

Sharing Boards

Suggested Minimum 2 people - £11 per person

Meat Board

Selection of Italian cured meat w homemade pickles and toasted bread.

Vegan Board

Raw and Grilled seasonal vegetables w mix leaves and pinzimonio.

Cheese Board

Selection of Italian Cheese w honey, grapes, walnuts and carasao bread.

Aperitivo

Bread w balsamico & olive oil £3 Cerignola olives £3 Toasted almonds £3 | Prosecco w fresh purée of the day £7.5 Aperol Spritz £7.5 Champagne by the glass £11.5

Starters & Salads

	£
Bruschetta w fresh tomato, garlic, basil and oregano. (V)	8
Deep-fried baby Squid w aioli mayo & chilli jam.	11
Burrata w grilled aubergine and rocket salad. (V)	10
Parma ham w buffalo mozzarella	11
Oven baked aubergine (V)	9
w smoked mozzarella and tomato sauce “Parmigiana style”.	
Salads are available as a starters and main course size	
Grilled chicken salad	9/15
w mix leaves, tomato, onion and boiled egg.	
Steamed Prawn Salad w quinoa, avocado, crunchy celery, carrots & pomegranate.	8/14
Roasted smoked scamorza Salad wrapped in pancetta	9/15
w sweet & sour peppers and mix leaves.	
Grilled asparagus Salad w baby spinach, raddish, green apple	8/13
and toasted walnuts. (V)	

Pasta

	£
Penne Arrabbiata w spicy tomato sauce. (V)	9
Orecchiette w sautéed broccoli and chilli. (V)	9
Tagliatelle w slow cooked Bolognese ragu.	14
Classic Lasagna w bechamel sauce, parmesan cheese, beef ragu	13
Black ink tagliolini w king prawns, zucchini, cherry tomato.	16
Ravioli filled w ricotta and spinach, butter and sage. (V)	12
Spaghetti w crab meat, tomato, chilli, rocket.	15

Main Courses

	£
Tuna steak w sweet & sour peppers, roasted red onion.	21
Grilled Sea bream w sautéed green beans, tomato and basil salad.	17
Oven baked cod w new potato, sun dried tomato and black olives.	16
Roasted lamb cutlets w artichokes and new potato.	19
Pan-fried chicken breast w roasted aubergine and tomato.	15
Grilled sirloin steak w rocket, pecorino cheese and balsamic vinegar.	23

Sides

Each sides for £4

Sautéed Broccoli w olive oil & garlic.
Tomato & onion salad
Rocket and parmesan
Green beans
Roasted or Mashed potato
Mix salad
Sautéed spinach

Desserts

	£
Chocolate mousse	6.5
w crunchy hazelnuts and fresh raspberry.	
Classic Tiramisù	6
Vanilla panna cotta	5
w chocolate or caramel or strawberry sauce.	
Selection of Ice cream and Sorbet	5
Italian Cheese selection w crackers.	10
Affogato	5

Group bookings & Private Hire

Whether it is a meeting, birthday or Christmas party, we are here for you.
Get in touch on 020 7580 8075 or visit BellariaRestaurant.co.uk

Bellarìa Daily Specials

We are really proud of our menu, however our Chef special of the day may offer the different notes you are looking for. Ask your waiter.

Bellarìa Breakfast Club

Join the battle “Italian vs English” breakfast... What’s your preference?
Book your table at info@bellariarestaurant.co.uk - 8 am till 4 pm.