

APERÒ

La Bella Vita Sharing Menu

Zucchini & feta fritters, Padron peppers, Crostini with Lardo di Colonnata, Linguini cuttlefish, Rib eye on the bone or Millet cake, spinach, rocket, beetroot & leeks, Tiramisu' & Affogato

£29.50 per person (Minimum 2 persons)

Antipasti Board

Burrata, Speck, Venison ham, Porchetta di Ariccia, pickled vegetables & olives

£16.50/£24.00 (D,Sd,Mu)

À la carte

SNACKS

Olive Focaccia, Extra Virgin olive oil & balsamic - **£4.50** (G,Sd)

Smoked almonds - **£4.50** (N) / Mixed marinated olives - **£5.00** (Sd)

Padron peppers, sea salt & lemon - **£6.00**

Crostini with Lardo di Colonnata, truffle cream - **£7.50** (G,Sd,Se)

Zucchini & feta fritters, Tzatziki - **£7.00** (G,D,E)

SMALL PLATES

Roast vegetable soup, olive croutons & parmesan- **£8.00** (Ce,G,D,Sd)

Burrata, crispy potatoes & gremolata - **£11.00** (D)

Mille feuille, lime & mint cured salmon, fennel & peas - **£10.50** (Sd,G,F)

Barley & caponata, burnt spring onion dressing - **£8.50** (G,Sd,Ce)

Grilled white asparagus, sorrel & fried duck egg - **£11.00** (E,Sd,G,Se)

PASTA & RICE

Linguini cuttlefish, squid Ink & cherry tomato - **£16.50** (E,G,Mo,Ce,Sd)

Tortelloni, samphire & ricotta, pecorino & black pepper - **£15.50** (E,G,D)

Macaroni, pork cheek ragu' & artichokes - **£15.50** (E,G,D,Sd,Ce)

Risotto, roast garlic, red peppers & blue goats cheese - **£ 15.00** (D,Sd,Ce)

LARGE PLATES

Rib eye on the bone, Romesco sauce - **£29.50** (Sd,N)

Millet cake, spinach, rocket pesto, beetroot & leeks - **£16.00** (G, Ce,N)

Corn fed chicken breast, mushroom veloute & swiss chard - **£18.00** (D,Sd)

Cod fillet, peas, runner beans, wild garlic & salsa verde - **£22.00** (F,Sd,D,G)

Whole plaice, chimichurri (2 persons)- **£40.00** (F,Sd)

SIDES

Italian leaves salad & mustard dressing - **£5.00** (Mu,sd)

Jersey Royals - **£6.00** (D) / Runner beans- **£5.50** (D) / Fries, truffle mayo - **£5.00** (G,E,Mu,Sd)

Heritage tomato & balsamic - **£5.50** (Sd)

DESSERT

Blueberry & lemon meringue tart, poppy seeds sorbet - **£8.00** (E,D,G,N)

Dark chocolate & cherry mousse, plum sorbet - **£8.00** (S,Sd)

Black currant & dulce semifreddo, raspberry sorbet, pistachio sable - **£8.00** (E,D,G,S,N)

Apero's Tiramisu` - **£8.00** (E,D,G,Sd)

Selection of Ice Cream (3 scoops) - **£6.00** (D,E) / Affogato- **£5.00** (+ disaronno **£3**) (E,D,Sd)

DESSERT

Cheese selection, Blue Goat Cheese, Prosecco aged cheese & Buffalo camembert- **£14.50** (D,G,SD,Se)

Some of our dishes can be made vegan, please let our service team know and we will do our best to accommodate.

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.