

# Bel Vedere A la Carte

## Antipasti

**(V) Caprino con Pera Affogata e Mirtilli Rossi** £12.00  
Warm goat cheese with poached pear, dried cranberries, mixed leaves

**Speck e Coppa con Olive Miste** £13.50  
Dry-cured, lightly smoked parma ham & pork shoulder, mixed pitted olives

**Salmone Affumicato Con Barbabietola Rossa** £13.50  
Smoked Scottish salmon & beetroot salad, dill house dressing

**Gamberoni Alla Diavola** £14.00  
Peeled & shelled *tiger prawns*, garlic, *chilli*, lemon zest, fresh ginger, white wine

**Calamaretti Fritti Con Aioli Speziata** £13.00  
Lightly fried calamari, served in lemon-garlic-ginger mayonnaise

**(V) Tiella di Funghi Piselli e Zucca** £12.00  
Seasonal mushrooms panfried with butternut squash, peas & fresh herbs

**Focaccia Bread Olive Oil and Balsamic Vinegar** £5.00 basket

## Pasta

**ST MC**

**(V) Gnocchi di Patate e Macedonia di Verdure** £13.00 £16.00  
Potato dumplings, *goat cheese*, diced italian style vegetables, on its own sauce

**(V) Fusilli Ai Funghi Misti Arrabbiata** £13.75 £16.75  
Fusilli twist pasta, seasonal mushrooms, herbs, in *spicy* tomato sauce

**Linguine ai Frutti di Mare** £15.00 £18.00  
Peeled & shelled *prawns*, *scampi*, *calamari*, in *fish fumet sauce*

**Pennette Pollo e Pancetta** £14.00 £17.00  
Pennette pasta, strips of chicken & pancetta, *in cream sauce*

### Gluten Free Pasta

Can be served as a substitute for any of the above pasta dishes  
Please allow 10-15 minute cooking

## Zuppe e Minestre

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**Zuppa del Giorno** From £9.50  
Fresh soup of the moment

## Secondi Main Course

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<b>Merluzzo Atlantico e Gamberi Saltati</b>	<b>£20.00</b>
Pan fried fillet of cod, <i>peeled &amp; shelled shrimps</i> , smoked salmon sauce	
<b>Orata con Pomodori e Olive</b>	<b>£20.00</b>
Fillet of sea bream, fresh tomatoes, pitted olives & herb salsa dressing	
<b>Filetto al Gorgonzola e Pere</b>	<b>£29.50</b>
Fillet of beef with melted <i>gorgonzola cheese</i> & pears, in balsamic veal jus sauce	
<b>Medaglioni di Manzo con Speck e Cipolla Rossa</b>	<b>£27.95</b>
Medallions of beef, dry-cured speck ham & caramelised red onion, <i>green peppercorn sauce</i>	
<b>Fegato di Vitello in Salsa di Vino Rosso e Salvia</b>	<b>£21.00</b>
Pan fried calf's liver, in sage fortified red wine sauce	
<b>Pollo alla Milanese con Peperoni in Agrodolce</b>	<b>£18.00</b>
Chicken breast in breadcrumbs, sweet & sour peppers & dried tomatoes	
<b>Maialino Alla Mostarda di Grano e Vino Bianco</b>	<b>£19.50</b>
Fillet of pork medallions, tarragon, <i>wholegrain mustard</i> , <i>white wine cream sauce</i>	
<b>Scaloppine Alla Provola</b>	<b>£23.50</b>
Pan roasted veal slices & <i>scamorza cheese</i> , in fortified marsala wine sauce	

## Contorni

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<b>Market Vegetables &amp; Potatoes</b>	<b>£4.50 each</b>
<b>Rucola con Scaglie di Parmigiano</b>	<b>£7.50</b>
Rocket salad with shaved <i>parmesan cheese</i>	
<b>Insalata di Mista</b>	<b>£6.50</b>
Mixed salad	
<b>Pomodoro e Cipolla Rossa</b>	<b>£6.50</b>
Plum & cherry tomatoes on vine with red onion	

*ALLERGENS: For allergens see ingredients in Italic lower-case*

**WARNING:** For Nuts allergy or May contain Nuts see ingredients in **Bold lower-case**

A discretionary service charge of 12.5% will be added to your bill