\$23/\$25

PANCETTA

hand shaved Italian cured pork belly with cherry tomatoes, shallots, topped with wild rocket leaves, pecorino and drizzled with basil pesto

\$23/\$25

SPICY ITALIAN SAUSAGE

spicy sausage, Spanish onion, roasted capsicum, garlic and bocconcini cheese

\$23/\$25

BD'S HOUSE SPECIAL

sliced salami, farm fresh tomatoes, Spanish onion, roasted capsicum, a hint of garlic, fresh herbs, olives and anchovies

\$23/\$25

THE BOWRAL

large prawns, squid, avocado, garlic, fresh herbs and a hint of chilli

\$25/\$28

SEAFOOD SATAY

rich satay base, large prawns, squid, mussels, fresh herbs topped with snow peas

\$25/\$28

TRADITIONAL PIZZA

Gluten free + \$3.50 each

CHEESE

mozzarella cheese on a tomato sauce base

\$17/\$19

MARGHERITA

freshly sliced tomato, fresh basil and a hint of garlic

\$19/\$21

HAWAIIAN

sliced ham topped with diced pineapple

\$19/\$21

SUPREME

cabanossi, pepperoni, ham, capsicum, Spanish onion and mushrooms (olives and anchovies optional)

\$20/\$22

BBQ MEAT LOVERS

bbq sauce base with ground beef, pepperoni, cabanossi and ham

\$20/\$22

PEPPERONI

sliced pepperoni sausage on a tomato base

\$19/\$21

BACON

sliced bacon with shallots, cherry tomatoes and Spanish onion

\$21/\$23

NAPOLITANA

fresh tomato slices, basil, a hint of garlic, olives and anchovies

\$20/\$22

FOUR SEASONS

ham, mushrooms, capsicum, prawns, fresh herbs and a hint of garlic

\$22/\$24

BBQ CHICKEN AND BACON

oven roasted chicken on a bbq sauce base topped with bacon

\$22/\$24