

## White Wine

### **HOUSE: Bordinese Bianco igt £16.95**

Region: Abruzzo; Grapes: Trebbiano (50%) Malvasia (50%)  
It has a straw yellow colour and a greenish reflection. A slightly flowery nose which becomes fruity. The wine has fresh taste with a good acidic balance and slightly bitter aftertaste

### **Verdicchio Classico Fazi £22.95**

Region: The Marche; Grapes: Verdicchio 100% Pale yellow with delicate and lingering aroma, dry, nicely acidic with good fruit and subtle, bitter aftertaste, which last pleasantly in the mouth.

### **Pinot Grigio Trentino doc £22.95**

Region: Trentino Alto Adige; Grapes: Pinot grigio 100%  
In the distinctive trentino style, delightfully dry and full of flavour, with delicate fragrance and smooth texture

### **Frascati Superiore doc £22.95**

Region: Lazio; Grapes: Malvasia, Bianco di Candia, Greco e Trabbiano Toscano. This easy drinking lightly golden wine is dry and fresh, yet pleasantly, freshly and fruity with smooth taste and a subtle hint of mirtiness

### **Chardonnay Trentino doc £22.95**

Region: Trentino alto Adige; Grapes: Chardonnay 100% Fresh and youthful, with a dry flavour full of delicious fruit on the nose and the palate.

### **Orvieto Classico Le velette £22.95**

Region: Umbria; Grapes: Trebbiano toscano (50%), Verdello (20%), Grechetto (20%) Lightly sweet, white wine, soft, fresh and balanced with a pleasantly fragrant aroma

## Rose Wine

### **HOUSE: La Corte Rose doc £18.95**

Region: Veneto; Grapes: Merlot, Corvina. Light rose' in colc with a rich nose ranging from pear and floral aromas. Dry on the palate, full and fresh

### **Novacorta Rosato doc £22.95**

Region: Abruzzo; Grapes: Montepulciano 100% Easy drinking, very pale brick red with a subtle vinous aroma and a dry, medium flavour, lightly tannic nicely balanced by a moderate acidity

## Sparkling

### **Prosecco Santero Baby (187ml) £8.90**

### **Prosecco Santero Brut £26.95**

Region: Veneto; Grapes: Prosecco 100% It is fresh young and dry sparkling wine with an elegant floral bouquet and a harmonious dry flavour. The perfect choice for any occasion

### **Asti Spumante £23.90**

Asti martini a delicious sparkling wine with a distinctive fruity taste. Only the finest of Moscato-Bianco Grapes

## Red Wine

### **HOUSE: Bordinese Rosso igt £16.95**

Region: Abruzzo; Grapes: Sangiovese (70%) Montepulciano (30%) It has a ruby red colour tending to purple, with an intense mouth feel. On the nose there are outstanding notes of small red berries accompanied by spicy nuances. It has a persistent taste with a good tannic balance.

### **Merlot Trentino doc £22.95**

Region: Trentino Alto Adige; Grapes: Merlot 100%  
Smooth, delightfully easy to drink with a dry, fruit flavour with a touch of herb typical to the grape. Nicely tannic with medium finish.

### **Chianti Classico doc £22.95**

Region: Tuscany; Grapes: Sangiovese (90%), Canaiolo (5%), Merlot (5%). Very pleasant, bright ruby red wine, with aromas of mature fruit and a medium, well balanced flavour

### **Montepulciano d' Abruzzo doc £22.95**

Region: Abruzzo; Grapes: Montepulciano (50%), Sangiovese (50%). A well structured, full bodied wine, bright ruby red with hints of violets, tending towards orange with ageing. Full bodied and intense bouquet, reminiscent of cherry (morello). The taste is dry, full fruity, soft and slightly tannic

### **Valpolicella Superiore doc £22.95**

Region: The Veneto; Grapes: Corvina (80%), Rondinella (15%), Molinaro (5%). Brilliant ruby red colour with a subtle and fruity bouquet. Fresh and velvety smooth on the palate. Excellent with pasta dishes and grilled meats

### **Nero d'Avola igt £22.95**

Region: Sicily; Grapes: Nero d'Avola (100%). An intense, full bodied with a lovely plum, red fruit, vanilla and spicy flowers, supple oak tannins and a fine ability to age.

### **Cabernet Sauvignon doc £22.95**

Region: Trentino Alto Adige; Grapes: Cabernet Sauvignon 100% Deep ruby red, with wonderful aromas and flavours of ripe fruits and delicious chariness

## Special Cellar

### **Primitivo Manduria Erario £29.55**

Region: Puglia; Grapes: Primitivo 100% Refined in oak cask for a short period to soften the tannins, resulting in a smooth and velvety wine with a nice dark fruit character and good length

### **Syrah igt Baglio Normanno £29.55**

Region: Lazio; Grapes: Shiraz 100% Deep red wine with a rich bouquet displaying the grape variety's typical spicy notes, combined with plump red berry fruit aromas, the structures of the fruit, mellowed by 6 months ageing in barriques, is rounded and velvety, with good but soft underlying tannins

### **Amarone doc Re Teodorico £39.95**

Region: The Veneto; Grapes: Corvina (50%), Rondinella (30%), Molinara (20%) Strong garnet colour, intense bouquet, full bodied, warm and velvet smooth flavour, dry and austere. A companion for roast and grilled meats as an after dinner



# Bella Italia Ristorante

*A taste of Italy in Yorkshire*



## FOOD MENU

SINCE 1990s

20-22 Mitford Street Ffiley YO14 9DY



## Starters

<b>Antipasto Italiano</b>	<b>£10.50</b>
Assorted Italian meats, parma ham, salami & parmesan cheese	
<b>Olive Miste V</b>	<b>£4.90</b>
Mixed olives	
<b>Bruschetta V</b>	<b>£6.50</b>
Crusty bread topped with fresh tomato & basil	
<b>Prosciutto &amp; Melone</b>	<b>£9.50</b>
Parma ham with melon	
<b>Peperoni Ripieni</b>	<b>£9.50 Main £13.90</b>
Stuffed pepper with a traditional mozzarella, meat filling	
<b>Funghi all'Aglio V</b>	<b>£8.50</b>
Mushrooms tossed in garlic & tomato sauce	
<b>Cocktail di Gamberetti</b>	<b>£9.95</b>
Prawn cocktail with Marie rose sauce	
<b>Garlic Bread Special 🌶️</b>	<b>£7.50</b>
Tomato, stilton cheese & chilli	
<b>Garlic Bread Cheese V</b>	<b>£6.90</b>
<b>Garlic Bread Tomato V</b>	<b>£6.50</b>
<b>Portion of Bread V</b>	<b>£2.50</b>

## Salads

<b>Green Salad V</b>	<b>£5.50</b>
<b>Mixed Salad V</b>	<b>£5.90</b>
<b>Insalata Tre Colori V</b>	<b>£7.00</b>
Rocket leaves, fresh tomato & fresh mozzarella	
<b>Caprese V</b>	<b>£8.50</b>
Sliced fresh mozzarella, fresh tomato & basil dressing	
<b>Chips V</b>	<b>£3.20</b>

V Suitable for Vegetarians

## Pasta & Risotti

<b>Lasagne</b>	<b>£11.50</b>
Homemade baked lasagne topped with Bolognese sauce and mozzarella cheese	
<b>Cannelloni</b>	<b>£11.50</b>
Tubes of pasta filled with a combination of meat and vegetables with wine sauce, tomato sauce and topped with mozzarella cheese	
<b>Spaghetti Carbonara</b>	<b>£11.90</b>
Spaghetti tossed in a creamy sauce with pancetta, black pepper, parmesan cheese and egg	
<b>Spaghetti alla Pescatora</b>	<b>£14.95</b>
Spaghetti with mixed seafood, garlic & tomato sauce	
<b>Penne alla Vodka</b>	<b>£13.90</b>
Penne with pancetta, mushrooms, vodka, stilton in a creamy tomato sauce	
<b>Penne Rucola &amp; Parmigiano</b>	<b>£13.90</b>
Penne with pancetta, rocket salad, parmesan cheese, onions & tomato sauce	
<b>Tagliatelle Bella Vista V</b>	<b>£11.50</b>
Stir fry fresh vegetables with tagliatelle in a tomato sauce	
<b>Tagliatelle Chef</b>	<b>£13.95</b>
Tagliatelle with thinly sliced fillet steak, peppers, onions, wine, tomato sauce & olive oil	
<b>Risotto al Salmone Affumicato</b>	<b>£13.50</b>
Smoked salmon risotto with onion, asparagus and white wine	
<b>Risotto ai Funghi Porcini</b>	<b>£13.50</b>
Risotto with porcini mushrooms & sautéed onions, in a white wine and vegetable broth sauce	
<b>Risotto Terra Mare</b>	<b>£13.50</b>
Risotto with mushrooms, prawns, onions, chicken, peas in a creamy & tomato sauce	

Gluten Free Pasta

extra £2.00

If you have a food allergy or a special dietary requirement please inform a member of the team, Thank you



## Le Carni

<b>Bistecca ai Ferri</b>	<b>£25.90</b>
Plain grilled sirloin steak	
<b>Bistecca ai Funghi</b>	<b>£28.90</b>
Sirloin steak with sautéed mushrooms, mixed peppers, garlic in a wine and tomato sauce	
<b>Bistecca con Asparagi</b>	<b>£28.90</b>
Sirloin steak with sautéed asparagus, onions, white wine and cream sauce	
<b>Filetto ai Ferri</b>	<b>£31.90</b>
Plain grilled fillet steak	
<b>Filetto Bella Italia</b>	<b>£35.80</b>
Fillet steak with sautéed onions, mushrooms, garlic, stilton in a creamy and tomato sauce	
<b>Filetto ai Ravanelli</b>	<b>£35.80</b>
Fillet steak with green peppercorns, radish, balsamic vinegar, brandy and port wine	
<b>Filetto al Pepe</b>	<b>£35.80</b>
Fillet steak green peppercorns, onions, wine, brandy & cream	
<b>Braciole alla Moranese 🌶️🌶️</b>	<b>£35.80</b>
Sliced fillet steak medallions, rolled with parsley, parmesan, fresh chopped chilli and cooked in a wine and tomato sauce	
<b>Pollo alla Griglia</b>	<b>£19.95</b>
Sautéed onions with lemon and mustard grain in a creamy sauce with wine topped with hot paprika	
<b>Pollo ai Gamberetti</b>	<b>£19.95</b>
Butterfly breast of chicken in a white wine and cream sauce with onions and prawns	
<b>Involtini di Pollo</b>	<b>£19.95</b>
Chicken rolled with asparagus and parma ham In a demi-glace, vegetable stock and asparagus sauce	

## Il Pesce

<b>Salmone Aromatico</b>	<b>£21.95</b>
Mixed herbs white wine, olives, capers, onions, garlic, & cherry tomatoes	
<b>Gamberoni ai Carciofini</b>	<b>£21.95</b>
Whole king prawns cooked with garlic, white wine, artichokes & lemon sauce	
<b>Gamberoni alla Grande</b>	<b>£21.95</b>
Peeled king prawns with sautéed onions, mushrooms, garlic in a white wine and cream sauce, stilton & Pernod, served with rice	

All our main courses are served with roast potatoes and vegetables of the day

V Suitable for Vegetarians

## Le Pizze 12"

<b>Margherita V</b>	<b>£10.50</b>
Mozzarella, tomato sauce & oregano	
<b>Regina</b>	<b>£11.50</b>
Mozzarella, tomato sauce, ham & mushrooms	
<b>Tropicale</b>	<b>£12.95</b>
Mozzarella, tomato sauce, ham & pineapple	
<b>Calzone</b>	<b>£12.95</b>
Folded pizza with mozzarella, tomato sauce, mushrooms, ham & spinach	
<b>Quattro Stagioni</b>	<b>£13.95</b>
Mozzarella, tomato sauce, ham, artichokes, mushrooms & salami	
<b>Vegetariana V</b>	<b>£13.95</b>
Mozzarella, tomato sauce, topped with mixed vegetables	
<b>Calabrese</b>	<b>£13.95</b>
Mozzarella, tomato sauce, spicy salami & onions	
<b>Siciliana</b>	<b>£13.95</b>
Mozzarella, tomato sauce, onions, peppers, salami, anchovies, garlic, artichokes & olives	
<b>Bella Italia</b>	<b>£14.95</b>
Mozzarella, tomato sauce, mushrooms, ham, onions, salami, peppers, artichokes, olives & anchovies	
<b>Chef Special</b>	<b>£14.95</b>
Mozzarella, tomato sauce, parma ham, parmesan cheese & rocket salad	

Gluten Free Pizza Base

extra £2.00

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