

Bel Vedere A la Carte

Antipasti

(V) Caprino con Pera Affogata e Mirtilli Rossi £12.00

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

Speck e Coppa con Olive Miste £13.50

Dry-cured, lightly smoked parma ham & pork shoulder, mixed pitted olives

Salmone Affumicato Con Barbabietola Rossa £13.50

Smoked Scottish salmon & beetroot salad, dill house dressing

Gamberoni Alla Diavola £14.00

Peeled & shelled *tiger prawns*, garlic, *chilli*, lemon zest, fresh ginger, white wine

Calamaretti Fritti Con Aioli Speziata £13.00

Lightly fried calamari, served in lemon-garlic-ginger mayonnaise

(V) Tiella di Funghi Piselli e Zucca £12.00

Seasonal mushrooms panfried with butternut squash, peas & fresh herbs

Focaccia Bread Olive Oil and Balsamic Vinegar £5.00 basket

Pasta

ST MC

(V) Gnocchi di Patate e Macedonia di Verdure £13.00 £16.00

Potato dumplings, *goat cheese*, diced italian style vegetables, on its own sauce

(V) Fusilli Ai Funghi Misti Arrabbiata £13.75 £16.75

Fusilli twist pasta, seasonal mushrooms, herbs, in *spicy* tomato sauce

Linguine ai Frutti di Mare £15.00 £18.00

Peeled & shelled *prawns*, *scampi*, *calamari*, in *fish fumet sauce*

Pennette Pollo e Pancetta £14.00 £17.00

Pennette pasta, strips of chicken & pancetta, *in cream sauce*

Gluten Free Pasta

Can be served as a substitute for any of the above pasta dishes

Please allow 10-15 minute cooking

Zuppe e Minestre

Zuppa del Giorno From £9.50

Fresh soup of the moment

Secondi Main Course

Orata con Pomodori e Olive	£20.00
Fillet of sea bream, fresh tomatoes, pitted olives & herb salsa dressing	
Filetto al Gorgonzola	£29.50
Fillet of beef melted <i>gorgonzola cheese & balsamic</i> veal jus sauce	
Medaglioni di Manzo Al Pepe Verde	£27.95
Medallions of beef in <i>green peppercorn sauce</i>	
Fegato di Vitello in Salsa di Vino Rosso e Salvia	£21.00
Pan fried calf's liver, in sage fortified red wine jus sauce	
Pollo Alla Provola	£18.00
Chicken breast <i>scamorza cheese</i> in tomato sauce	
Maialino Alla Mostarda di Grano e Vino Bianco	£19.50
Fillet of pork medallions, tarragon, <i>wholegrain mustard, white wine cream sauce</i>	
Scaloppine Al Vino Marsala	£23.50
Pan roasted veal slices in fortified marsala wine sauce	

Contorni

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

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