

Bella Sera

MENU

BAR - RISTORANTE - ITALIANO

ANTIPASTI E PANNE			PASTA			SECONDI DI CARNE		
Panne de la Casa & Marinated Olives (v)	£6.00		Spaghetti Napoli (v)	£11.45		Pollo Principessa	£18.95	
(House baked fresh bread)			(Spaghetti with homemade tomato sauce, basil, extra virgin olive oil)			(Chicken fillet with mixed mushrooms, creamy white wine sauce & asparagus)		
Panne all Aglio (v)	£6.00		Spaghetti Carbonara	£13.95		Pollo Cacciatore	£18.45	
(Garlic pizza bread)			(Spaghetti with smoked pancetta, parmesan cheese and a touch of cream)			(chicken breast cooked with fresh peppers, onions, mushrooms and tomato in a red wine sauce)		
Panne all Aglio with Tomato (v)	£8.50		Spaghetti Bolognese	£12.95		Filetto Porcini	£32.95	
Panne all Aglio with Cheese (v)	£8.50		(Spaghetti with traditional slow cooked beef ragu)			(9oz fillet steak, porcini mushrooms & mixed mushrooms in a creamy brandy sauce)		
Bruschetta Pomodoro (v)	£6.45		Spaghetti Polpette	£13.95		Filetto al Peppe	£32.95	
(Toasted bread, fresh tomato, garlic, red onions & basil)			(Spaghetti and meatballs in homemade tomato sauce, classic Italian)			(9oz Fillet steak served with peppercorn sauce)		
Bruschetta Funghi con Formaggio			Farfalle Salmone	£13.95		Filetto Rossini	£32.95	
Di Capra (v)	£8.95		(Farfale Pasta, smoked salmon, baby prawns, cherry tomato white wine & cream sauce)			(9oz Fillet steak topped with pate and served on crusty bread with madeira sauce)		
(Toasted bread, garlic portobello mushroom, spinach, goats cheese & pine nuts)			Rigatoni Alfredo	£15.95		Filetto Chiliano	£32.45	
Focaccia	£8.00		(Large tubed pasta, Beef strips, white wine creamy sauce with touch of tomato and mushrooms)			(9oz Fillet steak, onions, garlic, pancetta, fresh chilli, red wine tomato sauce)		
(Flat pizza bread, rocket, cherry tomato, parmesan shavings & olive oil)			Farfalle Al Peppe Nero	£13.95		Bistecca Diana	£26.95	
Bruscetta Bella Sera	£8.95		(Farfalle pasta, creamy pepper sauce, chicken & broccoli)			(9oz Sirloin steak cooked with mushrooms, onions, French mustard creamy brandy sauce)		
(Crusty bread, caramelised onions, fresh mozzarella, parma ham, rocket & balsamic glaze)			Tagliatelle di Mare	£15.95		Bistecca Al Peppe	£26.45	
PRIMI PIATTI			(Tagliatelle pasta, sea food in chilli, garlic & shellfish sauce finished in the oven with pizza crust top)			(9oz Sirloin steak served with peppercorn sauce)		
Antipasto Bella Sera	£9.95 or to share	£17.95	Lasagna al Forno	£13.95		Lamb Shank	£25.95	
(Selection of Artisan Italian meats, grilled vegetables, mixed olives, mozzarella, wild rocket & parmesan)			(Baked layers of pasta with slow cooked beef ragu, bechamel, tomato & cheese)			(Slow cooked in herbs and red wine sauce, served with mashed potatoes)		
Zuppa del Giorno (v)	£7.50		Ravioli Aragosta	£15.95		ALL MAIN COURSE DISHES SERVED WITH CHIPS OR VEGETABLES ALL OUR CUTS GRILLED TO YOUR LIKING		
(Fresh soup made daily, served with crusty bread)			(Pasta parcels filled with lobster meat and ricotta cheese in creamy lobster bisque with prawns and creamy tomato sauce)			SECONDI DI PESCE		
Zuppa Livornese	£9.50		Linguine con Gamberoni Picante	£14.95		Sea Bass Tagliatelle	£24.95	
(Spicy tomato soup with prawns, mussels, clams, white fish and calamari)			(Linguine pasta with fresh large king prawns, homemade tomato sauce, garlic, chilli and courgettes)			(Pan fried sea bass fillets, served on a bed of tagliatelle pasta , cherry tomato's, garlic, white wine and parsley sauce)		
Gamberoni Picanti 🍷	£11.95		Penne Amatriciana	£13.95		Salmone	£24.95	
(King Prawns cooked in white wine, garlic butter and chilli served with crusty bread)			(Penne pasta, pancetta, red onions, peppers, chilli & tomato sauce)			(Pan roasted salmon fillet on a bed of creamy spinach with garlic and parmesan)		
Patte de la Casa	£7.95		Tagliatelle Pollo Funghi	£13.95		Lemon Sole	£26.95	
(Chicken liver pate, butter & onion chutney served with crusty bread)			(Tagliatelle pasta, mushrooms, chicken & white wine creamy sauce)			(Pan roasted fillet of sole wrapped in parma ham, king prawns, cherry tomatoes and garlic sauce)		
Capesante	£11.95		Ravioli con Ricotta (v)	£13.95		CONTORNI/SIDE ORDERS		
(Seared scallops with shallots and peas in a creamy sauce topped with smoked pancetta)			(Pasta parcels filled with ricotta cheese served with tomato sauce and grilled vegetables, topped with rocket)			Chips	£3.95	
Cozze 🍷	£10.95		Ravioli Porcini (v)	£14.95		Mixed Salad (v)	£3.95	
(Fresh steamed mussels, with white wine, garlic, onions, chilli, tomato or cream sauce)			(Pasta parcels filled with mushrooms and soft cheese, served with creamy porcini mushroom sauce)			Wild Rocket Salad (v)	£3.95	
Calamari Fritti	£8.95		PIZZA			(With cherry tomatoes, olive oil and balsamic glaze)		
(Lightly fried squid rings, garlic mayo)			Margherita (v)	£11.95		Piselli con Pancetta	£3.95	
Costine di Maiale	£9.95		(Traditional mozzarella cheese and tomato pizza with fresh basil)			(Garden peas, smoked pancetta, onions and a touch of cream)		
(Slow braised pork ribs, glazed in fruity bbq sauce)			Pizza Diavola 🍷	£12.45		Broccolo (v)	£3.95	
Polpette Gratinata 🍷	£9.50		(Mozzarella cheese, tomato, pepperoni, red onions, fresh chillies)			(Steamed broccoli with a hint of garlic & chilli oil)		
(Spicy homemade meatballs in tomato sauce, served with crusty bread)			Pizza Parma	£12.45		Sauté Potatoes (v)	£4.95	
Arancini (v)	£9.50		(Mozzarella cheese, tomato, Parma ham, rocket & parmesan shavings)			(With sea salt, rosemary, parmesan cheese & truffle oil)		
(Saffron rice balls filled with smoked mozzarella, garlic and herbs, deep-fried, served with rich tomato sauce)			Calzone	£13.95		Asparagus	£3.95	
Caprese	£8.95		(Folded pizza, mozzarella cheese, tomato, mushrooms, ham, pepperoni)			(Lightly seared asparagus with garlic & chilli butter)		
(Mozzarella cheese, fresh tomatoes, olive oil and balsamic dressing)			Prosciutto Funghi	£12.95		(v) NOTES DISHES SUITABLE FOR VEGETARIANS, SOME OF OUR DISHES MAY CONTAIN NUTS		
Funghi al Aglio 🍷	£8.95		(Mozzarella cheese, tomato, ham & mushrooms)			SERVICE CHARGES ARE NOT INCLUDED, HOWEVER A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO TABLES OF 6 OR MORE PAYMENTS BY CHEQUES ARE NOT ACCEPTED		
(Pan fried mushrooms, cooked with wine, garlic, tomato and chilli)			Pizza Carne 🍷	£13.45		FOOD ALLERGY NOTICE: PLEASE ALERT YOUR SERVER IF YOU HAVE ANY ALLERGIES All of our dishes are prepared and cooked in the kitchen where allergen ingredients (e.g. Nuts, flour, etc.) are commonly used. We cannot guarantee our dishes will be free from traces of these products, therefore we cannot accept any liability in this respect. Olives may contain stones, chicken, fish and duck dishes may contain bones. All prices include VAT at the current rate. All weights provided are average weight before cooking.		
Funghi & Gamberetti	£9.50		Pizza Pollo	£12.95		THANK YOU FOR CHOOSING TO DINE WITH US!		
(Button mushrooms, baby prawns, creamy white wine sauce topped with mozzarella cheese and baked in the oven)			(Mozzarella cheese, tomato sauce, chicken & roast peppers)					
RISOTTO			Pizza Primavera	£11.95				
Risotto Di Mare	£15.50		(Mozzarella cheese, tomato sauce, courgettes, peppers & olives)					
(Arborio rice ,mixed seafood ,garlic, parsley in white wine tomato sauce)			ExtraToppings (each)	£1.50				
Risotto Funghi	£13.95		Chicken, ham, roast peppers, pepperoni, salami, olives, Parma ham, sweetcorn, sun blushed tomatoes					
(Arborio rice, mixed mushrooms, creamy parmesan sauce topped with rocket)			GLUTEN FREE PASTA AND PIZZA ARE AVAILABLE ON REQUEST					
Risotto Bella Sera	£14.45							
(Arborio rice, baby prawns, chicken, porcini mushrooms, creamy white wine sauce, rocket & parmesan on top)								



DRINKS MENU

BAR - RISTORANTE - ITALIANO

White Wine			
Special Wines <small>(please ask)</small>			
House White	175ml	£6.45 / 250ml	£7.45 Bottle £19.95
Pinot Grigio	175ml	£6.95 / 250ml	£7.95 Bottle £23.95
<small>A light dry wine from the Veneto region of northern Italy from the Pinot Grigio variety of grapes</small>			
Chardonnay	175ml	£6.95 / 250ml	£7.95 Bottle £23.95
<small>A golden yellow light dry wine from the Veneto region of northern Italy, made from a blend of various grapes</small>			
Frascati			£23.95
<small>A dry fruity wine from the Lazio region of central Italy close to Rome, made from the Trebbiano Greco and Malvasia varieties of grapes</small>			
Sauvignon Blanc	175ml	£6.95 / 250ml	£7.95 Bottle £24.95
<small>A light to medium bodied wine from Australia made from the Sauvignon Blanc variety of grape</small>			
Verdicchio			£26.95
<small>A pale yellow dry fresh wine from the Marche region of eastern Italy, made from the grape of the same name</small>			
Gavi di Gavi			£34.95
<small>Gavi is a fragrant dry white wine, medium in body, it has studded stone fruit flavours and mineral qualities that extend through the crisp, clear finish</small>			
Red Wine			
House Red	175ml	£6.45 / 250ml	£7.45 Bottle £19.95
Merlot	175ml	£6.95 / 250ml	£7.95 Bottle £23.95
<small>A medium bodied wine from Italia made with the merlot variety of grapes</small>			
Montepulciano D’abruzzo	175ml	£7.95 / 250ml	£8.95 Bottle £25.95
<small>A full bodied wine from the Abruzzo region of central Italy, made from a blend of Montepulciano and Sangiovese grapes</small>			
Nero D’avola			£24.95
<small>A full bodied wine from the Sicily region of Italy, made from the Nero d’avola grapes</small>			
Rioja Rojo			£27.95
<small>A full bodied wine from the Rioja region of Spain made mainly from the Tempranillo variety of grapes</small>			
Valpolicella			£24.95
<small>A light dry medium wine from the Verona region of north of Italy, made from the Corvina Molinara and Rondinella varieties of grapes</small>			
Primitivo			£25.95
<small>A full bodied wine from the Puglia region of south of Italy, made from the Primitivo grapes</small>			
Amarone			£65.95
<small>A full bodied wine from northern Italy, made from a blend of Corvina, Rondinella and Molinara grapes which have been dried for several months</small>			
Barolo			£65.00
<small>Barolo’s reputation as Italy’s greatest wine; red with garnet hues, dry powerful tanins, velvety with distinctive aromas</small>			
Chianti Classico			£27.50
<small>A medium dry wine from selected areas of Tuscany in north eastern Italy, made from a blend of Sangiovese and Cabernet Sauvignon variety of grapes</small>			
Valpolicella Ripasso			£29.95
<small>From northern Italy’s famed Valpolicella region comes a bold wine full of dark fruit flavours; this red is passed twice through the grape skins to create a darker colour, a richer texture and a complex and smooth taste</small>			
Rose Wine			
House Rose	175ml	£6.95 / 250ml	£7.95 Bottle £23.95
Zinfandel	175ml	£7.25 / 250ml	£8.25 Bottle £24.95
<small>A sweet fruity wine from California, USA. Made from the Zinfandel variety of grapes</small>			
Pinot Grigio Blush	175ml	£6.95 / 250ml	£7.95 Bottle £24.95
<small>A light dry wine from the Veneto region of northern Italy from the Pinot Grigio variety of grapes</small>			
Sparkling Wine			
Prosecco			£24.95
<small>A dry sparkling wine from the Veneto region of northern from the Glera variety of grapes</small>			
Prosecco Rose			£23.95
<small>A dry sparkling rose wine</small>			
Prosecco by glass			£6.95
Moet Champagne			£59.00
Moet Rose Champagne			£62.00
Spirits			
25ml			£4.95
<small>Gin, flavoured gins, vodka, whiskey, tia maria, cointreau, tequila, southern comfort, drambuie, hendricks and many more</small>			
Mixer			£0.65
Soft Drinks			
Water, still or sparkling	£3.95	Pineapple Juice	£2.50
Coca cola	£2.50	J20	£3.50
Diet cola	£2.50	Appletiser	£3.50
Lemonade	£2.50	Ginger Ale	£3.50
Orange juice	£2.50	Slimline Tonic	£2.50
Apple juice	£2.50	Tonic	£2.50
Cranberry juice	£2.50	Soda Water	£2.00
Beers			
Moretti (bottle)			£3.95
Peroni (bottle)			£3.95
Budweiser (bottle)			£3.95
Cider (bottle)			£5.95
Moretti non-alcoholic (0%)			£4.50
Peroni (pint)			£5.95