

3 Courses £35

3 Courses + 2 glasses of Wine £40

Starters

Italian tricolore salad

tomato, avocado & buffalo mozzarella

Roasted pecorino cheese

wrapped in carasau bread served with baby gem and a sour honey dressing

Selection of Italian Cured Meat and Cheeses

served with home baked focaccia and pickles

Main Courses

Wild mushroom risotto (v)

with champagne sauce, drizzled with truffle oil

Roasted fillet of wild seabass

served with lentils, cotichino sausage and a veal jus

Pork tenderloin

served with celeriac, green apples and heritage carrots

28 day aged beef fillet - £5 supplementary charge applicable

served with smoky smashed potato and wild mushrooms

Desserts

Classic Tiramisù

Raspberry cheesecake

Dark chocolate mousse parfait

with coffee and hazelnut

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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