

# Bella Sera

# MENU

## BAR - RISTORANTE - ITALIANO

### ANTIPASTI E PANNE

Panne de la Casa & Marinated Olives (v) (House baked fresh bread)	£7.50
Panne all Aglio (v) (Garlic pizza bread)	£7.50
Panne all Aglio with Tomato (v)	£8.50
Panne all Aglio with Cheese (v)	£8.50
Bruschetta Pomodoro (v) (Toasted bread, fresh tomato, garlic, red onions & basil)	£6.95
Bruschetta Funghi con Formaggio	
Di Capra (v) (Toasted bread, garlic portobello mushroom, spinach, goats cheese & pine nuts)	£9.45
Focaccia (Flat pizza bread, rocket, cherry tomato, parmesan shavings & olive oil)	£8.00
Bruschetta Bella Sera (Crusty bread, caramelised onions, fresh mozzarella, parma ham, rocket & balsamic glaze)	£9.45

### PRIMI PIATTI

Antipasto Bella Sera £11.95 or to share £19.95 (Selection of Artisan Italian meats, grilled vegetables, mixed olives, mozzarella, wild rocket & parmesan)	
Minestrone (v) (Traditional Italian Vegetable soup)	£7.95
Zuppa Livornese (Spicy tomato soup with prawns, mussels, clams, white fish and calamari)	£9.95
Gamberoni Picanti 🍷 (King Prawns cooked in white wine, garlic butter and chilli served with crusty bread)	£12.95
Patte de la Casa (Chicken liver pate, butter & onion chutney served with crusty bread)	£8.50
Capesante Gratinata (Fresh scallops baked in the shell with crispy breadcrumbs & parmesan topping)	£13.95
Cozze 🍷 (Fresh steamed mussels, with white wine, garlic, onions, chilli, tomato or cream sauce)	£11.45
Calamari Fritti (Lightly fried squid rings, garlic mayo)	£10.95
Costine di Maiale (Slow braised pork ribs, glazed in fruity bbq sauce)	£11.45
Polpette Gratinata 🍷 (Spicy homemade meatballs in tomato sauce, served with crusty bread)	£10.95
Arancini Con Ragù (Saffron rice balls filled with bolognese beef ragu, coated in breadcrumbs, deep-fried, served with rich tomato sauce)	£9.95
Caprese (Mozzarella cheese, fresh tomatoes, olive oil and balsamic dressing)	£8.95
Funghi al Aglio 🍷 (Pan fried mushrooms, cooked with wine, garlic, tomato and chilli)	£9.45
Funghi & Gamberetti (Button mushrooms, baby prawns, creamy white wine sauce topped with mozzarella cheese and baked in the oven)	£10.45

### RISOTTO

Risotto Di Mare (Arborio rice, mixed seafood, garlic, parsley in white wine tomato sauce)	£15.50
Risotto Funghi (Arborio rice, mixed mushrooms, creamy parmesan sauce topped with rocket)	£13.95
Risotto Bella Sera (Arborio rice, baby prawns, chicken, porcini mushrooms, creamy white wine sauce, rocket & parmesan on top)	£15.45
Risotto Primavera (Arborio rice, onions, garlic, courgettes, asparagus, peppers, tomato sauce)	£13.95

### PASTA

Spaghetti Napoli (v) (Spaghetti with homemade tomato sauce, basil, extra virgin olive oil)	£12.95
Spaghetti Carbonara (Spaghetti with smoked pancetta, parmesan cheese and a touch of cream)	£14.50
Spaghetti Bolognese (Spaghetti with traditional slow cooked beef ragu)	£13.95
Spaghetti Polpette (Spaghetti and meatballs in homemade tomato sauce, classic Italian)	£14.50
Farfalle Salmone (Farfalle Pasta, smoked salmon, baby prawns, cherry tomato white wine & cream sauce)	£15.95
Rigatoni Alfredo (Large tubed pasta, Beef strips, white wine creamy sauce with touch of tomato and mushrooms)	£16.95
Farfalle Al Pepe Nero (Farfalle pasta, creamy pepper sauce, chicken & broccoli)	£14.95
Tagliatelle di Mare (Tagliatelle pasta, sea food in chilli, garlic & shellfish sauce finished in the oven with pizza crust top)	£16.95
Lasagna al Forno (Baked layers of pasta with slow cooked beef ragu, bechamel, tomato & cheese)	£13.95
Ravioli Aragosta (Pasta parcels filled with lobster meat and ricotta cheese in creamy lobster bisque with prawns and creamy tomato sauce)	£16.95
Linguine con Gamberoni Picante (Linguine pasta with fresh large king prawns, homemade tomato sauce, garlic, chilli and courgettes)	£15.50
Penne Amatriciana (Penne pasta, pancetta, red onions, peppers, chilli & tomato sauce)	£15.45
Tagliatelle Pollo Funghi (Tagliatelle pasta, mushrooms, chicken & white wine creamy sauce)	£14.99
Ravioli con Ricotta (v) (Pasta parcels filled with ricotta cheese served with tomato sauce and grilled vegetables, topped with rocket)	£14.50
Ravioli Porcini (v) (Pasta parcels filled with mushrooms and soft cheese, served with creamy porcini mushroom sauce)	£14.95
Rigatoni alla Norcina (Rigatoni pasta, crumbled Italian fenel sausage, sauteed onions, garlic & white wine tomato sauce)	£15.95

### PIZZA

Margherita (v) (Traditional mozzarella cheese and tomato pizza with fresh basil)	£11.95
Pizza Diavola 🍷 (Mozzarella cheese, tomato, pepperoni, red onions, fresh chillies)	£12.95
Pizza Parma (Mozzarella cheese, tomato, Parma ham, rocket & parmesan shavings)	£13.50
Calzone (Folded pizza, mozzarella cheese, tomato, mushrooms, ham, pepperoni)	£13.95
Prosciutto Funghi (Mozzarella cheese, tomato, ham & mushrooms)	£12.95
Pizza Carne 🍷 (Mozzarella cheese, tomato, meatballs, pepperoni & chilli)	£13.95
Pizza Pollo (Mozzarella cheese, tomato sauce, chicken & roast peppers)	£12.95
Extra Toppings (each) Chicken, ham, roast peppers, pepperoni, salami, olives, Parma ham, sweetcorn, sun blushed tomatoes	£1.50

GLUTEN FREE PASTA AND PIZZA ARE AVAILABLE ON REQUEST

### SECONDI DI CARNE

Pollo Principessa (Chicken fillet with mixed mushrooms, creamy white wine sauce & asparagus)	£19.95
Pollo Cacciatore (chicken breast cooked with fresh peppers, onions, mushrooms and tomato in a red wine sauce)	£18.95
Filetto Porcini (9oz fillet steak, porcini mushrooms & mixed mushrooms in a creamy brandy sauce)	£32.95
Filetto al Pepe (9oz Fillet steak served with peppercorn sauce)	£32.95
Filetto Rossini (9oz Fillet steak topped with pate and served on crusty bread with madeira sauce)	£32.95
Filetto Chiliano (9oz Fillet steak, onions, garlic, pancetta, fresh chilli, red wine tomato sauce)	£32.45
Bistecca Diana (9oz Sirloin steak cooked with mushrooms, onions, French mustard creamy brandy sauce)	£28.95
Bistecca Al Pepe (9oz Sirloin steak served with peppercorn sauce)	£26.95
Lamb Shank (Slow cooked in herbs and red wine sauce, served with mashed potatoes)	£26.95

ALL MAIN COURSE DISHES SERVED WITH CHIPS OR VEGETABLES  
ALL OUR CUTS GRILLED TO YOUR LIKING

### SECONDI DI PESCE

Sea Bass Tagliatelle (Pan fried sea bass fillets, served on a bed of tagliatelle pasta, cherry tomatoes, garlic, white wine and parsley sauce)	£25.95
Salmone Gamberetti (Pan roasted fresh salmon fillet, baby prawns, white wine creamy sauce & asparagus)	£25.45
Lemon Sole (Pan roasted fillet of sole wrapped in parma ham, king prawns, cherry tomatoes and garlic sauce)	£27.95
Polpo Con Chorizo (Tender Octopus sauteed with smokey Chorizo sausage, baby potatoes, tomato Sauce)	£26.95

### CONTORNI/SIDE ORDERS

Fries	£3.95
Mixed Salad (v)	£5.45
Wild Rocket Salad (v) (With cherry tomatoes, olive oil and balsamic glaze)	£4.95
Wild Broccoli (v) (Steamed wild broccoli with a hint of garlic & chilli oil)	£5.95
Sauté Potatoes (v) (With sea salt, rosemary, parmesan cheese & truffle oil)	£4.95
Asparagus (Lightly seared asparagus with garlic & chilli butter)	£5.95

(v) NOTES DISHES SUITABLE FOR VEGETARIANS,  
SOME OF OUR DISHES MAY CONTAIN NUTS

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

**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.

**THANK YOU FOR CHOOSING TO DINE WITH US!**

# Bella Sera

## DRINKS MENU

### BAR - RISTORANTE - ITALIANO

#### White Wine

##### Special Wines (please ask)

House White 175ml £6.95 / 250ml £7.95  
Bottle £19.95

Pinot Grigio 175ml £7.45 / 250ml £8.50  
Bottle £23.95  
*A light dry wine from the Veneto region of northern Italy from the Pinot Grigio variety of grapes*

Chardonnay 175ml £7.45 / 250ml £8.50  
Bottle £23.95  
*A golden yellow light dry wine from the Veneto region of northern Italy, made from a blend of various grapes*

Frascati £24.95  
*A dry fruity wine from the Lazio region of central Italy close to Rome, made from the Trebbiano Greco and Malvasia varieties of grapes*

Sauvignon Blanc 175ml £7.45 / 250ml £8.50  
Bottle £24.95  
*A light to medium bodied wine from Australia made from the Sauvignon Blanc variety of grape*

Verdicchio Bottle £27.95  
*A pale yellow dry fresh wine from the Marche region of eastern Italy, made from the grape of the same name*

New Zealand Bottle £30.00  
*Intense, vibrant, and aromatic, featuring notes of passionfruit, citrus and green herbaceousness. High acidity and crisp, dry finish, ideal for seafood and fresh salads*

Gavi di Gavi Bottle £34.95  
*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*

#### Red Wine

House Red 175ml £6.95 / 250ml £7.95  
Bottle £19.95

Merlot 175ml £7.45 / 250ml £8.50  
Bottle £23.95  
*A medium bodied wine from Italia made with the merlot variety of grapes*

Montepulciano D'abruzzo 175ml £7.95 / 250ml £8.95  
Bottle £25.95  
*A full bodied wine from the Abruzzo region of central Italy, made from a blend of Montepulciano and Sangiovese grapes*

Nero D'avola Bottle £26.95  
*A full bodied wine from the Sicily region of Italy, made from the Nero d'avola grapes*

Rioja Rojo Bottle £27.95  
*A full bodied wine from the Rioja region of Spain made mainly from the Tempranillo variety of grapes*

Valpolicella Bottle £25.95  
*A light dry medium wine from the Verona region of north of Italy, made from the Corvina Molinara and Rondinella varieties of grapes*

Valpolicella Ripasso Bottle £29.95  
*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*

Primitivo Bottle £26.95  
*A full bodied wine from the Puglia region of south of Italy, made from the Primitivo grapes*

Chianti Classico Bottle £27.50  
*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*

Amarone Bottle £65.95  
*A full bodied wine from northern Italy, made from a blend of Corvina, Rondinella and Molinara grapes which have been dried for several months*

Barolo Bottle £65.00  
*Barolo's reputation as Italy's greatest wine; red with garnet hues, dry powerful tanins, velvety with distinctive aromas*

#### Rose Wine

House Rose 175ml £6.95 / 250ml £7.95  
Bottle £23.95

Zinfandel 175ml £7.50 / 250ml £8.50  
Bottle £24.95  
*A sweet fruity wine from California, USA. Made from the Zinfandel variety of grapes*

Pinot Grigio Blush 175ml £7.50 / 250ml £8.50  
Bottle £24.95  
*A light dry wine from the Veneto region of northern Italy from the Pinot Grigio variety of grapes*

#### Sparkling Wine

Prosecco £29.95  
*A dry sparkling wine from the Veneto region of northern Italy from the Glera variety of grapes*

Prosecco Rose £27.95  
*A dry sparkling rose wine*

Prosecco by glass £6.95

Moet Champagne £59.00

Moet Rose Champagne £62.00

#### Spirits

25ml / 50ml £4.95 / £8.00  
*Gin, vodka, whiskey, tia maria, cointreau, tequila, rum drambuie, hendricks and many more*

Mixer £1.00

#### 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
		Red Bull	£3.50

#### Beers

Moretti (bottle)	£3.95
Peroni (bottle / Pint)	£3.95 / £6.25
Budweiser (bottle)	£3.95
Cider (bottle)	£5.95
Peroni non-alcoholic (0%)	£4.50
Poretti (Pint)	£5.95
kronenburg 1664 (Pint)	£6.25