

Bel Vedere A la Carte

Antipasti

(V) Caprino con Pera Affogata e Mirtilli Rossi £11.00

Warm goat cheese with poached pear, dried cranberries, mixed leaves

Prosciutto e Coppa con Olive Miste £12.50

Parma ham & dry-cured pork shoulder, mixed pitted olives

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

Focaccia Bread Olive Oil and Balsamic Vinegar £5.00 basket

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) Pennette Arrabbiata e Provola Affumicata £11.50 £14.50

Pennette 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
Merluzzo Atlantico in Salsa Aneto Pan fried fillet of Atlantic cod, 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 al Gorgonzola e Pere Fillet of beef with melted <i>gorgonzola cheese</i> & pears, in balsamic veal jus sauce	£28.00
Medaglioni di Manzo con Pancetta e Cipolla Rossa Medallions of beef, pancetta & caramelised red onion, <i>green peppercorn sauce</i>	£26.95
Fegato di Vitello in Salsa di Vino Rosso e Salvia Pan fried calf's liver, in sage fortified 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 Vino Bianco Fillet of pork medallions, tarragon, <i>wholegrain mustard</i> , <i>white wine cream sauce</i>	£18.50
Scaloppine Ai Funghi e Marsala Pan roasted veal slices , seasonal mushrooms, lemon thyme, marsala wine sauce	£19.50

Contorni

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

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