



bellissimo

Bellissimo offers a varied feast that ensures within minutes your table will be groaning with dishes. The trattoria style of Italian hospitality is the inspiration for the cheerful décor, comprising cheerful chequered table cloths and a marble bar, and the menu, which offers a wide variety of entrees, pasta, mains and desserts.

The dishes vary from some both familiar and traditional whilst others are inspired from different regions in Italy, with peasant-style ingredients, herbs and some dishes with chilli. The service is attentive, with staff happy to make suggestions for food and beverage choices from the wine menu, which carries both Australian and Italian selections.

The Zuppa de Mare con Tartufo (\$17.50) is a delicious combination of fresh seafood poached in a saffron broth, finished with an exotic touch of white truffle oil. For main, an Italian winter staple – Osso Bucco (\$28.50) – was very tender and came with a rich sauce and gremolata, which was easily soaked up with the accompanying saffron rice cake.

An item on the dessert list which should not be passed by is the Pumpkin Pudding, (\$16.00) with poached fruit and ice cream. An unusual addition to the menu, it does not disappoint. Moist, with the fruit providing sweet bites of flavour to offset the pumpkin sponge and a light syrup, it was the perfect way to finish a meal – molto bello!

Where: 15, 427 Docklands Drive, Waterfront City, Docklands.

When: Open 7 days, 11:30am - 9:30pm

Phone: (03) 9326 6636

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Champagne and wine only

Mount Alexander Wine Circuit

Blackjack Shiraz 04

This wine has a pedigree and has been awarded more praise than many other Shiraz with higher price tags. Sheer excellence does it some justice... that and its ability to put paid to any critics who may doubt what Australian Shiraz is capable of achieving. It's more than ripe plum, chocolate and tobacco hints. There are ethereal notes that transcend mere flavour descriptions: verges on heaven in a glass and demands a top feast to accompany it.

\$35 ex-winery

www.blackjackwines.com.au



Langanook Cabernet Sauvignon/Merlot/Cabernet Franc 04

A wine that makes you say, "More please." If Cabernet blends are making a comeback, this one adds further justification to the movement. Delightfully succulent, complex and redolent with berry fruits, a touch of mint and sophisticated use of new French oak barrels, this blend is good reason why traditional Bordeaux varieties should never be ignored when looking for a red wine with polish.

\$25 ex-winery

www.langanookwines.com.au



Harcourt Valley Riesling 05

I look for a point of difference when I examine a wine. This Riesling struck me with its perfumed apple bouquet, its ripe Germanic fullness on the palate and its smooth long finish. Though it borders on going overboard with heady sweetness, the finish is lingeringly crisp and refreshing. There is a zing in this wine that is immensely appealing. It's a luscious bargain too.

\$16 ex-winery

www.harcourtvalley.com.au



By Tom Neal Tacker