

La Bella Christams Menu

Starters

Crostini di Capra Dorati £7.95

Golden breaded goat's cheese, lightly fried and served warm with a drizzle of honey on a bed of crisp leaves.

Antipasto Festivo per Due £19.95

A festive sharing platter for two — grapes, fresh mozzarella, creamy goat's cheese, bold Gorgonzola, salami, Parma ham, and spicy pepperoni, served with olives and bread.

Asparagi al Prosciutto di Parma (GF) £6.95

Tender asparagus spears wrapped in Parma ham, oven-baked until crisp and served with a touch of balsamic glaze.

Ravioli di Aragosta £7.95

Delicate lobster-filled ravioli tossed in a light butter and lemon sauce — a small, elegant festive portion to start your meal.

Mains

Gamon all'Arancia (GF) £19.95

Slow-roasted gammon horseshoe served with a fragrant orange and honey glaze, accompanied by seasonal vegetables.

Orata al Forno (GF) £21.95

Oven-roasted sea bream for one, prepared with fresh herbs, lemon, and olive oil accompanied by seasonal vegetables.

Pizza Quattro Formaggi (V) £14.95

Classic Italian four-cheese pizza topped with mozzarella, Gorgonzola, Parmesan, and Goat Cheese.

Bistecca di Manzo (GF) £23.95

Prime ribeye steak grilled to perfection, served with roasted potatoes and your choice of peppercorn or red wine sauce.

Desserts

Soufflé al Cioccolato £6.50

Warm Cioccolato soufflé with a soft, liquid centre, served with vanilla gelato.

Panna Cotta alla Vaniglia (GF) (V) £5.95

Silky smooth vanilla panna cotta topped with mixed berry coulis.

Panettone con Crema al Brandy £6.50

Traditional Italian panettone served warm with rich brandy custard — a true taste of Christmas.

Affogato al Pistacchio (GF) (V) (N) £5.95

A festive twist on the Italian classic — creamy pistachio gelato “drowned” in a shot of rich espresso.