

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 | In Attesa

Aperol Spritz £9.5	Bellini £8
Lemon Sorbet & Limoncello Prosecco £11	Nocellara Olives £3
Garlic Bread £4, add mozzarella for £3	Crispy Courgette Fritters w Tartare Sauce £7

### Starters | Antipasti

<b>Mixed Seafood Platter</b> with octopus, prawns, calamari, clams, mussels, garlic butter and white wine sauce served with toasted homemade bread Tagliere di pesce	per person / min for 2	£14
<b>Meat &amp; Cheese Platter</b> with the finest cold Italian cured meat and cheese served with rosemary infused honey Tagliere di carne	per person / min for 2	£13
<b>Burrata Cheese</b> served with Parma Ham, fig and a balsamic vinegar reduction optional <b>V</b> Burrata servita con prosciutto di Parma		£14
<b>Marinated Mixed Grilled Vegetables</b> served with yoghurt and mint sauce <b>V (vegan opt)</b> Tagliere di verdure grigliate di stagione		£12
<b>Crunchy Garden Salad</b> with grapes, baby mozzarella, peppers, walnuts and salad dressing <b>V (vegan opt)</b> Insalata mista		£13
<b>"Tricolore Salad"</b> Buffalo Mozzarella with Avocado, tomato and mixed leaves <b>V</b> Insalata tricolore		£12
<b>Classic Bruschetta</b> with tomato, garlic, oregano and basil   add crushed olives or mozzarella for £4 <b>V</b> Bruschetta classica		£9
<b>Oven Baked Aubergine</b> with mozzarella, tomato sauce and fresh basil <b>V</b> Parmigiana classica		£10
<b>Beef Carpaccio</b> with rocket, lemon-olive oil dressing and parmesan shavings Carpaccio di manzo		£14
<b>Baby Octopus</b> in a spicy tomato sauce served with toasted homemade bread Moscardini alla diavola		£11
<b>Crispy Baby Squid</b> with sweet and sour sauce and courgette fritters Calamari e zucchine fritte		£12
<b>Sautéed Mussels and Clams</b> in a fiery tomato sauce served with toasted homemade bread Cozze e vongole alla marinara		£11

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.  
If you have any food allergies please ask your waiter to advise you.

**To our guests:** At Bellaria Restaurant we pay great care and attention to allergies and intolerances.  
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**Executive Chef - Roberto Tonzanu**

**Pasta - Risotto | Paste – Gluten Free Pasta Available**

<b>Risotti Homemade Ravioli filled with Monkfish</b> and king prawns served in a delicate crab sauce Ravioli fatti in casa con gamberoni e rana pescatrice	£22
<b>Paccheri "large pasta" with Mussels</b> , cherry tomatoes, garlic and parsley served on an aubergine purée Paccheri con cozze, pomodorini pachini	£17
<b>Linguine with Cornish Crab Meat</b> , cherry tomatoes, chilli and parsley Linguine con polpa di granchio con pomodorini	£22
<b>Risotto with King Prawns</b> , orange segments, cointreau, and sprig of fresh mint Risotto con gamberoni	£21
<b>Linguine with Fresh Clams</b> in a white wine sauce and fresh parsley Linguine con vongole fresche	£19
<b>Homemade Ravioli</b> filled with ricotta cheese and spinach served with butter and sage <b>✓</b> Ravioli fatti in casa al burro e salvia	£14
<b>Gnocchi "potato dumplings" with Gorgonzola</b> "Italian blue cheese" and pistachios <b>✓</b> Gnocchi di patate con gorgonzola e pistacchio	£17
<b>Penne Arrabbiata</b> with a spicy tomato and garlic sauce <b>✓</b> Penne all'arrabbiata	£14
<b>Spaghetti Cacio e Pepe</b> pecorino cheese and freshly ground black pepper <b>✓</b> Spaghetti Cacio e Pepe	£16
<b>Homemade Tagliatelle</b> beef ragu Tagliatelle al ragu	£17
<b>Spaghetti Carbonara</b> with egg yolk, parmesan, black pepper and pancetta Traditional Carbonara	£18
<b>Saffron Risotto</b> served with fresh parmesan shavings <b>✓</b> Risotto alla Milanese	£17

**Veg - Fish - Meat Main Courses | Secondi - Carne - Pesce**

<p><b>Mixed Grilled Fish Platter for Two</b></p> <p>prawns, sea bass, monkfish and salmon served with roasted vegetables and potatoes Tagliere di pesce</p> <p style="text-align: right;">£29 per person</p>
<p><b>Mixed Grilled Meat Platter for Two</b></p> <p>beef fillet, chicken breast, lamb cutlets, Italian sausage and pork belly served with garlic and rosemary sautéed potatoes Tagliere di Carne</p> <p style="text-align: right;">£26 per person</p>

<b>Pan-Fry Sea Bass Fillets</b> served with pea purée, mixed sautéed bell peppers and roasted potatoes Filetto di spigola	£22
<b>Pan-Fry Monkfish Fillet</b> served with sautéed asparagus and celeriac purée Filetto di rana pescatrice	£24
<b>Pan-Fry Salmon Fillet</b> served with sautéed asparagus and baby potatoes Filetto di salmone	£18
<b>28 day Aged Grilled Farm Ribeye Steak</b> served with French fries and peppercorn sauce or truffle butter Bistecca di manzo	£26
<b>Grilled Lamb Cutlets</b> served with new potatoes and sautéed spinach Costine di agnello alla griglia	£21
<b>Artichoke Hearts</b> marinated in orange juice served with grilled seasonal vegetables <b>✓</b> Cuori di carciofo	£17
<b>Pan-Fry Chicken Milanese</b> served with salad or French fries Pollo alla Milanese	£18
<b>Chicken Caesar Salad</b> with croutons and fresh parmesan shavings Insalata Cesare di pollo con crostini e scaglie di parmigiano	£16

**Sides | Contorni ✓**

Garlic Bread £4 Pane all'aglio		Rocket and Parmesan £6 Rucola e parmigiano		French Fries £4 Patatine fritte
Sautéed Baby Potatoes £4 Patate saltate		Tomato and Onion Salad £4 Insalata di pomodoro e cipolla rossa		
Green Beans £4 Fagiolini		Sautéed Spinach £4 Spinaci Saltati		Mix or Green Salad £4 Insalata mista o verde

**Desserts | Dolci**

**Traditional Italian Cheese Board £12**

Tagliere di formaggi Italiani tradizionali

**Affogato Coffee £6**

Affogato

**Classic Italian Tiramisu £7** Tiramisu

classico **Panna Cotta £7**

with Chocolate or Caramel or Strawberry sauce

Panna cotta "chocolate, crème caramel or strawberry puree "

**Lemon Cheesecake £7**

Cheesecake al limone

**Torta Caprese £9**

with chocolate and almond and a scoop of vanilla ice cream

Torta caprese servita con gelato alla vaniglia

**Ice Cream £6**

Chocolate or Vanilla

Geleto "cioccolato e vaniglia"

**Lemon Sorbet £6**

Sorbetto al limone

**Liqueur coffees £9.50**

Irish Coffee w Jamesons

Bellaria's Coffee w Frangelico

Calypso Coffee w Tia maria

Italian Coffee w Amaretto

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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