

Nibbles

Home baked bread, sundried tomatoes & olives	3.50
Bruschetta al Pomodoro (V)	5.50
Lightly toasted homemade bread topped with fresh tomatoes, chopped onions, olive oil and basil	
Bruschetta Mista	7.50
Sautéed mushrooms / Cherry tomatoes & goats cheese / Smoked salmon & herb mascarpone	
Pane all’Aglio (V)	6.95
Hand stretched garlic bread with rosemary	
Garlic Bread with Tomato	7.75
Garlic Bread with Cheese	8.50

Antipasti (Starters)

Gamberoni	13.95
King Prawns off the shell, garlic, chillies and cherry tomatoes	
Pate della Casa	9.75
Homemade Chicken liver pate, served with onion marmalade and toast	
Calamari Fritti	10.50
With garlic mayonnaise dip	
Beef Carpaccio	13.50
Thinly sliced fillet of beef with mustard and mayonnaise dressing, Parmesan cheese and rocket	
Cocktail di Gamberi e Granchio	11.50
Crab and crayfish, bound in a Marie Rose sauce and topped with crispy leeks	
Polpette Bellavista	9.75
Italian meat balls with dolcelatte fondue and lasagne crisps	
Capesante	14.50
Pan fried scallops on a cream of pea purée with diced chorizo	
Arancini (V)	9.50
Balls of rice with saffron, peas and mozzarella	
Fritto Misto	12.90
Deep fried calamari, king prawns, whitebait and zucchini with aioli	
Funghi Ripieni (V)	9.75
Baked mushroom filled with garlic, parsley, breadcrumbs on a bed of creamed dolcelatte	
Zupetta di Cozze	11.50
Mussels and Baby Clams sauteed in garlic, cherry tomatoes and white wine, served with homemade bread	
Asparagi Caprino	10.95
Asparagus wrapped with Parma ham and topped with grilled goats cheese	
Costolette Bellavista	13.75
Roasted Spare ribs in delicious sweet and sour sauce	
Burrata Mozzarella (V)	10.75
With Parma ham, caponata of Mediterranean vegetables and pesto drizzle	
Minestrone (V)	7.50
Traditional Italian vegetable soup	

Pizza (Gluten free Pizzas available)

With tomato and mozzarella cheese	12.75
Extra toppings: £1.00	
Mushrooms, Ham, Spicy Salami, Onions, Prawns, Tuna, Peppers, Fresh Asparagus, Chicken, Dolcelatte Cheese, Smoked Salmon, Meat balls	

Side orders

Mixed salad (V)	4.75
Green salad (V)	
Zucchini fritte (V)	
Courgette Fritters	
Rucola (V)	
Rocket salad with Parmesan shavings	
Patate Fritte (V)	
Chips	

(V) Vegetarian Dishes.

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

Grilled Steaks - Served with grilled mushroom, tomatoes and fries

Fillet Steak 8oz	28.50
Ribeye Steak 10oz	22.50
Separate sauce	2.50
Pepper Sauce	
Diana Fresh mushrooms, onions, brandy, mustard and touch of cream	
Dolcelatte Cheese Sauce	

Main Courses - All main courses are served with vegetables and potatoes

Vitello Principessa	19.75
Pan-fried escallops of veal, with mushrooms, white wine, asparagus and cream	
Vitello Valdostana	19.50
Escalopes of veal topped with taleggio cheese and parma ham	
Pollo Parma	19.75
Chicken breast stuffed with spinach and mascarpone, wrapped in parma ham	
Pollo Crema e Funghi	19.50
Chicken breast with fresh mushrooms and onions finished with cream and white wine	
Filetto alla Stroganoff	24.50
Strips of Fillet steak coated in paprika, mushrooms, peppers and cream served with rice	
Costolette d’Agnello	20.95
Lamb cutlets with garlic, shallots and a rich lamb jus	
Anatra Arrosto	20.95
Half of roasted crispy duck, with wild mushrooms & port reduction	
Bistecca Diana	23.75
Thinly Sirloin steak with onion, mushroom and French mustard, finished with brandy, cream and red wine	
Salmone	20.75
Fresh Salmon baked with king prawns and lobster bisque	
Sogliola Bellavista	19.75
Fillets of Lemon Sole poached with thinly sliced mushrooms, asparagus, in a light cheese sauce	
Sea Bass Mediterraneo	22.50
Grilled seabass fillet with garlic, cherry tomatoes, prawns & white wine	
Filetto di Halibut	23.50
Herb crusted halibut with saffron sauce	

Pasta (Gluten Free pasta available) Price as a starter 9.50

Spaghetti Bolognese	13.50
With traditional minced beef sauce	
Spaghetti Carbonara	14.50
Crispy bacon and egg yolk, Parmesan and a touch of cream	
Linguine al Salmone	14.95
Smoked salmon, asparagus, cream, and a little tomato	
Gnocchi ai Formaggi	14.75
Potato dumplings in a creamy source of taleggio, dolcelatte, parmesan and spinach	
Gran Spaghetti Pescatore	16.95
Spaghetti, sautéed with mussels, clams, king prawns, squid, garlic, olive oil, fresh tomatoes and basil	
Cannelloni alla Romana	15.50
Pancakes filled with spinach and meat, topped with Mozzarella and tomato	
Casarecce Vegetariani (V)	14.75
With finely chopped aubergines, sweet peppers, courgettes and tomatoes. Topped with bufala mozzarella	
Lasagna al Forno	15.50
Layers of pasta with Bolognese, béchamel and Mozzarella	
Casarecce Bellavista	14.75
Penne like pasta with cajun spiced chicken, spicy salami garlic and tomato sauce	
Linguine Livornese	15.75
With King prawns, garlic, chilli, and cherry tomatoes	
Risotto Funghi & Asparagi (V)	14.50
With mushrooms, and topped with fresh asparagus and shaved Parmesan cheese	
Risotto Algherese	15.95
Mussels, clams, king prawns, calamari and saffron	
Ravioli con Lobster	15.75
Ravioli filled with lobster in a lobster bisque with crayfish	
Penne Nduja	14.75
Nduja, italian sausage and tomato	

Carta dei Vini

Prosecco & Champagne

40. Prosecco Brut Mid-dry, very soft, easy drinking sparkler.	28.75
41. Prosecco Style Rosé	29.50
42. House Champagne Renard Barnier Cuvee	45.50
43. Veuve Clicquot Brut	77.75
44. Bollinger Special Cuvée	78.75
45. Laurent Perrier Rose	105.00

Vini Bianchi

1. Pinot Grigio del Veneto Fruity white wine, straw yellow, dry and crisp	25.50
2. Sauvignon Blanc Casa Santiago Chile Smooth and dry with rich grassy aromas and tropical fruit undertones	26.75
4. Pecorino d’Abruzzi Italy Straw-yellow colour. A refreshing, crisp, white wine with sweet ripe Fruit of peach and mango	27.50
6. Verdicchio dei Castelli di Jesi Italy Classic dry, with apple and pear finish	28.50
7. Falanghina Brilliant intense yellow, yet light and fresh with fruit notes	29.50
8. Sauvignon Blanc Mirror Lake NZ Full of lemon and citrus aromas, with sweet peach and apricot flavours	30.75
9. Gavi di Gavi An established star amongst Italian whites, crisp and dry with a peachy aroma	32.50
10. Orvieto Abbocato Light straw colour, with a delicate, medium sweet, fragrant taste	25.50
11. Chenin Blanc Hutton Ridge South Africa Elegant with a creamy texture and a tropical peach fruit finish	28.50
12. Chardonnay Unoaked–Sutter Home Californian Delicious flavour of tropical fruit	28.50
13. Chablis Domaine Fillon Dry and crisp, classic white wine	37.50
14. Cloudy Bay Sauvignon Blanch NZ Have aromas of tropical fruits, ripe citrus and sweet herbs. The palate is juicy, combining concentrated flavours with a mineral acidity	47.50
15. Chablis Premier Cru Fourchame AC A powerful yet very light bodied wine, with an intense nutty palate, delicate ripe fruit and a hint of lemon	47.75

Rosé

17. Pinot Grigio-Rosé Mid-dry Rosé, light and fruity.	25.50
18. Mateus Rosé a fresh and seductive wine complemented by a soft and slightly fizzy finish.	26.50
19. Zinfandel Rosé A lively cherry red colour with a fruity aftertaste	27.50
21. Whispering Angel Rosé A fine Provence rosé. Full, lush, yet linear and crisp, textured and long - the apogee of fine pink.	39.75

Vini Rossi

22. Merlot Italy Full bodied red with ripe fruit flavour	25.50
23. Primitivo del Salento Deep red with fresh fruit aromas and a velvety smooth aftertaste	28.50
24. Nero d’Avola Sicily A deep, ruby red wine with an intense and fruity bouquet. Fresh and pleasant on the palate with soft tannins	27.95
25. Cabernet Sauvignon - Santa Helena Chile A fine example of Chilean Cabernet Sauvignon, rich with a soft vanilla after-taste	26.75
27. Chianti Classico Ruby colour, medium bodied dry wine, with lasting flavour.	28.50
28. Aristocratico Appasito Salento Deep ruby-purple with an expressive nose of ripe plums and raisin. Concentrated and rich in the mouth with a velvety smooth texture, this Appassimento shows developed notes of dried fig, spice and tobacco	28.50
29. Chianti Classico Riserva Mature, complex, with a rich, ripe aftertaste.	36.50
30. Shiraz Last Stand Australia Australian red with a fruity bouquet of strong red berries The palate has a natural spiciness	28.95
31. Rioja Azabache Crianza A dense bouquet of toasted aromas and red and black berries,	29.75
33. Barbera d’Alba Paolina Piedmont Italy Barbera grape from the Barolo area, dry, red ruby with crimson reflections	32.50
35. Ripassa della Valpolicella A ruby-red wine with fresh, intense, fruity and spicy overtones on the nose. A full, balanced, velvety and round taste lingers on the palate. Critics have rated this as one of the best available among Valpolicella Ripasso	36.00
36. Amarone Classico Superiore An impressive, strong, smooth and fruity dry red wine, with intense colour and flavour.	45.50
37. Malbec – Argento Selection Argentina Premium selection, a wine of great intensity and concentration, ripe and fruity.	28.75
38. Barolo The most noble among Piemonte’s wines, the taste is dry, full and robust.	45.50
39. Brunello di Montalcino Camigliano 2016 Intense and elegant, with hints of wild berries. Dry and warm, a great red wine. Matured in wooden cask	60.50