

3 Courses £35

3 Courses + 2 glasses of Wine £40

Starters

Deep-fried baby squid
served with lemon mayo

Apulian burrata
served with grilled aubergine and rocket salad

Selection of hand crafted Italian cured meat
served with homemade pickles

Main Courses

Homemade ravioli
filled with ricotta and spinach, butter and sage

Sea-bream fillet
served with sautéed green beans, tomato and basil salad

Grilled sirloin steak
served with rocket, pecorino cheese and balsamic

Desserts

Chocolate mousse
With fresh raspberry and crushed hazelnut

Italian cheese selection

Amaretto semifreddo

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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