

Bellaria Restaurant & Wine Bar certified "One of the Best Italian Restaurants in the UK"
by the Italian Chamber of Commerce and Industry

While You Are Waiting

Bites

Garlic bread / with cheese £6 / £8
Mixed Nuts £4.5
Nocellara Olives £4

Drinks

Aperol Spritz £9.5
Bellaria Espresso Martini £9.5
Bellini £8

Sharing Platters - Starters - Salads

Fritto Misto deep-fried platter of prawns, calamari, cod, whitebait, and carrot sticks served with green tartar sauce	per person / min for 2	£15pp
Meat & Cheese Platter with the finest cold Italian cured meat and cheese selection, served with rosemary honey and homemade focaccia	per person / min for 2	£13pp
Crunchy Deep Fried courgettes served with black garlic-mayo sauce or avocado mayo ✓		£9
Burrata Cheese served with sweet and sour caponata, dark chocolate, crostini and basil foam ✓		£14
Rocket with Pears , toasted walnuts, balsamic glaze and blue cheese sauce ✓		£10
"Pansanella" a salad of cucumber, cherry tomatoes, red onion, black olives, croutons with red wine vinegar and a touch of oregano ✓		£10
Classic Bruschetta with tomato, garlic, oregano and basil add olives or mozzarella for £4 ✓		£9
Tricolore Salad - Twisted Buffalo Mozzarella with avocado, heritage tomatoes and basil ✓		£14
Beef Tartare with truffle, mustard seeds, marinated egg yolk, red onion and parmesan chips		£16
Spicy King Prawns in a white wine and garlic sauce with a touch of chilli served with croutons		£16

Executive Chef: Graziano Currao

12.5% of gratuity will be added to the bill.

We take pride in working with farmers and boutique suppliers that provide fresh, organic and sustainable sourced produce.

To our guests: At Bellaria Restaurant we pay great care and attention to allergies and intolerances. Kindly let the staff know if you have any dietary requirements. Thank you

Pasta - Risotto | Gluten Free Pasta Available

"Black Ravioli" filled with mixed seafood served with cherry tomato, basil foam and lime zest	£19
Paccheri alla Norma , tubular pasta served with fried aubergine, sautéed ricotta and basil v	£17
Linguine with Cornish Crab Meat , cherry tomatoes, chilli and parsley	£22
Pumpkin Risotto with amoretta biscuits, pecorino cheese, topped with a crumble of walnuts, pumpkin seeds and crispy pecorino v	£18
Spaghetti Arrabbiata with a spicy tomato and garlic sauce v	£14
Spaghetti Cacio e Pepe pecorino cheese and freshly ground black pepper v	£16
Homemade Tagliatelle with seven hours slow cooked, old-style beef ragu	£19
Homemade Tagliatelle with king prawns cooked in a lobster bisque served with courgette velouté, crunchy courgettes and toasted black ink bread crumbs	£21
Risotto with porcini mushrooms, truffle, burrata cheese and parmesan v	£22

Veg - Fish - Meat Main Courses

Mixed Grilled Fish Platter for Two

Prawns, Sea bass, Cod and Calamari
served with grilled vegetables and roasted potatoes £28 per person

Mixed Grilled Meat Platter for Two

Sirloin steak, Chicken supreme and Duck breast,
served with roasted potatoes, mixed green salad and trio of sauces £28 per person

Pan-Fried Sea Bass Fillets served with baby carrots, crunchy black cracker and pea purée	£22
Deep-Fried Cod in Breadcrumbs served with two types of cauliflower	£20
28 day Aged Grilled Farm Sirloin Steak topped with pistachio, served with parmesan fondue and porcini mushrooms	£28
Pan-Fried Duck Breast served with baby carrots, grapes and a red wine reduction, roasted potatoes	£22
Pan-Fry Chicken Milanese Cutlet served with salad or homemade chips	£19
"Tortino Di Parmigiana" Aubergine and Parmesan Pie served with a parmesan fondue v	£16

Sides **v**

- | Mixed leaf salad £5 | Sautéed Spinach £5
- | Homemade chunky chips with smoked paprika and fresh Italian herbs £5 |
- | Sautéed baby carrots £5 | Potatoes roasted in mixed herbs £5 |