

M E N U

A N T I P A S T I

BURRATA & POMODORO (V) (GF IF REQ)

Burrata seasoned with olive oil & balsamic vinegar, marinated tomato 'granita', garlic, basil, crostini.

£ 10.95

CAPRINO ASTRUSO (V)

Crispy goats cheese in pistachio crumb, red onion chutney, filo shards, rocket, parmiggiano reggiano fondue & pistachio.

£ 9.95

BRUSCHETTA POMODORO (VE) (GF IF REQ)

Artisan crostini, garlic marinated 'ruby red' tomatoes, basil, Maldon salt & extra virgin olive oil.

£ 9.95

TAGLIERE VEGETARIANO (V) (CAN BE SHARED BY TWO)

Houmous, tomato bruschetta, grapes, figs, pecan nuts, mozzarella pearls with confit tomatoes, honey & pistachio ricotta, brie, homemade crostini.

£ 24.95

EMOZIONE (V if requested)

Crispy smoked scamorza and pecorino cheese triangles, sugo all'amatriciana with guanciale & pancetta.

£ 9.95

POLPO E LIMONCELLO (GF IF REQ)
Tender grilled octopus, roasted celeriac cream,
paprika & limoncello.

£ 15.50

CRUDO DI TONNO (GF IF REQ)
Raw marinated sashimi grade tuna tartare gravlax in a circle
of apples, truffle aioli, ricotta emulsion & melba toast.

£ 13.95

RAGU FORBITO (GF IF REQ)
12 hour slow cooked Tuscan sausage ragout, creamy burrata,
Genovese pesto sauce & Italian bread.

£ 9.95

GAMBERI IMPERITURO (GF IF REQ)
Pistachio & honey crusted peeled tiger prawns
on ice, with Louis sauce.

£ 13.95

BATTUTTA DI MANZO (GF IF REQ)
Prime fillet of raw beef tartare, wholegrain mustard, olives,
caper flowers, lemon, truffle crisps & parmesan.

£ 14.95

TAGLIERE DEL RE (CAN BE SHARED BY TWO)
Selection of San Daniele ham, coppa, salami Napoli, spicy
calabrese salami, aged pecorino with nuts, mozzarella
pearls, provolone, confit tomatoes, Nocellara olives,
ricotta with honey & pistachio, crostini.

£ 30.95

OSTRICHE DELLA PRINCIPESSA (GF)
Whitstable oysters, red onion, lime, chilli & ginger ceviche

£ 12.95 for 4 | £ 17.50 for 6

P R I M I

CONCHIGLIONE (VE)

Conchiglione stuffed with shiitake mushroom ragù, caramelized onions, vegan cream tomato 'rosa' sauce. *Non vegan available*

£ 17.50

PUTTANESCA (VE) (GF IF REQ)

Mezze maniche pasta, slow cooked San Marzano tomato sugo, garlic, chilli, cherry tomatoes, olives & caper flowers.

£ 15.50

LINGUINE PRIMAVERA (VE) (GF IF REQ)

Linguine primavera, seasonal vegetables, tomato 'rosa' sauce & vegan cream. *Non vegan available.*

£ 15.95

RISOTTO GIOIA (GF IF REQ) (V)

Risotto with shiitake mushrooms, brie, chives, sauvignon blanc & crisp caramelized onions.

£ 18.50

RISOTTO PESCATORE (GF IF REQ)

Risotto with Cornish mussels, clams, squid, king prawns, parsley, chilli & 'piennolo di vesuvio' tomatoes.

£ 24.95

INSALATA IMPERIALE

Crispy goats cheese salad, apple, candied walnuts, cranberries, balsamic & yoghurt dressing.

£ 15.95

P R I M I

SCOGLIO DI MARE (GF IF REQ)

Handmade fresh linguine pasta, mussels, clams, squid, king prawn, garlic, chilli, 'piennolo di vesuvio' tomatoes & parsley.

£ 24.95

CARBONARA ROMANA (GF IF REQ)

Tortiglioni pasta, crisp smoked pancetta, creamed egg, pecorino romano & parmesan, black pepper.

£ 17.95

SUPERBA

Baked & panfried layered pasta, beef ragù, ham, mozzarella, white truffle oil, duo of parmesan fondue & red wine reduction

£ 18.50

TORTELLONI ALLA AMATRICIANA

Handmade veal tortelloni, burrata, sugo all'amatriciana with guanciale & pancetta, crisp parma ham.

£ 19.95

SPAGHETTI CON GAMBERI AU FLAMBÉ

Red chilli spaghetti rigati pasta 'al peperoncino', king prawns au flambé, garlic & olive oil.

£ 25.95

TORRE DELLA FRESCHEZZA

La Bella Vista Seafood Tower on ice:

- Pistachio & honey crusted peeled tiger prawns.
- Scallops marinated in olive oil, garlic & Sorrento lemon.
- Smoked Scottish salmon & salmon caviar.
- Whitstable oysters. -Yellowfin tuna sashimi.
- Fresh marinated octopus panzanella, bread, tomatoes & basil.
- Sautéed mussels with garlic, chilli & olive oil
- Louis sauce & Italian crostini.

£ 49.95 per person. For minimum of 2, maximum of 4 people

S E C O N D I

TONNO TATAKI (GF IF REQ)

Seared tuna, black & white sesame, tataki sauce, rocket,
confit tomatoes, mozzarella di bufala in filo.

£ 26.95

BACCALA AL 'NDUJA (GF IF REQ)

Wood oven baked local cod fillet, 'nduja crust, spinach
& parmesan risotto.

£ 24.95

FILETTO ROSSINI (GF IF REQ)

28 day aged 200-210g fillet of beef, chicken liver pâté, toasted
brioche, potatoes 'au gratin', provola & asparagus.

£ 36.95

POLLO AL VINO BIANCO (GF IF REQ)

Marinated chicken leg, sauvignon blanc, smoked pancetta,
garlic, thyme, mushroom cream & aligot potatoes.

£ 22.95

BISTECCA ARGENTINA (GF IF REQ)

300-350g aged Ribeye Steak, chimichurri, salad & fries.

£ 34.95 | Hollandaise or Gorgonzola sauce +3.95

AGNELLO (GF IF REQ)

Slow cooked lamb shank, Sorrentina herb crust, mint
& lemon risotto, royal glaze.

£ 24.95

FEGATO ALLA VENEZIANA (GF IF REQ)

Charbroiled Calves liver, Vermentino wine, red onion,
paprika, cauliflower velouté & artichoke "alla giudia".

£ 19.95

MANZO (SUNDAY ONLY) (GF IF REQ)

Roasted sirloin of beef, roast potatoes, seasonal vegetables,
herb & parmesan yorkshire pudding, Porto demi glace.

£ 22.95

P I Z Z E

MARGHERITA (V)

Parmigiano reggiano, mozzarella fior di latte, pugliese tomato sugo, frescobaldi extra virgin olive oil & basil.

£ 14.95

MELANZANE PARMIGIANA (V)

24hr slow cooked aubergine & parmigiano reggiano parfait, mozzarella di bufala, pugliese tomato sugo.

£ 17.95

BUFALA AL PESTO (V)

Mozzarella di bufala, fresh heritage tomatoes, homemade pesto & pugliese tomato sugo.

£ 16.95

PARMA IN PUGLIA

San Daniele parma ham, mozzarella di bufala Campania DOP, pugliese tomato sugo & 'polvere' di limone.

£ 17.95

DIAVOLA

Spicy Calabrese salami, 'nduja di spilinga, mozzarella fior di latte & pugliese tomato sugo.

£ 17.95

QUATTRO FORMAGGI

White pizza with gorgonzola DOP, provola, mozzarella fior di latte & parmesan.

£ 17.95

CALZONE TRAPIZZINI

Calzone, neapolitan beef meatballs, pugliese tomato sugo, mozzarella & basil.

£ 18.95

Gluten free pizza available. Vegan cheese also available.
All of our pizzas can also be prepared as calzone.

S I D E S

MARINATED SICILIAN NOCELLARA OLIVES

£ 5.50

BREAD / GLUTEN FREE BREAD

£ 5.50

GARLIC BREAD WITH / WITHOUT CHEESE

£ 5.95 / £ 5.50

TOMATO & ONION SALAD / MIXED SALAD

£ 5.50 / £ 4.50

FRIES / SWEET POTATO FRIES

£ 4.95 / £ 5.50

ZUCCHINE FRITTE

£ 7.50

DAILY POTATOES / DAILY VEGETABLES

£ 4.50 / £ 5.95

T O P P I N G S

MUSHROOMS / OLIVES

£ 2.95

PEPPERS / ROCKET / ONIONS

£ 2.50

SALAMI / SPICY SALAMI

£ 4.50

PARMA HAM

£ 4.95

BURRATA

£ 4.50

‘NDUJA

£ 4.95

KING PRAWNS (FOUR)

£7.95

We are not a fast food restaurant. All of our food is cooked fresh and we appreciate your patience.

La Bella Vista makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

As La Bella Vista prepares all its food in a small in house kitchen, allergen based meals are prepared in the same, deeply cleaned area as allergen free meals. Therefore, unfortunately we cannot guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur. Please always notify us at point of ordering if you have an allergy.