

Bella Serata

— PASTA & VINO —



£19.75

ANY PASTA & A GLASS OF WINE

Monday to Thursday from 5.30pm to 7.30pm





SFIZI & STUZZICHINI LITTLE BITES & NIBBLES

FOCACCIA & PINZIMONIO ① VEGAN3.95	OLIVE ① VEGAN 3.95
Focaccia bread, olive oil & balsamic	Herb-infused olives w a hint of garlic & citrus
MENNULI ① VEGAN3.95	CACIO E COMPAGNIA 12.5
Roasted Sicilian-style almonds	Selection of Italian cheeses
PIZZA TAGLIERE SERVES 2 PEOPLE 19.5	PARMA MIA! 13.5
Parmesan & oregano crust pizza on a bed of rocket. Spianata salami, mortadella, Parma ham, burrata & olives (Also available as a sharing platter, without the pizza base £ 17.5)	Parma ham served w Italian grissini

PER INIZIARE STARTERS

BURRATA ① 13.5	
Creamy burrata nestled on a rich, spicy Tuscan tomato & bread stew, infused w garlic & fresh basil	
BRUSCHETTA ① VEGAN WITHOUT THE CHEESE 8.5	
Rustic toasted bread topped w sweet, slow-roasted cherry tomatoes, silky stracciatella and basil.	
	Add Parma ham £4
CROQUETTE DI MELANZANE 11.5	
Aubergine croquettes paired w a spicy arrabbiata sauce & touch of Parmesan cream	
BRESAOLA 14.5	
Thinly sliced, ruby-red cured beef paired w Parmesan shavings, truffle honey, rocket leaves & walnut	
GAMBERI E CALAMARI FRITTI 12.95	
Crispy prawns & calamari w lemon & basil mayo	
ARANCINI AL TARTUFO 13.5	
Uncinato black truffle rice balls w Parmesan & truffle mayo.	

PIZZA 72 H DOUGH LEVITATION

(Gluten free + £ 2.50 & Vegan cheese available)

MARGHERITA ① 11.95	
Tomato, fior di latte & basil	
FUNGI E PROSCIUTTO 13.5	
Tomato, fior di latte, ham & mushroom	
DIAVOLA 13.5	
Tomato, fior di latte, pepperoni & fresh chilli	
VEGETARIANA ① 12.95	
Tomato, fior di latte & roasted vegetables	
PIGGY 14.95	
Tomato, fior di latte, ham, pepperoni, Italian sausage & fresh chilli	
MARIEDDA 14.95	
Spicy beef ragu, fior di latte & scamorza	
PROSCIUTTO E RUCOLA 15.5	
White base, fior di latte, Parma ham, rocket leaves & burrata cream	

NOT ALL INGREDIENTS ARE LISTED IN THE DISH DESCRIPTIONS –
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES
(GF) GLUTEN-INTOLERANT FRIENDLY (TRACES MAY BE PRESENT)

PLEASE NOTE OUR KITCHEN IS FULL OF LOVE (AND FLOUR!), SO TRACES OF THE 14 MAJOR ALLERGENS MAY BE PRESENT
ADDITIONAL VEGETARIAN & VEGAN OPTIONS CAN BE PREPARED ON REQUEST
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

PRIMI & RISOTTI (Gluten free available)

*Our pasta is **freshly handmade**. Selected dishes are **finished w Parmesan** during cooking for a richer, more indulgent flavour.*

RISOTTO ALLA ZUCCA E SALSICCIA	19.95
Creamy arborio rice w sweet roasted butternut squash, Italian sausage, Gorgonzola & crunchy walnuts.	
RAVIOLI AL RAGÙ	19.5
All the comforting flavours of a classic lasagna, with a twist! Handmade ravioli filled w béchamel, nestled in slow-cooked beef ragù & finished w Parmesan cream	
PAPPARDELLE AI FUNGHI E SALSICCIA	21.5
Pappardelle tossed with a medley of sautéed wild mushrooms, Italian sausage, Parmesan, garlic & a splash of white wine.	
CALAMARATA ALLO SCOGLIO	21.95
Neapolitan pasta (large ring-shaped) w calamari, prawns, mussel & sea bream in a light tomato, garlic, chilli & white wine sauce	
CAVATELLI DELL'OSTERIA	20.95
Fresh cavatelli pasta w slow-cooked pork belly, Italian sausage & 'nduja ragù w a touch of tomato	

VEGAN & VEGETARIAN

RISOTTO ALLA ZUCCA ♻️ VEGAN WITHOUT THE CHEESE	16.95
Creamy arborio rice w sweet roasted butternut squash, Gorgonzola & crunchy walnuts.	
PAPPARDELLE AI FUNGHI ♻️ VEGAN WITHOUT THE CHEESE	17.5
Pappardelle tossed with a medley of sautéed wild mushrooms, Parmesan, garlic & a splash of white wine	
RIGATONI ALL'ARRABBIATA ♻️ VEGAN	15.5
Rigatoni tossed in a fiery homemade tomato sauce, bursting w garlic & a kick of chilli	
Add Prawns £5 Whole burrata £5	

SECONDI MAINS

POLLO ARROSTO	19.95
Succulent roasted chicken breast w golden, crispy skin, served on creamy mashed potatoes w a rich mushroom sauce	
STRACOTTO DI MANZO	25.5
Tender grass-fed beef, slow-braised for five hours until meltingly soft, served over golden saffron risotto & finished w a vibrant parsley gremolata	
MERLUZZO	24.95
Delicate pan-fried cod served w silky butternut squash cream, sautéed spinach & crispy Spianata salami for a bold, savoury finish	
PORCHETTA	22.5
Tuscan marinated rolled pork belly w herbs, served w cannellini beans, gremolata & jus	

I CONTORNI SIDES

PATATE ♻️ VEGAN	5.95	INSALATA DI POMODORI ♻️ VEGAN	6.5
Roasted (Vegan), mash or fries (Vegan)		Tomato, red onion & basil salad	
Fries w Parmesan & truffle oil.....	6.95	INSALATA MISTA ♻️ VEGAN	5.5
BROCCOLI ♻️ VEGAN	6.95	Mixed leaves salad, cucumber	
Sautéed broccoli, garlic, chilli & almonds		INSALATA DI RUCOLA ♻️	5.95
SPINACI ♻️ VEGAN	5.95	Rocket, tomatoes & Parmesan shaving salad (Vegan without the cheese)	
Sautéed spinach in EVO oil & garlic			