

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
- Crunchy Deep Fried courgettes served with Avocado mayo £7
- Nocellara Olives £4 / Mixed Nuts £4.5

Drinks

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

Sharing Platters - Starters - Salads

- Fritto Misto** deep-fried platter of prawns, calamari, salmon, 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
- Burrata Cheese** served with sweet and sour caponata, dark chocolate, crostini and basil foam ✓ £14
- 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 Carpaccio** served with rocket, parmesan shavings, olive oil and lemon dressing £14
- Spicy King Prawns** in a white wine and garlic sauce with a touch of chilli served with croutons £16
- Deep-Fried Calamari** served with courgette sticks and garlic mayo £14

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

Spinach and Ricotta Ravioli in a butter and sage sauce	£17
Paccheri alla Norma , tubular pasta served with fried aubergine, sautéed ricotta and basil ✓	£17
Linguine with Cornish Crab Meat , cherry tomatoes, chilli and parsley	£22
Pumpkin Risotto with amoretti biscuits, pecorino cheese, topped with a crumble of walnuts, pumpkin seeds and crispy pecorino ✓	£18
Penne Arrabbiata with a spicy tomato and garlic sauce ✓	£14
Homemade Tagliatelle with seven hours slow cooked, old-style beef ragu	£19
Meatball Linguine cooked in a rich tomato sauce	£18

Veg - Fish - Meat Main Courses

Mixed Grilled Fish Platter for Two

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

Mixed Grilled Meat Platter for Two

Sirloin steak, Chicken supreme and meatballs,
served with roasted potatoes, mixed green salad and sauces £28 per person

Pan-Fried Sea Bass Fillets served with sauteed spinach and new potatoes	£22
28 day Aged Grilled Farm Sirloin Steak coated with pistachio, served with mixed grilled vegetables and roasted potatoes	£28
Pan-Fried Salmon served with rocket and parmesan salad and homemade chunky chips	£22
Pan-Fry Chicken Milanese Cutlet served with salad or homemade chips	£19

Sides ✓

- | Mixed leaf salad £5 | Sautéed Spinach £5
- | Homemade chunky chips with smoked paprika and fresh Italian herbs £5 |
- | Rocket and Parmesan Salad £7 | Potatoes roasted in mixed herbs £5 |

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