

3 Courses £25

3 Courses + 2 glasses of Wine £30

Starters

Pumpkin Soup with truffle oil (v)

Traditional bruschetta (v)

topped with grape tomatoes, red onion, fresh basil, drizzled with olive oil

Salami Finocchiona

served with home baked focaccia and 36 months aged parmesan

Main Courses

Classic Penne "Arrabbiata style" (v)

with home made spicy tomato and garlic sauce

Pan fried free range chicken breast

served with borlotti beans, savoy cabbage and chicken jus

Wild mushroom risotto (v)

with champagne sauce, drizzled with truffle oil

Desserts

Classic Tiramisù

Lemon Sorbet

12% 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. In case you have any food allergies please ask your waiter to advise you.

www.Bellariarestaurant.co.uk

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