

Bel Vedere A la Carte

Antipasti

(V) Caprino e Grigliata di Verdure £11.00
Warm *goat cheese* drizzled with honey with mixed grilled vegetable salad

Prosciutto e Coppa con Pera Cotta £12.50
Parma ham & dry-cured pork shoulder, served with poached pear

Salmone Affumicato Con Barbabietola Rossa £12.50
Smoked Scottish salmon & beetroot salad, cucumber cream dressing

Gamberoni Alla Diavola £12.50
Peeled & shelled *tiger prawns*, garlic, *chilli*, lemon zest, fresh ginger, white wine

Calamaretti Fritti Con Aioli Speziata £12.00
Lightly fried calamari, served in lemon-garlic-ginger mayonnaise

(V) Tiella di Funghi Misti £11.00
Seasonal mushrooms on its own jus, tomatoes, spring onion, fresh mint, *chilli*, garlic

Antipasto del Giorno £p.o.a
Special starter of the day

Pasta

ST MC

(V) Gnocchi di Patate Funghi e Zucca di Stagione £12.00 £15.00
Potato dumplings, seasonal mushrooms & squash, on its own sauce

(V) Paccheri Arrabbiata e Provola Affumicata £11.50 £14.50
Short tube pasta in *spicy* tomato sauce, garlic, with *smoked provola cheese*

Linguine ai Frutti di Mare £13.50 £16.50
Peeled & shelled *prawns*, *scampi*, *calamari*, in *fish fumet white sauce*

Casarecce Pollo e Pancetta £12.95 £15.95
Casarecce short pasta, strips of chicken & pancetta, garlic, in *cheese cream sauce*

Pasta del Giorno £p.o.a
Pasta of the Day

Gluten Free Pasta
Can be served as a substitute for any of the above pasta dishes

Zuppe e Minestre

Zuppa del Giorno From £8.50
Fresh soup of the moment

Secondi Main Course

Specialita' del Giorno Special main course of the day	£p.o.a
Merlano Atlantico in Salsa Aneto Pan fried fillet of Atlantic whiting, spring onions, pea dill <i>butter sauce</i>	£18.50
Orata con Gamberetti Saltati Fillet of sea bream, peeled & shelled <i>shrimps</i> , tomatoes, <i>spices</i> , in <i>velvety sauce</i>	£19.50
Filetto Ai Funghi di Stagione Chargrilled fillet of beef, seasonal mushrooms, in balsamic & red wine sauce	£28.00
Medaglioni di Manzo Cipolla Rossa e Pancetta Medallions of beef, pancetta & caramelised red onion, in <i>green peppercorn sauce</i>	£26.95
Fegato di Vitello con Spinaci Aglio, Olio e Peperoncino Pan fried calf's liver, spinach in garlic & <i>chilli</i> , in rich red wine sauce	£19.95
Petto di Pollo in Salsa Pizzaiola Chicken breast topped with <i>scamorza cheese</i> , in pizza style tomato sauce	£17.00
Maialino Alla Mostarda di Grano e Marsala Fillet of pork medallions, tarragon, <i>wholegrain mustard</i> , <i>marsala wine cream sauce</i>	£18.50
Saltimbocca alla Romana Pan roasted veal slices topped with parma ham & sage, in white wine sauce	£19.50

Contorni

Market Vegetables & Potatoes	£4.50 each
Rucola con Scaglie di Parmigiano Rocket salad with shaved <i>parmesan cheese</i>	£6.00
Insalata di Mista Mixed salad	£6.00
Pomodoro e Cipolla Rossa Plum & cherry tomatoes on vine with red onion	£6.00

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