

RISTORANTE
La Bella Chime

STARTERS

ANTIPASTO MISTO FOR 2 22

Sharing Italian meats and cheeses board, red onions jam, olives, sun blushed tomatoes and focaccia (gfo)

PRAWNS SORRENTINA 9.5

King prawns, light shellfish tomato sauce, black olives, fresh chilli and garlic, mozzarella pearls and garlic toast (gfo)

LAMB AND PANCETTA MEATBALLS 9

Herby cream of tomatoes, crispy pancetta and fried focaccia

SOUP OF THE DAY 7.5

Sea salt butter and home made focaccia (V,VE, gfo)

TRUFFLE AND PARMESAN ARANCINI 8

Rocket salad and balsamic reduction black pepper dip (V)

CRISPY PRAWNS, CALAMARI AND MUSSELS POPCORN 9.5

Fresh leaves, prosecco aioli and lemon dressing

ROMANESCO CAULIFLOWER FRITTERS 7.5

Crispy battered tempura florets, vegan curry mayo, fresh leaves (VE)

CAPRESE DI BUFALA 8

Beef tomatoes, fresh buffalo mozzarella, basil pesto and croutes (V, gfo)

MAINS

SOZ FILLET STEAK 38.5

Herby Roast potatoes, wilted spinach, Diane jus, tender stem broccoli

CHICKEN VALDOSTANA "ARRABBIATA" 22.5

Breaded chicken, spicy salami, mozzarella, served with spaghetti arrabbiata

CHICKEN SUPREME 26

Crushed garlic and thyme new potatoes, café olè sauce and seasonal vegetables (GF)

BRAISED LAMB SHANK 26.5

Creamy mash potatoes, red wine jus Seasonal vegetables (GF)

BAKED SEA BASS LIGURIAN STYLE 27.5

Crispy bass fillets, new potatoes, cherry tomatoes, garlic, olives, lemon and courgettes (GF)

FRESH COD "MARIE MONTI" 28.5

Chickpeas and shallots puree, crispy salami, fresh clams, sun-dried tomatoes and thyme (GF)

PARMIGIANA DI MELANZANE 15.5

Aubergines tortino with tomato sauce, basil and mozzarella cheese (V, GF)

FISH OF THE DAY 29.5

Selection of mix fish and seafood, mashed potatoes, seasonal vegetables and Marie rose sauce

PASTA AND RISOTTO

SPAGHETTI CARBONARA 15.5

Pancetta, pecorino, egg yolk and black pepper in a creamy sauce (gfo)
Add chicken 3

TAGLIATELLE BOLOGNESE 15

Classic Bolognese with beef Ragù and fresh tagliatelle pasta (gfo)

TAGLIATELLE AI GAMBERI 18

Crushed garlic and thyme new potatoes, café olè sauce and seasonal vegetables (gfo)

PENNE POLLO 17

Creamy mash potatoes, red wine jus
Seasonal vegetables (gfo)

PENNE ARRABBIATA 14

Herby Roast potatoes, wilted spinach, Diane jus, tender stem broccoli (VE, V, gfo)
Add chicken/Nduja 3

RIGATONI MEATBALLS 16

Breaded chicken, spicy salami, mozzarella, served with spaghetti arrabbiata (gfo)
Add pancetta 3

SALMON BLACK RAVIOLI "VENETIAN" 18.5

Crispy bass fillets, new potatoes, cherry tomatoes, garlic, olives,

BEEF LASAGNA: 16

Chickpeas and shallots puree, crispy salami, fresh clams, sun-dried tomatoes and thyme

CANNELLONI RICOTTA AND SPINACH 15.5

Fresh pasta roll with sauteed spinach, fresh ricotta and tomato bechamel sauce and toasted focaccia (V)
Add chicken/pancetta 3

SEAFOOD RISOTTO 19

Crushed garlic and thyme new potatoes, café olè sauce and seasonal vegetables (GF)
Can be made with spaghetti instead

WILD MUSHROOM AND TALEGGIO RISOTTO 17.5

Creamy mash potatoes, red wine jus
Seasonal vegetables (GF)
Add chicken/pancetta 3

PIZZA

MARGHERITA

12

4 STAGIONI

16

DIAVOLA AND 'NDUJA

15.5

PARMA HAM FRESH TOMATOES AND PARMESAN

16.5

VEGETARIANA

14.5

PRAWNS AND ROCKET AND PESTO

16.5

4 FORMAGGI

Add chicken 3

14

MEAT CALZONE

16.5

VEGETARIAN CALZONE

14.5

GARLIC BREAD TOMATO

7

GARLIC BREAD CHEESE

8.5

PLAIN GARLIC BREAD

6.5

GARLIC BREAD HALF AND HALF

8

FOCACCIA ROSEMARY AND OLIVES

9.5

SIDES

SKIN ON FRIES

4.5

HERBY SAUTÉED POTATOES

4.5

STEAMED SEASONAL VEGETABLES

4.5

ROCKET AND PARMESAN SALAD

5

MIXED SALAD

4.5

DESSERT

HOME MADE TIRAMISU

8.5

HOMEMADE CHEESECAKE

8.5

RASPBERRY PAVLOVA

9.5

PISTACCHIO CANNOLO

8.5

LIMONCELLO TARTUFO

8.5

RUMBABÀ

8.5

VEGAN HAZELNUT CAKE

9

ICE-CREAM SCOOP

2.75

SORBET SCOOP

3
