

Bel Vedere A la Carte

Antipasti

(V) Caprino del Monte £9.00
Monte *goat cheese*, poached beetroot & roasted sweet pepper salad

Antipasto di Salumi con Pecorino £10.00
Sliced Parma ham, sweet cured loin of pork, smoked salami & *sheep milk cheese*

Timballo di Granchio e Salmone Affumicato £10.50
Smoked salmon, *crab* timbale dressed in *grain mustard* & *mayonnaise*

Gamberoni All'Aglio, Peperoncino e Zenzero Dolce £10.00
Peeled & shelled *tiger prawns*, garlic, *chilli*, lemon zest, stem ginger, white wine

Calamari e Gamberi Fritti £10.00
Lightly fried calamari & *prawns* (peeled & shelled), *warm piquant tomato chutney*

(V) Portobello Croccante con Zucca e Patate Dolci £9.00
Gratin of portobello mushroom, sweet potato & butternut squash, on its own sauce

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

Pasta	ST	MC
(V) Tagliatelle ai Funghi con Purée di Pomodoro Secco e Basilico <i>Egg tagliatelle</i> & seasonal mushrooms, dressed in sundry tomato & basil purée	£10.00	£13.00
(V) Orecchiette Ceci e Pomodorini Little Hats , chickpeas, yellow & red cherry tomatoes, spices , spinach & pea sauce	£9.50	£12.50
Spaghettoni con Coda di Rospo, Scampi e Salmone Affumicato Monkfish, <i>peeled & shelled scampi</i> , smoked salmon, in Sicilian <i>relish red sauce</i>	£11.00	£14.00
Pennette al Pollo e Pancetta con Crema di Grana Padano Pennette, strips of chicken & pancetta, garlic, <i>red chilli</i> , in <i>grana cheese fondue</i> Garnished with toasted herbed <i>breadcrumbs</i>	£11.00	£14.00
Pasta del Giorno Pasta of the Day		£p.o.a

Gluten Free Pasta
Made from rice, corn & buckwheat, can be served as a substitute for any of the above pasta dishes

Zuppe e Minestre

Zuppa del Giorno From £6.50
Fresh soup of the moment

Secondi Main Course

Specialita' del Giorno Special main course of the day	£p.o.a
Salmone Scozzese al Miele con Profumo di Agrumi Honey-glazed fillet of Stornoway Salmon, citrus, tarragon, & <i>creamed butter sauce</i>	£16.50
Orata con Peperoni Dolci Arrostiti e Salsa Gremolata Pan roasted fillet of sea bream & roasted sweet peppers in <i>gremolata sauce</i>	£16.50
Filetto con Gorgonzola Fuso e Salsa al Pepe Verde Chargrilled fillet of beef, melted <i>gorgonzola cheese</i> , in <i>green peppercorn sauce</i>	£25.00
Medaglioni di Manzo con Salame Affumicato e Cipollotti Medallions of beef, smoked sausage & spring onions, sweet red pepper balsamic jus	£23.00
Fegato di Vitello con Spinaci Aglio, Olio e Peperoncino Pan fried calf's liver, topped with spinach in garlic & <i>chilli</i> , in rich red wine sauce	£15.00
Pollo Ruspante ai Funghi di Stagione Corn fed chicken breast & seasonal mushrooms, in <i>pumpkin, porcini cream sauce</i>	£14.00
Fettine di Gamba d'Agnello con Nastri di Verdurine Roasted boneless leg of lamb, ribbons of vegetables, <i>chilli</i> , in mint & red currant jus	£15.95
Saltimbocca alla Romana Pan roasted veal slices topped with parma ham & sage, in marsala wine sauce	£15.95

Contorni

Market Vegetables & Potatoes	£3.50 each
Rucola con Scaglie di Parmigiano Rocket salad with shaved <i>parmesan cheese</i>	£5.00
Insalata di Mista Mixed salad	£4.50
Pomodoro e Cipolla Rossa Plum & cherry tomatoes on vine with red onion	£6.00
Fiordilatte e Pomodoro <i>Mozzarella fiordilatte</i> with tomato salad	£7.00

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