

# 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

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<b>Specialita' del Giorno</b> Special main course of the day	<b>£p.o.a</b>
<b>Merluzzo Atlantico in Salsa Aneto</b> Pan fried fillet of Atlantic cod, spring onions, pea dill <i>butter sauce</i>	<b>£18.50</b>
<b>Orata con Gamberetti Saltati</b> Fillet of sea bream, peeled & shelled <i>shrimps</i> , tomatoes, <i>spices</i> , in <i>velvety sauce</i>	<b>£19.50</b>
<b>Filetto Con Gremolata e Madeira</b> Chargrilled fillet of beef, gremolata herb dressing, veal jus, madeira wine sauce	<b>£28.00</b>
<b>Medaglioni di Manzo Al Pepe Verde</b> Medallions of beef, in <i>brandied cream green peppercorn sauce</i>	<b>£26.95</b>
<b>Fegato di Vitello con Pancetta e Salvia</b> Pan fried calf's liver, cured Italian bacon, sage, red wine jus reduction	<b>£19.95</b>
<b>Petto di Pollo in Salsa Pizzaiola</b> Chicken breast topped with <i>scamorza cheese</i> , in pizza style tomato sauce	<b>£17.00</b>
<b>Maialino Alla Mostarda di Grano e Vino Bianco</b> Fillet of pork medallions, tarragon, <i>wholegrain mustard</i> , <i>white wine cream sauce</i>	<b>£18.50</b>
<b>Scaloppine Ai Funghi e Marsala</b> Pan roasted veal slices , seasonal mushrooms, lemon thyme, marsala wine sauce	<b>£19.50</b>

## Contorni

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

*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