

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 (gf)

CHICKEN VALDOSTANA "ARRABBIATA" 22.5

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

CHICKEN SUPREME 26

Crushed garlic and herb 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

Red sicilian Pesto and sugar snaps (gfo)

PENNE POLLO 17

Grilled chicken, seasonal veg, cream and parmesan sauce, pine nuts and fresh basil pesto (gfo)

PENNE ARRABBIATA 14

Fresh chillies, garlic, onions, cherry tomatoes and Napoli sauce (Ve, V, gfo)
Add chicken/Nduja 3

RIGATONI MEATBALLS 16

Lamb meatballs, fresh Napoli sauce, pecorino romano e mint crumbs
Add pancetta 3

SALMON BLACK RAVIOLI "VENETIAN" 18.5

Lemon butter sauce and freshwater prawns, rocket and baby plum tomatoes

BEEF LASAGNA: 16

Traditional lasagna Bolognese with beef and bechamel, garlic bruschetta
And salad garnish

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

Traditional seafood risotto with prawns, squid, clams, mussels, light tomato and shellfish sauce (gf)

WILD MUSHROOM AND TALEGGIO RISOTTO 17.5

Wild porcini mushrooms, taleggio cheese, parmesan cracker and sea salt butter (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 NUTELLA 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
