

# Bella Vista

## CUCINA ITALIANA

<b>Herb &amp; tomato soup, mascarpone, pesto</b>	£5.45
<b>Truffle, gorgonzola &amp; Walnut salad (v)</b> <i>with Treviso salad leaves</i>	£5.10
<b>Tomato cheese, basil pesto &amp; cherry tomatoes (v)</b> <i>cream filled mozzarella from Puglia</i>	£5.95
<b>Polenta, avocado, cherry tomato crostino (v)</b> <i>crispy foccacia with balsamic vinegar</i>	£5.45
<b>Veal &amp; potato timballo tonnato'</b> <i>stuffed veal, tuna mayonnaise &amp; fried capers</i>	£7.10
<b>Vegetables, pickled vegetables &amp; rocket</b> <i>with cherry tomatoes</i>	£5.75
<b>Roasted boneless Quail</b> <i>with polenta, roasted hazelnuts &amp; raisins</i>	£5.95
<b>Truffle potato</b> <i>with fried fish, typical of Italian sunny sea-sides</i>	£7.40
<b>Polenta &amp; tomato</b> <i>with 'Carasau', a crispy Sardinian water cracker</i>	£7.55

RISOTTO	Starter	Main
<b>Truffle &amp; wild mushroom &amp; Parmesan (v)</b> <i>with butter &amp; cheese method, no cream!</i>	£5.35	£9.70
<b>Truffle ravioli with gorgonzola &amp; radicchio (v)</b> <i>with ricotta made with egg whites</i>	£5.60	£10.75
<b>Spaghetti carbonara Romano</b> <i>with ricotta, black pepper, red onion, pecorino</i>	£5.65	£9.15
<b>Traditional lasagne Bolognese</b> <i>with ricotta, meat, egg pasta &amp; ragout with a tomato sauce</i>	£5.35	£9.15
<b>Lasagne Amatriciana</b> <i>with ricotta, pancetta, tomato &amp; pecorino</i>	£5.35	£9.15
<b>Lasagne with crab, cherry tomato &amp; chilli</b> <i>with ricotta, fresh egg pasta</i>	£6.10	£11.75
<b>Lasagne with Venison Ragu</b> <i>with ricotta, fresh egg pasta</i>	£5.60	£10.75
<b>Lasagne with clams, garlic &amp; a hint of chilli</b> <i>with ricotta, vongole. Thin flat pasta &amp; fresh clams</i>	£6.50	£12.75
<b>Lasagne with Squash mezzaluna ravioli, toasted &amp; sage butter sauce</b> <i>with ricotta, squash shaped filled pasta</i>	£5.75	£11.50
<b>Lasagne with veal meatballs</b> <i>with ricotta, veal sauce, with loads of pecorino</i>	£5.95	£11.95

### MAIN COURSES

<b>Pan fried Cod Fillet, basil pesto</b> <i>With a chick pea broth &amp; cherry tomatoes</i>
<b>Roasted whole sea bass, Anchovy &amp; capers</b> <i>Crispy potatoes, salt &amp; pepper Squid</i>
<b>Crisp belly of pork</b> <i>With lentils, quince pear &amp; purple sprouting broccoli</i>
<b>Pan-fried Calves liver</b> <i>With spinach, mashed potato and a mushroom sauce</i>
<b>'Tagliata' of Ribeye of Beef</b> <i>Soft Polenta, pine-nuts, raisin &amp; truffle sauce</i>
<b>Chicken Involtoni, Basil &amp; pea tagliatelle</b> <i>Stuffed with mozzarella &amp; tomato</i>
<b>Pan-fried Veal escalope</b> <i>Prosciutto di Norcia, rocket &amp; broad bean salad</i>
<b>Gnocchi Saltati, tomato fondue, cavalo riccio (v)</b> <i>With baby onions, mushrooms &amp; parmesan.</i>

### FROM THE GRILL

<b>325g Aged grain-fed rib eye steak</b>
<b>Rump of Lamb</b>
<b>Lemon &amp; thyme baby chicken</b>
<b>Loch Duart salmon</b>
<b>Chargrilled Swordfish</b>
<b>Mixed fish grill - Chefs selection</b>
<b>Mushroom, Pepper, Gorgonzola or spicy Tomato sauces</b>

### SIDE ORDERS

<b>Polenta chips</b>	£3.00	<b>Potato chips</b>
<b>Rocket &amp; parmesan salad</b>	£3.15	<b>Tomato &amp; mozzarella salad</b>
<b>Fried courgettes</b>	£3.15	<b>Green beans</b>
<b>Fried Gnocchi &amp; Pecorino</b>	£3.50	<b>Sauteed spinach</b>
<b>Olive oil mashed potatoes</b>	£3.15	<b>Focaccia with olives &amp; peppers</b>
<b>Bruschetta with tomatoes</b>	£4.25	<b>Bruschetta with garlic</b>
<b>Giant green olives</b>	£1.70	<b>Basket of bread</b>

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Flutes		Long Cocktails		Martinis
	£6.65	Long Island Iced Tea	£7.10	Espresso Martini
Ice Flute	£7.10	Mojito	£7.10	Bel Martini
Signature Cocktail	£7.10	Limoncello Blush	£7.10	Rosso Ferrari

### WHITE WINES

	250ml glass	Bottle
Pinot Grigio Grechetto, 2010 Umbria Two perfect grapes, clean & refreshing on the palate with a spicy finish.	£5.05	£15.05
Chardonnay, Hazy View 2010 South Africa Crisp style for easy drinking, very fruity & refreshing wine.		£16.10
Prosecco Superiore Secco, 2010 Lazio Medium bodied wine with a delicate and fruity bouquet and fresh, clean finish.	£5.60	£17.35
Pinot Grigio, Cantina di Soave 2010 Veneto 1/2 Light, low, with fruity-floral aroma. Savoury & elegant with good acidity.	£10.70	£16.85
Prosecco Delle Venezie 2009 Veneto Light with copper tints, with an ethereal bouquet. Dry, elegant & fruity.	£6.40	£18.90
Chardonnay Donnay Pasqua 2008 Veneto Crisp wine, crisp, with charming fragrances of apricots & apples.		£18.35
Prosecco Classico, Masso Isolato, 2010 Marche Light & acidic with good fruit & a subtle, bitter aftertaste.		£19.90
Chardonnay Donnay, Frescobaldi 2010 Toscana Crisp Chardonnay from a distinctive Italian wine dynasty. Unoaked, clean finish.		£20.95
Prosecco, 2009 Sicilia Light with hints of honeysuckle, acacia & a palate of crisp sensation.		£24.45
Prosecco, San Silvestro 2010 Piemonte Light with slight apple & peach notes & young peach skin sweetness.		£26.80
Chardonnay Sauvignon Blanc 2010 New Zealand Crisp & light of Sauvignon from Marlborough.		£28.55
Chardonnay Blanc, Col Longone 2010 Friuli Light & yellow aromatic wine with the unique fragrance of ripe fruit. Clean with a dry & harmonious flavour.		£29.10
Chardonnay Gioia Contato 2007 Lombardia Aged 12 & 6 months in bottles for an intense & very pleasant wine.		£42.40

### ROSÉ WINES

Prosecco Delle Venezie Blush Rosé 2009 Veneto Crisp & clean rose wine, fruity on the nose with fragrances of flowers.	£6.50	£19.15
Prosecco L'Aumerade, 2010 Cote de Provence Crisp with excellent fruit and refreshing acidity.		£20.40

### CHAMPAGNE & SPARKLING

	125ml glass	Bottle
Prosecco Spumante Crisp & light grape that has a finish of almonds & is well suited as an aperitif.	£6.20	£25.45
Prosecco Brut NV Crisp & light for easy drinking, from a family house in the Aube Valley.	7.15	£34.75
Prosecco Rosé NV 1/2 Bottle Crisp with a pink colour, clean & refreshing, with great elegance.	18.90	£37.80
Prosecco Brut Nonndon NV Crisp with a clean & a crisp, refreshing finish.		£45.95
Prosecco Special Cuvée NV Crisp & light, rich and honeyed, with powerful scents of ripe pear & apple.		£64.35
Prosecco Brut, Premier Rosé NV Crisp & light with a delicate finish.		£80.70

### RED WINES

	250ml glass
Pinot Grigio, Sollazzo, Sangiovese Merlot, 2010 Umbria Medium bodied & fruity, redolent of cherries & blackberries with a spicy finish.	£5.
Prosecco Cent'are, Rosso Nero D'Avola 2009 Sicilia A refined and velvety taste, ideal with rich red meat.	£5.
Prosecco Chianti, Borgo Antico 2010 Toscana A medium bodied straight Chianti with an aromatic bouquet of vibrant red fruits & plums. Well balanced with spice and a smooth finish.	£6.
Prosecco Valpolicella Superiore, Cantina di Soave 2009 1/2 bottle Bright ruby red, intense fruit flavour with hints of red fruits & blackberry.	£11.
Prosecco Pinotage, Hazy View 2010 South Africa A fresh & fruity wine with a delicate & pleasant flavour.	
Prosecco Rosso Piceno, Masso Isolato 2009 Marche Intensive ruby red in colour, generous tannins, full body, fruity wine.	
Prosecco Primitivo Lucarelli, Puglia 2010 Full-bodied wine, soft and balanced with fine tannins, easy to drink.	
Prosecco Montepulciano d'Abruzzo, Feudi D'albe 2009 Medium to full bodied, well balanced, with black fruit & spice, with hints of cloves, star anise & cinnamon. Ideal with red meat & spicy pasta dishes.	
Prosecco Cabernet Sauvignon, Col Longone 2009 Friuli Full bodied wine. Its taste is harmonious, fairly tannic & slight taste of herbs.	
Prosecco Malbec, 2010 Michel Torino, Argentina A full bodied rich velvety wine, black spicy hints & a dark berry.	
Prosecco Shiraz, Fazio 2009 Sicilia A delicate bouquet of red berries and a flavour with hints of fruit & spices.	
Prosecco Chianti Classico, Conti Serristori 2009 Toscana 1/2 Ruby Red with an intense aroma, full bodied with a velvety, smooth finish.	£15.
Prosecco Rioja Reserva Quazar 2004 Spain Rich & satisfying with ripe cherry fruit.	
Prosecco Ripa delle More, Castello Vicchiomaggio 2008 Toscana Full body, rich & intense with hints of berries, black fruit & a velvety finish.	

### DESSERT WINES

	100ml glass
Prosecco Raisined Semillon, Berton 2009 Australia (375ml Btl)	£4.
Prosecco Moscato D'Asti, Michele Chiarlo 2009 Italy (375ml Btl)	
Prosecco Elysium Black Muscat, Quady 2009 California (375ml Btl)	£5.

### BEERS

Stella Artois  
Peroni,  
Corona

### SPIRITS (25ML)

J&B Scotch Whisky  
Tanqueray Gin, Absolute Vodka, Jack Daniel's  
Bacardi  
Bombay Sapphire Gin  
Stolichnaya Vodka  
Makers' Mark

### MINERALS

Still or Sparkling mineral water (75cl)