PANE	
PANE FRESCO DELLA CASA Freshly baked bread with butter. ①	3.00
BREAD AND OLIVES Freshly baked bread with mixed olives on the side. ⊙	6.50
MARINATED OLIVES ©	3.50
PANE ALL'AGLIO Garlic bread with: ① CHEESE TOMATO PESTO HALF & HALF	7.00
BRUSCHETTA DI POMODORO Fresh bread topped with vine tomatoes, garlic, fresh basil, extra virgin olive oil. ⊚	6.50
BRUSCHETTA NDUJA E RICOTTA Fresh bread topped with Nduja sausage, ricotta salata cheese, vine tomatoes and a chilli honey dressing.	7.50
FOCCACIA House baked foccacia, expertly infused with black olives,	7.50

red onions and ripe cherry tomatoes, delivering a classic Italian flavour experience. $\ensuremath{\odot}$	
ANTIPASTI	
MINESTRONE SOUP Homemade Italian traditional veg soup, served with bread. ⊚	8.00
SCALLOPS DOLCELATTE Served in their shell in dolcelatte sauce, white wine, crispy pancetta and pine nuts.	13.50
GAMBERONI ALLA DIAVOLA King prawns sauteed with garlic, cherry tomatoes, fresh chilli and white wine.	12.00
CALAMARI FRITTI Deep fried squid with garlic mayonnaise on the side.	10.00
FUNGHI RIPIENI Large, flat mushrooms generously stuffed with sauteed spinach and garlic, topped with creamy goats cheese and green pesto.	8.00
ZUPPETTA DI COZZE E CALAMARI A delectable seafood stew with tender mussels and succulent baby squid, gently simmered in a rich broth infused with ripe tomatoes, garlic, black olives and fresh herbs.	14.00
COZZE Mussels steamed in a luscious white wine and cream sauce, enhanced with shallots and garnished with fresh parsley.	12.50

PATE DI FEGATINI DI POLLO 11.50 Delicate chicken liver pate elegantly served on toasted crostini, complemented by a luscious red onion marmalade for a delightful balance of flavours.

CARPACCIO DI SALMONE

11.50 Delicately thin slices of smoked salmon served with pickled spiced beetroot, accompanied by a rich aioli and garnished with micro herbs, elegantly presented with crisp crostini.

FEGATINI DI POLLO

Pan-fried chicken livers sauteed with diced red onion and pine nuts, deglazed with Marsala wine and finished with a touch of cream and parsley.

TO SHARE

BELLA VITA ANTIPASTI

Selection of Italian salami and cheese FOR TWO £13.50 FOR FOUR £19.50

BELLA VITA TRATTORIA

PIZZA

MARGHERITA Tomato base, mozzarella and fresh basil. ⊙	10.00
POLLO E PARMIGIANA Tomato base with mozzarella, grilled chicken, vine tomato and parmesan shavings.	12.50
QUATTRO STAGIONI Tomato base with mozzarella, white mushrooms, ham, artichokes, olives, oregano.	12.50
PESCATORA Tomato base, mozzarella with tuna, prawns, anchovies and mussels.	13.50
PARMA Tomato base with mozzarella, rocket, parma ham and parmesan shavings.	13.00
DIAVOLA Tomato base with mozzarella, pepperoni salami, fresh chilli and chilli flakes.	13.50
CALZONE Tomato sauce, mozzarella, spinach, goats cheese and caramelised onion.	12.50
NDUJA E BUFALA Tomato sauce, spicy Nduja, buffalo mozzarella with dressing of chilli honey sauce.	11.50
VEGETERIANA White base, mozzarella with mixed grilled vegetables and olives.	11.50

2.50 each 1.95 each Olives

Mushrooms

Peppers

EXTRA TOPPINGS

Chicken Tuna Salami Anchovies Nduja Sausage

Ham Pepperoni

9.00

3.00 each

CONTORI

PISELLI CON PANCETTA	6.00
ZUCCHINI FRITTI	6.00
PATATINE FRITTE	6.00
PURE DI PATATE	5.50
SPINACI PICCANTI	6.00
RROCOLETTI	6.50

SPAGHETTI ALLA CARBONARA

Double cream, parsley, egg yolk, poached egg, crispy pancheta and parmesan.	12.50
SPAGHETTI BOLOGNESE Homemade slow cooked minced beef, cooked in tomato sauce.	12.50
PENNE ALL'ARRABBIATA Tomato sauce, fresh chilli, garlic and fresh basil. ⊚	11.50
PENNE PICANTE Tomato sauce, fresh chilli, garlic, fresh basil, Nduja sausage and salami.	11.45
GNOCCHI AI FORNO Oven baked gnocchi with spinach in a creamy dolcelatte sauce topped with breadcrumbs and parmesan cheese. Output Description:	13.50
LASAGNA AI FORNO Homemade lasagne with slow cooked beef mince served with bechamel and tomato sauce.	12.50
TROFIETTE AI PESTO Trofiette pasta with homemade pesto, chicken, finished with double cream, pine nuts and rocket leaf.	13.00
TROFIETTE AI FUNGHI Trofiette pasta with mixed wild mushrooms in a creamy sauce, topped with truffle oil and ricotta cheese. ⊚	13.00
LINGUINE AI FRUTTI DI MARE King prawns, squid, mussels, fresh chilli, white wine, cherry tomato and parsley.	16.50
LINGUINE ALL'ARAGOSTA Half fresh lobster served over linguine pasta, tossed with chilli, garlic, cherry tomatoes, fish stock, white wine, butter and finished with parsley.	25.00
LINGUINE CON SPIGOLA Linguine tossed with sea bass strips, chilli, garlic butter, white wine, celery and chopped tomatoes, finished with a crispy herb crunch.	19.00
TAGLIATELLE AI GAMBERONI King prawns, white wine, garlic, fresh chilli and cherry tomatoes.	16.50
TAGLIATELLE AI SALMONE Peas, smoked salmon, asparagus, double cream, white wine, garlic and fresh chilli.	16.00
RAVIOLI ALL'ARAGOSTA Lobster ravioli with rich shellfish cream and baby prawns.	17.00
RAVIOLI RICOTTA E SPINACI Ravioli stuffed with spinach and ricotta cheese in creamy sauce, fresh spinach and pesto. Output Description:	14.50
RAVIOLI NDUJA Ravioli stuffed with Nduja sausage, served with tomato sauce and creamy burrata.	16.50

RISOTTO

RISOTTO AL FUNGHI Arborio rice, mixed wild mushrooms, garlic, truffle oil, parmesan and rocket leaf.®	13.50
RISOTTO AL FRUTTI DI MARE Arborio rice, king prawns, squid, mussels, parsley, garlic, white wine, fresh chilli and cherry tomatoes.	17.00
RISOTTO AGLI ASPARAGI Arborio rice, asparagus, peas, baby spinach, garlic	13.50

12.50

SPAGHETTI BOLOGNESE Homemade slow cooked minced beef, cooked in tomato sauce.	5.50
SPAGHETTI POMODORO With fresh tomato and basil.	5.50
PIZZA MARGHERITA Tomato base, mozzarella and fresh basil.	5.50
CHICKEN WITH FRIES	5.50
CARNE	
FILETTO ALLA GRIGLIA Grilled 8oz fillet steak, served with steak chips and your choice of sauce.	29.00
FILLETO ROSSINI Pan fried fillet of beef wrapped in Parma ham, topped with a smooth chicken pate and served with a rich shallot, Madeira and beef stock glaze.	32.00
BISTECCA ALLA GRIGLIA Grilled 8oz ribeye steak, served with steak chips and your choice of sauce.	23.00
POLLO ALLA MILANESE Hammered out chicken breast, dipped in flour and egg, coated in breadcrumbs, pan fried in butter, served with tomato fetaccini.	15.50
POLLO CACCIATORE Tuscan stew served with roasted chicken thigh in a rich red wine sauce, simmered with tomatoes, carrots, celery, olives, red peppers and tender new poatoes	18.50
INVOLTINI DI POLLO Stuffed chicken breast with Parma ham, spinach and mozzarella cheese. Served with roasted peppers.	17.50
AGNELLO Slow roasted lamb shank served with creamed potatoes, braised carrots, crispy cabbage and a rich red wine reduction.	19.00
POLLO ALLA CREMA Poached chicken breast, cooked in mushrooms, onion, white wine, garlic and finished with chicken stock and cream.	17.50
PESCE	
BRANZINO CON SPINACI Grilled filleted sea bass with rosemary and garlic, served with spi	17.50 nach.
MERLUZZO Pan fried cod wrapped in Parma ham, served on a bed of tomato, basil and white wine salsa, topped with a crispy tempura samphire and a pancetta crumb.	17.50
SALMONE IN PADELLA Pan fried salmon steak served with seafood sauce.	17.50
SALAD	
CAPRESE SALAD Buffalo mozzrella, vine tomato, fresh basil with extra virgin olive oil.	7.00
ROCKET AND PARMESAN Rocket leaf, parmesan shaving, extra virgin olive oil.	5.50

TOMATO ONION SALAD

MIXED SALAD

Vine tomato, red onion, extra virgin olive oil and fresh basil. \odot

5.50

6.00

WHITE WINE	17Fml	250ml	Dottle	BEER & CIDER	
Pinot Grigio (Veneto, Italy) Floral and fruity aromas with citrus,	175ml 5.95	250ml 7.95	Bottle 23.95	5	f 3.9 t 5.9
peach and almond flavours.				Moretti 330ml bottle	4.9
Sauvignon Blanc (Veneto, Italy) Distinctive and pleasant scent with hints of pepper and sage.	5.95	8.95	25.00	Peroni Nastro Azzuro 330ml bottle	4.9
Chardonnay (Veneto, Italy)	5.95	8.95	25.00	Beck's Blue 0% alc. 275ml bottle	4.9
Bright yellow colour, fine fragrance, elegant drytaste with hint of flowers and fruits.	3.33	0.33	23.00	Kopparberg strawberry & lime cider	5.5
Verdicchio Classico (Veneto, Italy) Straw colour with typical greenish reflection: Well balanced.			27.50	COCKTAILS	
Soave Classico (Veneto, Italy)			27.50	Bella Vita Cocktail Strawberry liquor, strawberry puree', prosecco	8.9
Dry, fresh and balanced with scented stone fruit flavours.				Espresso Martini Russian standard vodka, Kahlúa coffee liquor, fresh	9.7
Gavi di Gavi (Piemonte, Italy) Fresh citrus and pineapple aromas with ripe	fruit.		39.95	espresso, sugar syrup Classic Mojito	8.9
RED WINE				Bacardi rum, fresh mint, fresh lime, sugar syrup, soda	
	175ml	250ml	Bottle	Flavoured Mojito Strawberry, raspberry or passion fruit	8.9
Merlot (Trentino, Italy) Smooth with cherry and ripe raspberry.	5.95	7.95	24.50	Bramble	8.9
A hint of oak and earthy notes.				Premium gin, Chambord, fresh lemon juice	
Cabernet Sauvignon (Veneto, Italy) Deep ruby red in colour. Dry, full - bodied and velvety taste.	5.95	8.95	25.50	Cosmopolitan Premium vodka, Cointreau, cranberry juice, fresh lime	8.9 e
Valpolicella Classico (Veneto, Italy) Intense ruby red colour, wild berry and bitter cherry full – bodied palate and a	5.95	8.95	28.50	Old Fashioned Woodford Reserve, Angostura bitters, brown sugar, orange twist	9.7
well balanced finish.				Pornstar Martini Premium vodka, passion fruit puree', passion fruit syr	9.7
Chianti Classico (Toscana, Italy) A deep red coloured wine with intense arom Full – bodied, fruity and velvety.	ıas.		29.50	vanilla syrup, lime juice, pineapple juice, Prosecco Aperol Spritz	8.9
	Italy)		32.00	Aperol, Prosecco, soda water	0.5
Montepulciano d' Abruzzo (Abruzzo, Dry yet mellow with smooth tannins and del aromas of black cherries, strawberries and h	icious		32.00	Margarita Premium tequila, Cointreau, lime juice	8.9
Barolo (Piemonte, Italy) Medium – bodied tannic of sour cherry, crar	berry		48.50	Negroni Premium Gin, sweet vermouth, Campari	8.9
notes and a hint of light liquorice root notes					
Amarone (Veneto, Italy) A robust wine with a scent reminiscent of black cherries and dark fruits.			67.50	MOCKTAILS	
ROSE WINE				Nojito Fresh lime, sugar syrup, fresh mint, lemonade	6.5
Pinot Grigio Blush (Veneto, Italy) Dry taste with notes of fruit.	175ml 5.95	250ml 7.95	Bottle 23.95	Flavoured Nojito Strawberry, raspberry, passion fruit	6.5
	F 05	7.05	35.05	Bella Vita Sunset	6.5
Bardolino Chiaretto (Veneto, Italy) Dry rose light in colour with a clean and fruity style.	5.95	7.95	25.95	Pineapple juice, orange juice, passion fruit puree', fresh lime juice, grenadine	
SPARKING WINE				Bacche Rose Strawberry puree', raspberry puree', fresh lime juice, cranberry juice	6.5
& CHAMPAGNE					
Prosecco (Veneto, Italy)		Glass 7.95	Bottle 26.95		

28.95

Prosecco Rose (Veneto, Italy)

CDIDITC

Amari & Liqueurs

Campari

Grappa

Vermouths

Martini Bianco

SPIKIIS	
Bella Vita selection of Gin & Tonics All our gins are served with your choice of our Fever Tree selection (add 3.00 for double	e)
Tanqueray Gin served with orange twist and rosemary	7.50
Manchester Raspberry Gin served with fresh raspberry and fresh mint	7.50
Malfy Limone Gin served with lemon slice and juniper berries	7.50
Henricks Gin served with basil and fresh cucumber	7.50
Bombay Sapphire Gin served with slice of fresh lemon	7.50
Aviation American Gin served with lemon slice and juniper berries	7.50
Gordon's London dry Gin served with lemon and lime slice	7.50
Sipsmith London dry Gin served with lemon slice, juniper berries and rosemary	7.50
Vodka	
Russian standard	3.50
Grey Goose	3.50
Belvedere	4.50
Ciroc	4.50
Rum & Tequila	
Bacardi	3.50
Havana Club No7	4.00
El Jimador Blanco	4.00
El Jimador Reposado	4.00
Whiskey & Bourbon	
Jack Daniels	4.00
Johnnie Walker black label	5.00
Woodford Reserve	4.50
Jamesons	4.00
Brandy	
Courvoisier	4.50
Vecchia Romagna	4.50

5.00

3.50

3.50 3.50

3.50

4.00

4.00

SOFT DRINKS	
Coca-Cola / Diet coke	3.00
San Pellegrino Aranciata	3.00
San Pellegrino Limonata	3.00
Fentimans Elderflower	3.65
Fentimans Rose	3.65
Appletiser	2.95
Schweppes Lemonade	2.95
J2O orange & passion fruit	2.95
Acqua Panna Still water	4.50
San Pellegrino Sparkling water	4.50
Fever Tree tonic	2.95
Fever Tree Slimline tonic	2.95
Fever Tree Elderflower	2.95
Orange Juice	3.00
Apple Juice	3.00
Cranberry juice	3.00
Pineapple Juice	3.00

DOLCI

TIRAMISU Traditional homemade tiramisu	6.50
PANNA COTTA Homemade with double cream, milk ar vanilla paste	6.50 nd
CHOCOLATE PROFITEROLES Pastry balls filled with cream and hocolate coated	6.50
TORTA DI CIOCCOLATO Italian chocolate cake served with vanilla ice cream	6.50
COPA DE GELATO Vanilla, strawberry, pistachio or chocolate	6.50
BAKED CHEESECAKE Homemade Italian recipe	6.50
Mille-Feuille Classic three layer puff pastry dessert filled with vanilla cream	6.50

HOT DRINKS	
Irish Coffee A popular choice, Jameson's Irish whiskey coffee topped with fresh cream	6.50
Calypso Dark liqueur coffee with Jamaican Tia Maria topped with fresh cream	6.50
Bailey's Coffee Luxurious Italian drink, bailey's Irish cream with coffee topped with fresh cream	6.50
French Coffee France's most popular cognac coffee topped with fresh cream	6.50
Disaronno Coffee Speciality from Rome, disaronno amaretto coffee topped with fresh cream	6.50
Affogato Disaronno or Frangelico with a shot of espresso and vanilla ice cream	7.50
Espresso	2.50
Double espresso	3.50
Americano	3.50
Cappuccino	4.00
Caffe Latte	4.00
Mocha	4.00
Hot Chocolate	4.00
Tea	3 50

HOUSEKEEPING

Food allergy notice
Please alert your server if you have any allergy.
Notes dishes suitable for vegetarians, some

Bella Vita Trattoria 751 Wilmslow Road Didsbury M20 6RN

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f bella vita trattoria

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