

PASTA

Gluten free pasta available upon request + \$3.50

PENNE NAPOLITANA \$19

traditional napolitana sauce served with penne pasta

SPAGHETTI BOLOGNESE \$21

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

SPINACH AND RICOTTA RAVIOLI \$21

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

LASAGNE \$21

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

FETTUCINI BOSCIOLA \$22

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

TORTELLINI BOSCIOLA \$22

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

CHEESE CRUST TORTELLINI \$23

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

PRAWN FETTUCINI \$27

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

PENNE AL POLLO \$26

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

FETTUCINE SICILIANA \$20

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

FETTUCINE CHORIZO \$25

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

SEAFOOD TAGLIATELLE \$27

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, passion fruit, 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

LUNCH:
Friday - Saturday | 12pm - 2.15pm

DINNER:
Monday | 5pm - 8.00pm
Tuesday - Saturday | 5pm - 8.30pm

SUNDAY | CLOSED

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
SALT AND PEPPER SQUID tender strips of squid dusted in a salt and pepper mix then tossed in parmesan cheese, served with tartare sauce and mixed leaves	\$22

MAINS

SCHNITZEL choice of chicken or veal: crumbed and cooked golden, made fresh to order served with salad and potato wedges	\$25
PARMIGIANA choice of chicken or veal: made fresh to order, crumbed and cooked golden, layered with eggplant, mozzarella cheese and our own napolitana sauce	\$27
VEAL MUSHROOM tender veal scallopine served with mushrooms and shallots in a white wine cream sauce (bacon optional)	\$26
VEAL SALTIMBOCCA tender veal scallops with prosciutto fresh sage leaves finished in a white wine cream sauce	\$27
VEAL SEAFOOD tender veal medallions, prawns and scallops in a creamy white wine sauce	\$32
CHICKEN PRAWN AND AVOCADO chicken breast cooked in an avocado infused creamy white wine sauce with prawns	\$31

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	\$25/\$27
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	\$23/\$25
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 tomato, 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	\$27/\$30
SEAFOOD SATAY rich satay base, large prawns, squid, mussels, fresh herbs topped with snow peas	\$27/\$30

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)	\$22/\$24
BBQ MEAT LOVERS bbq sauce base with ground beef, pepperoni, cabanossi and ham	\$22/\$24
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	\$24/\$26
BBQ CHICKEN AND BACON oven roasted chicken on a bbq sauce base topped with bacon	\$23/\$25