

“One of the best Italian Restaurants in the UK”  
Awarded by the Italian Chamber of Commerce and industry

## Aperitivo

Aperitivo

	£
Champagne by the glass	11.5
Dry martini	8.5

	£
Prosecco w fresh purée of the day	7.5
Aperol Spritz	7.5

	£		£
Bread w balsamico & olive oil	3	Toasted almonds (V)	3.5
Cerignola olives (V)	3		

## Starters

Starters

	£
Apulian Burrata (V) w heritage tomato concassè, basil cream & carasau bread	11
Italian Salad (V) Tomato, avocado & buffalo mozzarella	9
Deep-fried baby Squid w aioli mayo & chilli jam	11
Traditional Bruschetta (V) Tomato, red onion, basil & buffalo mozzarella	9
Scottish Beef fillet tartare - signature dish - w egg yolk, black truffle, focaccia	14
Watermelon Quinoa salad (V) Greek feta cheese, cucumber	11
Caesar salad Chicken, baby gem, anchovies & parmigiano reggiano	12
Marinated octopus carpaccio - signature dish - Wild rocket, orange and fennel salad	13

## Sharing Starters

Sharing Starters

	£
Mediterranean Seafood board - signature dish - Sicilian smoked tuna carpaccio, smoked swordfish, soft fish cake, crab	24 for 2 persons
Selection of Italian Cured Meat and Cheese - signature dish - w home made pickles & focaccia	23 for 2 persons

## Pasta

Pasta

	£
Classic Penne “Arrabbiata style” (V) w home made spicy tomato sauce	10
Rigatoni Carbonara w guanciale and Rome’s pecorino cheese	14
Home made Ravioli (V) Filled w smoked burrata and pine nuts, butter and basil sauce	16
Home made Black ink Tagliatelle - signature dish - w mix seafood & cherry tomato	22
Home made Pappardelle w slow cooked beef ragout in a “Barolo” sauce	16
Wild mushrooms Risotto (V) Green pesto, black truffle & “champagne” sauce	18
Artisan Spaghetti - signature dish - w Cornish crab & cherry tomato	18

## Main Courses

Main Courses

	£
Pan fried Chicken Ballontine Mash potato & buttered kale	17
Salmon fillet Sautéed sprouts broccoli & leek puree	18
Sea-bream fillet Sundried tomato puree, samphire & wild mushrooms	21
26 days aged ribeye - signature dish - Rocket and Parmesan, Bernaise sauce	26
Pan fried Cornish cod fillet w spicy sautéed mussels & clams	22
Rack of lamb - signature dish - w caramelized heritage baby carrot, roasted potato & salsa verde	24

## Sides

Sides (V)

	£
Mash potato	4.5
Roasted potato	4.5
Wilted mix green	4.5
Broccoli	4.5
Rocket and parmesan	4.5
Tomato and onion	4.5
Mix Salad	4.5

## Desserts

Desserts

	£
Clementine cheese cake	9
Classic Tiramisù	8
Lemon Sorbet	4.5
Trio Chocolate mousse w bailey’s cream	9
Mango semifreddo w home made biscuit	8
Vanilla panna cotta w home made passion fruit jelly	8
Italian Cheese selection Daily home made chutney	12

A discretionary 12.5% of gratuity will be added to the bill.

At Bellaria Restaurant we pay great care and attention to allergies and intolerances. Kindly let the staff know if you have any dietary requirements. Thank you.



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# A la Carte

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[www.BellariaRestaurant.co.uk](http://www.BellariaRestaurant.co.uk)

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OPEN EVERY DAY