

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

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### While You Are Waiting

**Garlic Bread | with mozzarella cheese £6 | £8**

**Crunchy Deep Fried Courgettes served with avocado mayo. £7**

**Grilled Padron Peppers £8**

**Deep Fried Calamari served with garlic mayo £11**

**Mixed Nuts £5**

**Nocellara Olives £4.5**

### Sharing Platter - Starters - Salads

<b>Fritto Misto</b> deep-fried platter of prawns, calamari, salmon, whitebait and carrot sticks, served with tartar sauce	Individual - £17 / Platter for 2	£30
<b>Meat &amp; Cheese Platter</b> for Two with the finest cold Italian cured meat and cheese selection, served with rosemary infused honey		£15 per person
<b>Spicy King Prawns</b> in a white wine and garlic sauce with a touch of chilli served with croutons		£16
<b>Couscous and Asparagus Salad</b> with peppers, tomatoes, black olives and parmesan cheese ✓		£13
<b>Burrata Cheese</b> served with sweet and sour caponata, crostini and basil foam ✓		£14
<b>Tricolore Salad</b> - Buffalo Mozzarella with avocado and vine tomatoes ✓		£13
<b>Classic Bruschetta</b> with tomato, garlic, oregano and basil   add crushed olives or mozzarella for £4 ✓		£9

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**

<b>“Black Agnolotti”</b> pasta filled with mixed seafood in a cherry tomato, basil sauce and lime zest	£22
<b>Linguine with Cornish Crab Meat</b> , cherry tomatoes, chilli and parsley	£22
<b>Paccheri alla Norma</b> , tubular pasta served with fried aubergine, sautéed ricotta and basil <b>v</b>	£18
<b>Spinach and Ricotta Ravioli</b> in a butter and sage sauce <b>v</b>	£17
<b>Penne Arrabbiata</b> with a spicy tomato and garlic sauce <b>v</b>	£14
<b>Homemade Tagliatelle</b> with seven hour slow cooked, old style beef ragu	£19
<b>Porcini Mushroom Risotto</b> with seasonal black truffle paste and burrata cheese <b>v</b>	£22

**Veg - Fish - Meat Main Courses**

**Mixed Grilled Fish Platter**

Prawns, Sea Bass, Salmon and Whitebait  
Served with rocket salad and French fries  
Individual Portion. £28 | Platter for two £52

**Mixed Grilled Meat Platter for Two**

Sirloin Steak, Lamb Chops, Chicken Supreme and Meatballs  
Served with roasted potatoes, mixed green salad and peppercorn sauce  
£28 per person

<b>Pan-Fried Sea Bass Fillet</b> served with roasted mixed peppers and new potatoes	£22
<b>28 day Aged Grilled Farm Sirloin Steak</b> coated with pistachio, served with French fries, truffle butter or peppercorn sauce	£28
<b>Pan-Fried Salmon</b> served with asparagus and couscous salad	£22
<b>Pan-Fry Chicken Milanese</b> served with salad or French fries	£19
<b>Ceaser Salad</b> served with fresh grilled chicken, anchovies and croutons	£19

**Sides | **v** £6**

| Mixed Leaf Salad |

| Rocket and Parmesan Salad | Tomato and Onion Salad |

| French Fries | New Potatoes in Mixed Herbs |

## Desserts

### Traditional Italian Cheese Board £12

#### Affogato Coffee £7

With Frangelico £5

#### Classic Italian Tiramisu £7

#### Panna Cotta £7

with passionfruit or mango

#### Torta Caprese £9

with chocolate and almond and a scoop of vanilla ice cream

#### Lemon Sorbet £6

#### Ice Cream £6

Chocolate / Vanilla / Pistachio

### Liqueur coffees £9.50

Irish Coffee w Jamesons

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Bellaria's Coffee w Frangelico

|

Calypso Coffee w Tia maria

Italian Coffee w Amaretto

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Baileys Coffee w Baileys

|

French Coffee w Courvoissier

### After dinner cocktails £9.50

White Russian | Vodka, Kahlua Liqueur, Double Cream

Bellaria Espresso Martini | Aluna Coconut Rum, Mozart Dark Chocolate Liqueur, Coconut Syrup, Espresso

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