



La Bella Vita Sharing Menu

Flatbread, aubergine, tomato, coriander & pinenuts, Padron peppers, Beetroot hummus, carrots & Kohlrabi, Gnocchi alla romana, beetroot, black truffle & pecorino, Rib eye on the bone or Aubergine & wild rice, Tiramisu`, Affogato
£24.50 per person (Minimum 2 persons)

Antipasti Board

Burrata, 16-month San Daniele Ham, Finocchiona, Truffle & wild boar mortadella, pickled vegetables, chilli chutney & olives
£15.50/£24.00 (D,G,Sd,Mu)

SNACKS

Focaccia, olive oil & balsamic - **£4.00** (G,Sd)
Smoked almonds - **£4.00** (N)
Mixed marinated olives - **£5.00** (Sd)
Padron peppers, sea salt & lemon - **£5.00**
Crispy polenta, smoked burrata & onion seeds - **£5.50** (D,Sd)
Mushroom & Gorgonzola arancini, Romesco sauce - **£7.00** (G,Sd,D,E,N)
Baked flatbread, aubergine, tomato, coriander & pinenuts - **£6.50** (G,Ce,Sd,N)

SMALL PLATES

Seared scallops, shallots puree, caviar & crispy leek - **£12.50** (Mo,G,Sd,D)
Beetroot hummus, carrots & Kohlrabi (served with pitta (G)) - **£7.00** (Se, Sd,G)
Burrata, buckwheat & tangerine salad, pomegranate dressing - **£11.50** (D,Sd)
Tomino cheese, honey, almonds & crostini - **9.50** (D,N,G)

PASTA & RICE

Tagliatelle, crab, orange & chilli - **15.50** (E,G,D,C, Ce,Sd)
Gnocchi alla romana, beetroot, black truffle & pecorino - **£14.50** (E,G,D,Sd)
Chestnut spaghetti, wild mushroom & Guanciale - **£15.00** (E,G,D,Sd)
Risotto, pumpkin, sage & Castelmagno - **£ 14.50** (D,Sd,Ce)

LARGE PLATES

Rib eye on the bone, green peppercorn sauce - **£25.00** (Sd,D)
Baked aubergine, wild rice, goats ricotta, red pesto & pistachio - **14.00** (D,N,Sd)
Duck breast, potato gratine, jerusalem artichoke, cranberry jus - **£22 .00** (Sd,D)
Halibut fillet, salsify, cavolo nero & black beans - **22.50** (F,D,Sd)

SIDES

Italian leaves salad & mustard dressing - **£4.00** (Mu,sd)
Heritage tomato & balsamic - **£5.50** (Sd)
Fries, truffle mayo - **£4.50** (G)
Roasted Delica Pumpkin - **£5.00** (Sd)

DESSERT

Crème brulée, raspberry & pistachio sablé breton - **£6.50** (E,D,G,N)
Fig tart with Vanilla bean Ice cream - **£6.50** (E,D,G,N)
Chocolate choux puff, vanilla beans custard, pomegranate sorbet. - **£6.50** (E,D,G,S,Sd)
Apero's Tiramisu` - **£6.00** (E,D,G,Sd)
3 - Cheese selection - **£12.50** (D,G,SD,Se)

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

if you have any specific dietary requirements or allergy, please let your server know. While we will do our very best to accommodate you,

Unfortunately, we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill.

All proceeds from the service charge go to our team. Prices are inclusive of VAT.