

“One of the best Italian Restaurants in the UK”
Awarded by the Italian Chamber of Commerce and industry

Aperitivo

	£
Champagne by the glass	11.5
Dry martini	8.5

	£
Prosecco w fresh purée of the day	8
Aperol Spritz	7.5

	£		£
Bread w balsamico & olive oil	3	Toasted almonds (V)	3.5
Cerignola olives (V)	3		

Starters

	£
(V) Soup of the day please ask your waiter	7
(V) Apulian Burrata cheese with celery and bottarga - salted and cured fish roe -	11
(V) Italian tricolore salad tomato, avocado & buffalo mozzarella	9
Deep-fried baby squid served with chili jam and lime mayonnaise	11
(V) Traditional bruschetta topped with grape tomatoes, red onion, fresh basil, drizzled with olive oil	8
Wild seabass carpaccio - signature dish - served with dill mayonnaise and radish	14
(V) Roasted pecorino cheese wrapped in carasau bread served with baby gem and a sour honey dressing	10
Roasted octopus - signature dish - served with crushed potatoes and taggiasche olives	13
Salami Finocchiona served with home baked focaccia and 36 months aged parmesan	9

Pasta

	£
(V) Classic Penne “Arrabbiata style” with home made spicy tomato and garlic sauce	10
(V) Homemade pumpkin ravioli with a butter and sage sauce	14
(V) Wild mushroom risotto with champagne sauce, drizzled with truffle oil	16
Artisan paccheri -tube pasta- - signature dish - with mix seafood & cherry tomato and white wine sauce	18
Homemade tagliatelle with slow cooked handcut beef ragu in a “Barolo” sauce	16
Homemade Sardinian gnocchetti in a bottarga and basil pure	12
Artisan Spaghetti - signature dish - with Cornish crab & cherry tomatoes and chives	16

Sides (V)

	£
Mash potato	4.5
Roasted potato	4.5
Wilted kale	4.5
Glazed heritage carrots	4.5
Rocket and parmesan	4.5
Tomato and onion	4.5
Mix Salad	4.5

Main courses

	£
Pan fried free range chicken breast served with borlotti beans, savoy cabbage and chicken jus	17
28 day aged beef fillet - signature dish - served with smoky smashed potato and wild mushrooms	26
Pork tenderloin served with celeriac, green apples and heritage carrots	22
Roasted fillet of wild seabass served with lentils, cotechino sausage and a veal jus	18
Baked fresh cod loin - signature dish - served with a cauliflower puree, capers, raisins and kale	17
Wild Salmon fillet served with barley, sweet beets and roscoff onion	14

Desserts (V)

	£
Raspberry cheesecake	7
Classic Tiramisù	7
Lemon Sorbet	4.5
White Chocolate cake with a chestnut and persimmon coulis	8
Pannacotta duo vanilla and liquorice	7
Dark chocolate mousse parfait with coffee and hazelnut	8
Italian Cheese selection served with homemade chutney, truffle honey	12

Sharing boards

	£
(V) Traditional Bruschetta - signature dish - topped with grape tomatoes, red onion, fresh basil served with buffalo mozzarella	17 for 2 persons
Selection of Italian Cured Meat and Cheeses - signature dish - served with home baked focaccia and pickles	20 for 2 persons

A discretionary 12.5% of gratuity will be added to the bill.

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.