



Bellavista

PIZZERIA

Dal Forno

Homemade Crusty Bread, Garlic Marinated Olives & Sundried Tomatoes (V)			2.75	Pane Formaggio (V)	Garlic pizza bread with Cheese	7.50
Pane Aglio Pomodoro (V)	Hand stretched garlic bread with Tomato		6.75	Bruschetta (V)	Homemade bread, topped with fresh tomatoes, chopped onions, olive oil and basil	5.50
Pane al Rosmarino (V)	Garlic pizza bread, with red onions and rosemary		6.75			
Pane al Pesto (V)	Garlic pizza bread with pesto and goat cheese		6.75	Dough Balls (V)	With garlic butter	4.50

Antipasti (Starters)

Paté della Casa	Homemade chicken liver Pâté, caramelised onion marmalade and toasted focaccia	7.95
Costolette di Maiale	Spare ribs roasted in our own Honey and Orange sauce	9.95
Polpette al Pomodoro	Baked homemade meatballs, tomato, garlic, chilli, served with toasted focaccia	8.50
Cozze al Vino Bianco	Connemara mussels in garlic, white wine and a touch of cream	9.75
Gamberoni all’Aglio	King Prawns off the shell, grilled with white wine, garlic and Chorizo sausage	11.75
Fungi All’aglio (V)	Garlic mushrooms baked with garlic and cream	8.50
Chicken wings	Roasted in hot Sweet Chilli sauce	8.50
Mozzarella Fritta (V)	Breaded Mozzarella with garlic mayonnaise	7.75
Minestrone (V)	Italian vegetable soup	6.50
Goats Cheese Parcel (V)	Served with a beetroot salad and honey dressing	8.75
Calamari	Deep fried baby squid with garlic Mayonnaise	9.50
Avocado & Prawn	Avocado, mix leaf, cucumber, prawns bound in marie rose	9.75
Black Pudding Croquettes	Breaded black pudding, potato, mozzarella balls with parmesan cream	9.50

To Share

Antipasto Freddo	Parma Ham, Baby Mozzarella, Grilled Vegetables, Italian Salami, Sun dried tomatoes and Olives	14.50
Hot Italian Antipasto	Mini Spare Ribs, Polpette, Mozzarella Fritta, Garlic Mushrooms, Calamari, Lasagne Fritta	15.50

Steaks served with chips

Grilled Fillet steak	8oz	27.50
Rib Eye Steak	10oz	25.50
Tbone Steak	16oz	25.50
Sauce selection		2.00
Pepper Sauce, Blue cheese sauce or Diana sauce		

Main Course served with vegetable and potatoes

Pollo Valdostana	Flattened breast of chicken topped with ham and mozzarella with tomato sauce	17.95
Pollo Milanese	Flattened breast of chicken in breadcrumbs pan fried and served with spaghetti Napoli	17.50
Pollo Stroganoff	Tender strips chicken coated in paprika with mushrooms, red wine and cream, served with rice	17.25
Vegetable Stroganoff (V)	Aubergine, Courgette and Mushrooms coated in Paprika and sautéed with red wine and cream served with Rice	14.50
Veal Funghi	Escalope of Veal with fresh mushroom, white wine and cream sauce	18.50
Stinco di Agnello	Slow roast shank of Lamb with Shallots and Rosemary	19.75
Salmone	Fresh Salmon fillet with prawns, white wine, tomato and a little cream	19.50
Sea Bass Mediteranea	Sea bass fillet with garlic, roasted sweet peppers and cherry tomatoes	19.50
Braised Confit Duck Leg	Orange and apricot sauce	16.50

Pasta (Gluten Free Pizza Available) Price as a starter 9.50

Spaghetti Napoli (V)	Tomato and basil	11.50
Spaghetti Bolognese	Fine noodles with Beef Ragu	12.75
Spaghetti Carbonara	Crispy bacon, yolk of egg, touch of cream	13.95
Lasagne Tradizionale	Traditional Lasagne with Bolognese sauce and bechamel	14.50
Cannelloni alla Romana	Pancake filled with spinach and meat, topped with cheese and tomato sauce and baked	14.50
Pappardelle con Salsiccie	Pasta ribbons with Rib ragu, Tuscan sausages, tomato and chilli	14.75
Farfalle Salmone	With Smoked Salmon, cherry tomatoes, cream and a little tomato	13.95
Penne con Pollo	Strips of Chicken, mushrooms in creamy sauce	13.95
Spaghetti Marinara	with King Prawns, mussels, prawns, tomato and chilli	14.75
Spaghetti con Polpette	with meatballs, tomato and chillies	13.50
Stuffed Pepper	Baked with Mozzarella, rice, minced meat and chopped fresh vegetables	12.95
Pappardelle Amatriciana	Pasta ribbons with bacon, onions, garlic, chilli and tomatoes	12.95
Risotto con Pollo	Risotto with strips of chicken, sweet peppers, tomato, cream, garlic and chilli	14.95
Risotto Oceana	Risotto with asparagus, prawns, tomato and chilli	14.95
Lasagne Vegetariane (V)	Vegetarian Lasagne	14.50
Pappardelle Piccante	Pasta ribbons with spicy nduja, peppers, salami & chilli	14.95
Farfalle Caprino	Pasta butterflies with goats cheese, mushrooms, cherry tomatoes and sun dried tomato	13.95
Ravioli con Manzo	Braised beef & barolo stuffed ravioli in spicy nduja, tomato & parmesan sauce	15.50

Pizza (Gluten Free Pizza Available)

Pizza Margherita (V)	Tomato, fior di latte mozzarella and basil	11.75
Pizza Caprino (V)	Mozzarella, tomato, Mushrooms, Caramelised onions, Goats Cheese	13.50
Pizza Calabrese	Tomato, mozzarella, Spicy Napoli salami, Red Onions and chillies	13.75
Pizza Quattro Stagioni (V)	Grilled courgettes, peppers, mushrooms and Asparagus	13.95
Pizza Pulled Pork	Slow cooked Pulled pork, Pineapple and BBQ sauce	13.95
Pizza con Polpette	Homemade beef meat balls, Chilli, Sweet Peppers	13.50
Pizza Carne	Chicken, spicy salami, Italian sausages tomato and mozzarella	14.50
Pizza Parma	topped with Rocket, Parmesan shavings, tomato, mozzarella and Parma Ham	13.50
Pizza Club	Bacon Rashers, Chicken and Mature cheddar	13.75
Pizza Piccante	Nduja, salami, peppers and fresh chilli	14.75
Pizza Tonno Cipole	Tuna, red onions and black olives	13.95
Pizza Napolitana	Tomato, anchovies, olives, capers (No mozzarella)	12.50
Calzone Bellavista	Traditionally folded Pizza with Spicy Salami, Ham, Mushrooms, Peppers, mozzarella and tomato	13.95
Extra Toppings		£1.00

Side orders 4.50

Zucchini (V) Courgette Fritters Spinach (V) Creamed Spinach
Rucola (V) - Rocket salad with Parmesan shavings
Patate Fritte (V) Chips Insalata Mista (V) Mixed Salad

A discretionary 10% service charge will be added to the bill. All tips and gratuities are kept by the staff.
Allergens: Our dishes are made freshly to order and if needed we do contain detailed allergen information please ask a member of our team when ordering. Unfortunately, in our busy kitchen it is not possible to guarantee our food is allergen/contamination free.

Carta dei Vini

Bianchi (White Wines)

2. Pinot Grigio del Veneto	£24.50
Fruity white wine, straw yellow, dry and crisp.	
3. Verdicchio Classico	£25.95
Pale-yellow dry with a delicate fragrance.	
4. Frascati Superiore	£25.50
An excellent example of this popular wine. Dry with an almond after taste.	
5. Gavi di Gavi	£29.75
An established star amongst crisp, dry whites. Made from Cortese grapes.	
6. Orvieto Abbocato	£25.50
Medium sweet, light straw colour, with a delicate, fragrant taste.	
7. Sauvignon Blanc Chile	£25.50
Smooth and dry with rich grassy aromas and tropical fruit undertones.	
8. Chenin Blanc South Africa	£27.75
Elegant, with an intense lasting aroma.	
9. Chardonnay Unoaked–Sutter Home Californian	£27.50
fresh aromas of ripe pear and zesty citrus that lead to creamy peach and juicy apple flavours.	
10. Marlborough Sauvignon Blanc NZ	£29.95
Full of lemon and citrus aromas, with sweet peach and apricot flavour.	
11. Chablis	£34.50
Dry and crisp, classic white wine.	

Rosé

15. Pinot Grigio Rosé	£24.50
Salmon pink with a delicate hawthorn and anisette bouquet.	
16. Zinfandel Rosé	£24.95
A lively light cherry red, with a fruity after taste.	
17. Mateus Rosé	£24.50
Harvested from Portuguese sun-ripened grapes and slowly fermented to give it that famous colour.	
A lively cherry red colour with a fruity aftertaste.	

Vini Rossi (Red Wines)

19. Merlot Veneto	£24.50
Jammy, soft ripe red fruits. A party wine.	
20. Nero D`Avola Sicily	£26.50
A rich and intense red, full of ripe fruit flavour.	
21. Chianti D.O.C.	£27.75
Ruby colour, medium bodied dry wine, with lasting flavour.	
22. Primitivo del Salento	£25.95
Red full bodied with aromas of ripe fruit and vanilla.	
24. Cabernet Sauvignon – Chile	£25.75
A fine example of Chilean Cabernet Sauvignon, rich with a soft vanilla after-taste.	
26. Malbec – Argentina	£29.50
Premium selection, a wine of great intensity and concentration, ripe and fruity.	
27. Rioja Crianza - Spain	£29.75
Oak barrel aged for two years, produces a mature wine with a lingering velvety style.	
28. Chianti Classico Riserva	£31.50
Mature, complex, with a rich, ripe taste.	
29. Amarone Classico Superiore	£44.50
An impressive, strong, smooth and fruity dry red wine, with intense colour and flavour.	
30. Appasito Salento	£29.50
Deep ruby-purple, full bodied with a smooth velvety texture.	

Champagne e Spumante

40. Prosecco Brut	£27.75
Mid-dry, very soft, easy drinking sparkler.	
41. Prosecco Style Rosé	£27.50
42. House Champagne	£44.50
43. Laurent Perrier Rose	£105.00
44. Bollinger Special Cuvée	£79.00
45. Veuve Cliquot Yellow Label	£78.50

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