

Lunch Menu Offer

la vita è bella

Pasta Pizzeria Grill



STARTERS

All Starters Can Be Served Main Course Portions

- Minestrone (v)** tuscan vegetable soup with ciabatta bread
- Humus with Pesto (v)** served with crispy ciabatta
- Garlic Bread (v)**
- Garlic Bread (v)** with mozzarella cheese
- Garlic, Mozzarella, Cherry Tomato & Rosemary Bread** chefs favourite
- Tomato Pesto Bread (v)** freshly baked pizza drizzled with basil pine nut pesto & shaved parmesan
- Bruschetta (v)** fresh tomatoes, basil, red onion, basil pesto and garlic on ciabatta bread
- Italian Nachos (v)** crispy ricotta & spinach ravioli with jalapenos, basil pesto, arrabiata sauce and melted parmesan cheese
- Baked Mushroom (Funghi Croccanti Con Maionese all' Aglio) (v)** served with garlic mayonnaise
- Char-Grilled Chicken Wings (All Di Pollo Alla Griglia)** with creamy mash, main course portions also served with mixed salad
- Meatballs Casserole (Stufato di Polpette)** slowly cooked in oven with red wine & tomato sauce served with ciabatta bread
- Deep Fried Mozzarella Cheese (Mozzarella in Carozza) (v)** mozzarella cheese in breadcrumbs deep-fried until melted served with mixed salad leaves & sweet red onion marmalade
- Mozzarella Salad (Insalata Caprese) (v)** sliced fresh buffalo mozzarella, beef tomatoes, fresh basil & olive oil
- Avocado Carpaccio (v)** slices of avocado, lime juice, dijon mustard, pesto sauce, toasted seeds & with crispy mixed salad leaves
- Greek Salad (Insalata Greca) (v)** feta cheese, vine tomatoes, peppers, cucumbers & olives served with virgin olive oil dressing
- Spinach & Pancetta Salad (Insalata Spinach e Pancetta)** baby spinach salad with avocado & light honey mustard dressing, topped with crispy pancetta
- Caesar salad** roasted chicken with cos lettuce, classic caesar dressing, grana padano cheese & crunchy croutons
- Rocket & Parmesan Salad (Insalata Rucola) (v)** rocket leaves & shaving of grana padano cheese
- Grilled Goats Cheese Salad (v) (Insalata di Formaggio di Capra Grigliato)** grilled goat cheese salad with caramelized red onion and roasted peppers served with crispy bread
- Smoked Beef Salad (Insalata Bresaola Della Valetellina)** thinly sliced smoked beef served on a rocket salad and goat's cheese dressing
- Char-Grilled Marinated Calamari Salad (Insalata Calamari)** grilled marinated calamari on bed of rocket salad with cherry tomatoes
- Blanched Whitebait (Bianchetti Impanatti)** served with crispy salad & aioli dip
- Char - Grilled Sardines** served with mixed leaves & aioli dip

Any pasta or pizza from our lunch menu can be served for only £ 6.95

(£1.00 extra charge for Saturday - Sunday & Bank Holidays)

2 Course 9.95 / 3 Course 12.95

minimum order two course per person / £1.00 extra charge for Fri till Sun & Bank holidays

** there is £2.00 extra charge

11.30am till 6.00pm seven days a week

Can we please have our tables emptied by 7.00pm for dinner reservation

Bon Appetit

"Please Inform Us If You Have A Food Allergy"

10 % Service Charge Will be Added For All Parties

MAIN COURSES

- Melanzane Alla Parmigiana (v)** classic char - grilled aubergines, tomato sauce & parmesan cooked in wood fired oven & served with mixed salad
- Char-Grilled Supreme Chicken (Pollo Grigliato)** char grilled chicken supreme with mash potato and sauteed spinach
- Chicken Schnitzel (Cotoletta di Pollo Alla Milanese)** chicken breast, bread crumbed and fried served with chips
- **Char-Grilled Marinated Fillet Lamb (Bocconcini di Agnello Mediterraneo)** served with mash potato & mixed salad
- Homemade Classic Burger (Burger Classico)** 100% prime beef burger with melted cheese in a homemade bun served with house fries
- Char - Grilled Sardines** served with mixed leaves & aioli dip & chips
- Italian Style Fish & Chips (Frittura di Pesce e Patatine)** deep fried fish in a Peroni beer batter served with house fries and tartare sauce
- **Char-Grilled Fillet of Salmon (Salmone alle Erbe)** char-grilled slice of salmon with herbs served roast potato and mixed vegetables
- Salmon Tagliatelle (Tagliatelle al Salmone)** smoked salmon, asparagus, fresh herbs, cream & mascarpone
- Spaghetti with Clams (Spaghetti Alle Vongole)** clams, white wine, garlic, parsley & chilli
- Wild Mushroom Tagliatelle (Tagliatelle coi Funghi) (v)** with mix of mushrooms, cream sauce & parmesan
- Chicken Penne (Penne all Pollo)** char-grilled chicken, seasonal vegetables, parmesan cream & baby spinach sauce
- Meatball Spaghetti (Spaghetti con le Polpette)** Italian-style meatballs simmered in rich home-made tomato sauce
- Spaghetti Alla Carbonara** the classic dish of spaghetti smoked pancetta, onion, parmesan, pecorino Romano, milk & egg yolk
- Spaghetti Tomato (Spaghetti Pomodoro) (v)** with homemade tomato sauce, fresh basil and shaved parmesan
- Spaghetti Alla Bolognese** the old school classic ragu of beef, parmesan & crunchy herby bread crumbs
- **Seafood Linguine (Linguine ai Frutti di Mare)** king prawns, mussels, calamari & clams cooked with classic tomato sauce
- Penne all'Arrabbiata (v)** roasted red peppers, green olives, peperoncino chilli & tomato sauce
- Spicy Sausage Penne (Penne Alla Calabrese)** spicy sausage, roasted red peppers, peperoncino chilli & tomato sauce
- Gnocchi with Tomato & Mozzarella (Gnocchi Alla Sorrentina) (v)** gnocchi in tomato sauce, parmesan, cherry tomato, baby mozzarella and fresh basil
- Gnocchi with Pesto Sauce (v)** fresh gnocchi tossed in homemade pesto sauce topped with grilled cherry tomatoes, parmesan and fresh basil
- Vegetarian Risotto (Risotto Primavera) (v)** with broad beans, asparagus, baby spinach, courgette & parmesan cheese
- **Seafood Risotto (Risotto di Pesce)** king prawns, mussels, calamari, & clams cooked with cream sauce
- Wild Mushroom Risotto (Risotto ai Funghi Porcini) (v)** with wild porcini mushrooms, butter and parmesan cheese
- Classic Lasagne (Lasagne al Forno)** layers of egg pasta ragu of beef & lamb, béchamel sauce & grana padano cheese
- Cannelloni** slow cooked beef ragu with cheese sauce cheese and spinach served with asparagus sauce
- Ravioli (v)** filled with roasted tomatoes & mozzarella cheese, fresh basil served with smoked aubergine with garlic and parsley and white wine sauce

La vita e bella

Pasta Pizzeria Grill

PIZZA E CALZONE

Marinara (v)

classic tomato sauce & fresh basil pesto

Margherita (v)

tomato base, mozzarella, olive oil and basil

Pepperoni Pizza

tomato base, spicy pepperoni with, juicy tomato and mozzarella

Quattro Formaggi (v)

gorgonzola, mozzarella, grana padana & goats cheese with tomato base

Quattro Stagioni

tomato base, four season in one with mushrooms, ham, pepperoni, artichokes and olives

Pollo al Rosmarino

chicken, roasted peppers, goat's cheese, mozzarella, tomato and spring of rosemary

Fiorentina (v)

spinach, buffalo ricotta, tomato and mozzarella with garlic oil, nutmeg, grana padano cheese and a free range egg

Funghi (v)

field mushrooms on base of margherita

Funghi e Prosciutto

tomato base, mushrooms & ham

Bianca (v)

goats cheese, grilled courgettes, caramelized onion, sun-dried tomatoes, mozzarella, tomato

Alle Verdure (v)

tomato base, artichokes, mushrooms, olives, asparagus, baby spinach & roasted peppers

All Tonno

tomato base, tuna, capers, spicy peppers & olives

Festa Di Carne

tomato base, ham, chicken, pepperoni & spicy sausage

Napoletana

tomato base, anchovy, capers & olives

Hawaiiana

tomato base, ham & pineapple

Calzone Classico (v)

mozzarella, fresh tomato & oregano

Calzone al Prosciutto e Verdure

ham, mushroom, pepperoni, olives, tomato, peppers

BEERS

Draft Peroni	33 cl.	4.25
Draft Peroni	50 cl.	5.95
Peroni Red Label	33 cl.	3.95
Peroni Nastro Azzurro	33cl.	4.25
Moretti	33cl.	3.95
Corona	33cl.	4.25
Hop House 13	33cl.	3.95
Hop House 13	50cl.	4.95



DESSERTS / ICE CREAM & SORBET

Bread & Butter Pudding

served with homemade custard

Tutti Frutti Chocolate Cake

chocolate cake served with fresh cream

Homemade Apple, Apricot & Almond Crumble

served with homemade custard

Panna Cotta

a traditional Italian cooked cream dessert topped with dark chocolate or fruit of the forest

Profiteroles

soft choux pastries filled with zabaglione cream, covered with dark chocolate topped with fresh cream

Banoffee Pie

served with fresh banana & toffee sauce

Tiramisu

a traditional Italian dessert with savoiardi and mascarpone cream

Home Made Creme Brule

with fresh mixed berries

Ice Cream's & Sorbet's (2 scoops of your choice)

vanilla, chocolate, strawberry / lemon, raspberry, mango

(dessert can be served with ice cream with 1.25 extra charge)
(extra cream or custard can be served with 1.25 extra charge)

COFFEES, TEAS

Coffee Corretto & Grappa	4.45	Assam Breakfast 400cl	1.95
Espresso	1.95	Earl Grey 400cl	1.95
Double Espresso	2.25	Chai Tea 400cl	2.25
Macchiato	2.05	Organic & Fair Trade Jade Sword 400cl	2.25
Double Macchiato	2.45	Moroccan Mint 400cl	2.25
Americano	2.35	Whole Rose Buds 400cl	2.25
Cafe Latte	2.75	Whole Chamomile Flowers 400cl	2.25
Cappuccino	2.55	Blackcurrant And Hibiscus 400cl	2.25
Mocha	3.45	Lemongrass And Ginger 400cl	2.25
Hot Chocolate	3.25	Flowering Jasmine Peach 400cl	3.75
Floater Coffee	3.95	Flowering Osmanthus 400cl	3.75
Fresh Mint Tea	1.95	Flowering Jasmine And Lily 400cl	3.75

Selection Of Liquers From 3.45 Selection Of Liqueur Coffees & Irish Coffee 4.95

FRESH JUICE, SMOOTHIES & SOFT DRINKS

Diet Coke / Coca-Cola / SevenUp / Fanta (can)	2.25
Diet Coke / Coca-Cola / Sprite/ Fanta (bottle)	2.75
Coke	2.75
Appletizer	2.75
Italian San Pellegrino (Orange / Lemon)	2.25
Italian Cipriani (Sparkling Peach Juice)	3.45
Mineral Still / Sparkling Water 33cl,	1.95
Mineral Still / Sparkling Water 75cl,	3.75
Fruit Juices	2.45
(please ask your table attendant for selections)	
Smoothies	4.25
(please ask your table attendant for selections)	
Fresh Mint Lemonade	3.25
Freshly Squeezed Juices	4.75
(please ask your table attendant for selections)	



Bon Appetit

"Please Inform Us If You Have A Food Allergy"

10 % Service Charge Will be Added For All Parties

La Vita E Bella Pasta Pizzeria Grill

Twitter - @EatVitaBella