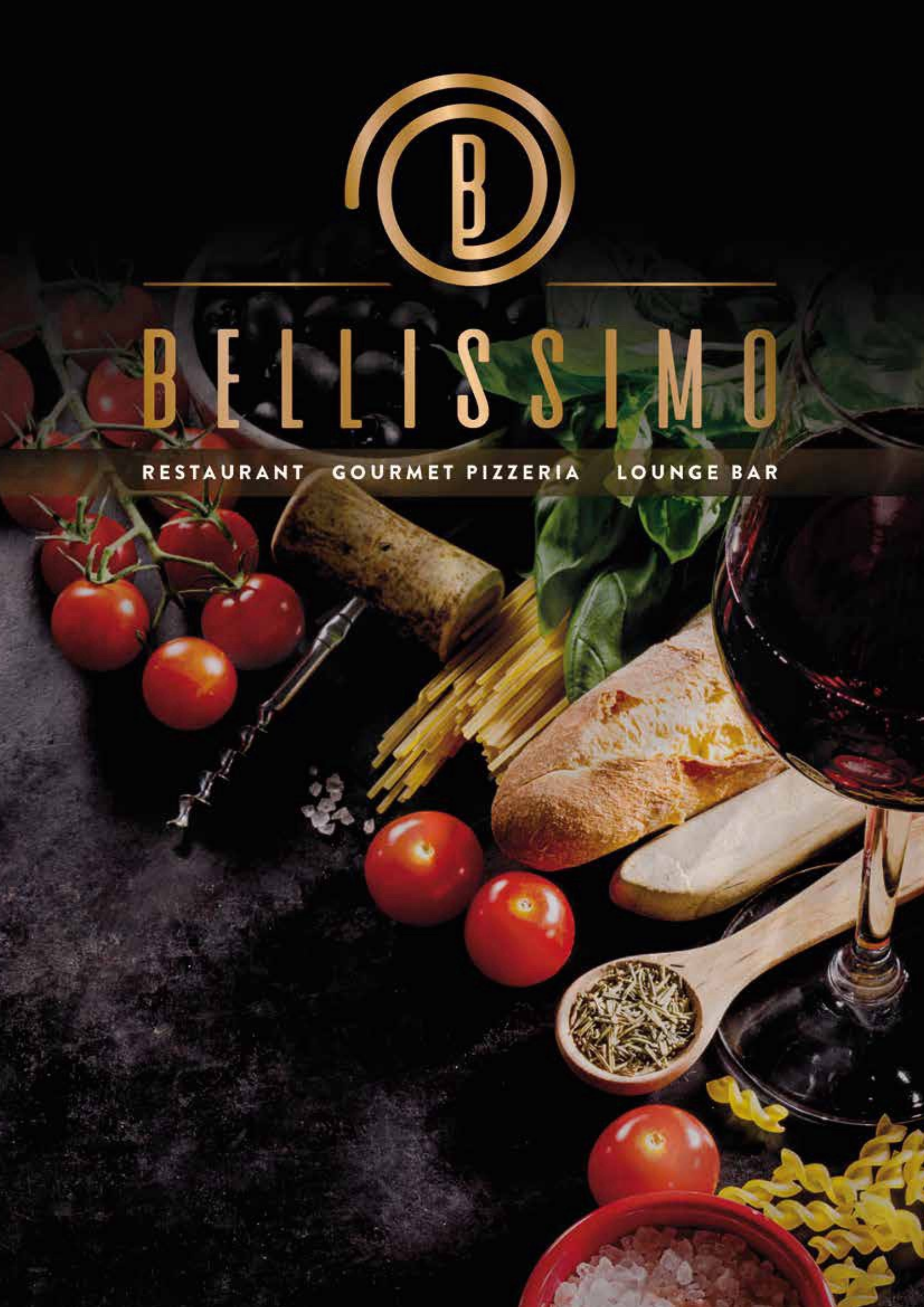




BELLISSIMO

RESTAURANT GOURMET PIZZERIA LOUNGE BAR



Cocktails

Aperitifs

Aperol Spritz	8.00€
Aperol, Prosecco, soda, orange slice	
Limoncello Spritz	8.00€
Limoncello, Prosecco, lemon soda	
Hugo Spritz	8.00€
Elderflower Syrup, Prosecco, lime, soda & mint	
Bellini	7.50€
Prosecco & Peach juice	

Classic Cocktails

Mojito	8.50€
Bacardi, fresh lime, cane sugar, mint, lemon soda	
Strawberry Mojito	8.50€
Bacardi, fresh strawberries, strawberry syrup, lime, mint	
Piña Colada	8.50€
Malibu, coconut cream liquor, pineapple juice	
Negroni	8.50€
Campari, Martini Rosso, Gin & slice of orange	
Tequila Sunrise	8.50€
Tequila, orange juice & grenadine	
Classic Margarita	8.50€
Tequila, triple sec, fresh lime juice	
Summer Breeze	8.50€
Bacardi, Negrita dark rum, pineapple juice, grenadine	
Simply Bellissimo	8.50€
Vodka, peach schnapps, triple sec, lime, summer berry juice	
God father	8.50€
Jack Daniels, amaretto, orange peel	



Martini Collection

Classic Vodka Martini	8.50€
Vodka, Dry Martini, olives	
Pornstar Martini	8.50€
Smirnoff vodka, Passoa, passionfruit juice, served with a shot of prosecco	
Espresso Martini	8.50€
Vodka, Tia Maria, Coffee Espresso	
French Martini	8.50€
Chambord raspberry liquor, gin, pineapple juice	

Jugs to share

Traditional Sangria	18.00€
Red wine, mix of Bellissimo secret recipe liquors, finished with citrus fruit	
Modern white Sangria	23.00€
A modern twist on the classic with cava mix of liquors & summer fruits	
Agua de Valencia	23.00€
Cava, vodka, gin & orange juice	

Gin Club

All our Gins are served with premium Tonic

G&T	7.50€
Larios Gin served with lemon slice	
Tanqueray	8.50€
Served with lime wedge	
Bombay Sapphire	9.00€
Served with lemon & Lime	
Hendricks	10.00€
Premium Gin served with cucumber	
Larios Rose	8.50€
Served with summer berries	
Tanqueray 0.0 (Alcohol free)	9.00€
Served with lime wedge	

Mock-tails (Alcohol free)



Mojito	5.50€
Lime, sugar cane, mint, lemon soda	
Fruit Punch	5.50€
Mixed fruit juices, grenadine	
Pink lemonade	5.50€
Traditional old-fashioned lemonade with strawberry syrup	
Elderflower fizz	5.50€
Elderflower cordial, lime, mint, soda	



Starters / Entrantes

Traditional Bruschetta (Vegan)   8.50€


Rustic bread rubbed with garlic and topped with ripe tomatoes & fresh basil
Pan rústico frotado con ajo y cubierto con tomates maduros y albahaca fresca

Arancini    8.50€

Deep fried rice balls with slow cooked beef ragù & mozzarella centre / *Bolas de arroz fritas, con ragù de ternera cocinado a fuego lento y centro de mozzarella*

Spicy Garlic Prawns   12.50€

Peeled king prawns cooked in olive oil infused with fresh chili & Garlic served with rustic bread for dipping
Gambas al ajillo con chile, servidas con pan rústico

BBQ Ribs  9.00€

Slow cooked marinated pork ribs brushed with sweet BBQ sauce / *Costillas de cerdo marinadas y cocinadas a fuego lento, pintadas con salsa barbacoa dulce*

La Tagliata  15.00€

Seared Sirloin steak cooked medium & cut into strips on a bed of rúcula leaves and finished with parmesan shavings
Solomillo al punto en tiras, con rúcula y parmesano

Goats Cheese Salad    11.50€

Scorched goats cheese, walnuts, dates & mixed salad leaves dressed with our signature house dressing and finished with a drizzle of honey
Queso de cabra con nueces, dátiles, ensalada y miel

Burrata Caprese Salad      13.00€

Creamy Burrata cheese, juicy tomatoes, drizzled with olive oil, balsamic reduction topped with crushed pistachios and served with rustic bread / *Burrata cremosa con tomate, pistachos y pan rústico.*

To share / Para compartir

Bread & Olives Board     8.50€

Rustic bread served with Bellissimo secret recipe olives, Aioli, chopped tomato & basil topping / *Pan rústico, aceitunas especiales bellissimo, alioli y tomate*

Baked Provolone    10.50€

Melted mild Italian cheese melted and topped with roasted red peppers and oregano, served with rustic bread / *Queso italiano suave fundido, cubierto con pimientos rojos asados y orégano, servido con pan rústico*

Modern Bruschetta      16.50€

Homemade pizza-style flat bread brushed with pesto-infused olive oil, with roasted cherry tomatoes, garlic & burrata cheese / *Pan plano estilo pizza con pesto, tomates cherry asados, ajo y burrata cremosa*

Gluten free 19,50€

Pizza Style Garlic Bread   10.50€


Pizza Style Garlic Bread with Cheese    12.00€

Substitute our rustic bread for Gluten free bread +1,50€ or Pizza style bread +4,00€



Pasta

Chicken Alfredo **Chicken 15.00€**

Penne pasta with a creamy sauce made with green pesto,  **Vegetarian 13,00€**
white wine, parmesan & asparagus / *Pasta penne con salsa cremosa de pesto verde, vino blanco, parmesano y espárragos*

Spaghetti Bolognese **15.00€**

Traditional slow-cooked Bolognese sauce with spaghetti
Espaguetis con salsa boloñesa tradicional cocinada a fuego lento

Chef's Lasagna **15.00€**

Layers of Italian meat ragù, pasta sheets and creamy béchamel sauce topped with mozzarella and oven-baked, served with a side salad
Capas de ragù de carne italiano, láminas de pasta y cremosa salsa bechamel, cubierto con mozzarella y horneado, servido con ensalada

Vegetable Lasagna **15.00€**

Layered pasta with a rich vegetable ragù sauce topped with béchamel sauce & mozzarella and oven-baked, served with side salad
Pasta en capas con una rica salsa de ragù de verduras, cubierta con bechamel y mozzarella, horneada al horno y servida con ensalada

Tuscan Salmon and Prawn Spaghetti **18.50€**

Creamy Tuscan sauce with spinach, sun-dried tomatoes and parmesan topped with salmon and peeled king prawns / *Salsa toscana cremosa con espinacas, tomates secos y parmesano, coronada con salmón y gambas rojas peladas*

Penne alla Vodka **14.00€**

Penne pasta in a creamy lightly spiced tomato sauce with garlic, flambéed vodka & Parmesan / *Pasta penne en una salsa cremosa de tomate ligeramente especiada, con ajo, vodka flambeado y parmesano*

Add king Prawn 18.50€
Añadir langostino

Ask your server about gluten free pasta options
Consulte a su camarero sobre las opciones de pasta sin gluten

Meat & Fish

Carne y Pescado





All our steaks are flame-grilled to your liking, served with a choice of homemade chips and salad or oven roasted potatoes and seasonal vegetables

Todos nuestros filetes se asan a la parrilla al punto que prefiera, servidos con la opción de patatas fritas caseras y ensalada o patatas asadas al horno y verduras de temporada

Black Angus Fillet Steak 29.00€

Black Angus Sirloin Steak 25.00€

Steak Sauces served warm 3.50€
Salsas para el filete servidas calientes

Peppercorn   Mushroom  Gorgonzola 

Grammon Steak   18.00€

Flame grilled cured pork steak served with juicy fresh pineapple, homemade chips and salad

Filete de cerdo curado a la parrilla, servido con piña fresca jugosa, patatas fritas caseras y ensalada

BBQ Ribs    

Marinated and slow-cooked until tender, then brushed with BBQ sauce, served with chips, salad, & coleslaw

Carne a fuego lento con salsa barbacoa, patatas, ensalada y ensalada de col

Full Rack / Costillar entero 23.00€

Half Rack / Medio costillar 18.00€

Chicken Parmigiana     18.00€

Crispy breaded chicken breast topped with tomato and basil sauce, mozzarella and baked in the oven, served with homemade chips & salad

Pollo empanado al horno con tomate, mozzarella, patatas y ensalada

Oven Baked Salmon with lemon & herb butter   18.50€

Fillet of salmon baked in the oven with lemon and herb butter, served with oven-baked potatoes /*Filete de salmón al horno con mantequilla de limón y hierbas, servido con patatas asadas al horno*



Burgers Hamburguesas

All our burgers come in a brioche bun and are dressed with our homemade burger sauce, caramelised onions, lettuce, tomato & are Served with hand cut homemade chips & coleslaw

Todas nuestras hamburguesas se sirven con lechuga, tomate, cebolla, cebolla caramelizada y salsa casera de la casa, acompañadas de patatas fritas caseras y coleslaw

Bellissimo Cheese Burger

100% Rump Steak burger topped with your choice of cheese
Hamburguesa 100% de carne de cadera, con queso a elegir

Choose your cheese / Elige tu queso

Scamorza (mild smoked cheese)	15.00€
Gorgonzola (strong creamy blue cheese)	16.50€
Goats Cheese (Tangy, tart crumbly cheese)	15.00€
No Cheese / Sin queso	14.00€
Add bacon +1.50€	

Lamb Burger

 15.00€

Minted lamb patty /Hamburguesa de cordero con menta

Gluten free Rump Steak Burger

 18.00€

Served in gluten free bun / Servido en pan sin gluten

Crispy Chicken Burger

 15.00€

Served in gluten free bun / Servido en pan sin gluten

Spicy Bean Burger Vegan 15.00€




100% Vegan patty, served with salad, ketchup & homemade chips
Hamburguesa 100% vegana, servida con ensalada, ketchup y patatas fritas caseras

Classic Neapolitan Pizza





Pizza Napolitana Clásica

All our pizzas are made with homemade dough, rich San Marzano tomato and herb sauce and the finest Italian mozzarella.


Todas nuestras pizzas se elaboran con masa casera, salsa rica de tomate San Marzano y hierbas, y la mejor mozzarella italiana

Margarita    10.50€


Homemade tomato sauce and Mozzarella
Salsa de tomate casera y mozzarella

Red Devil     13.50€

Pepperoni, fresh chili and red pepper and Mozzarella
Pepperoni, chile fresco y pimiento rojo

Italiano     13.50€

Bolognese sauce, red peppers and caramelized onions
Salsa boloñesa, pimientos rojos y cebolla caramelizada

Hawaiian   13.50€

York ham and sweet Pineapple
Jamón York y piña dulce

Veggie Delight    14.50€

Red Peppers, onion, black olives, mushrooms, sweetcorn,
pineapple and rúcula / Pimientos rojos, cebolla, aceitunas
negras, champiñones, maíz dulce, piña y rúcula

Vegan 17.50€

Capricciosa   13.50€

Ham, mushrooms and black olives
Jamón, champiñones y aceitunas negras

Simply Pepperoni     13.50€

Double Pepperoni and mozzarella
Doble pepperoni y mozzarella

BBQ Chicken & Bacon    15.00€

Chicken, bacon, sweetcorn and topped with BBQ sauce
Pollo, bacon, maíz dulce y cubierta con salsa barbacoa

All pizzas are available GLUTEN FREE (4.00€ Supplement)

ask your server for details

Todas las pizzas están disponibles SIN GLUTEN

(suplemento de 4,00 €). Consulte a su camarero para más detalles



Bellissimo Special Pizzas

Pizzas Especiales Bellissimo

Pizza Pear...fection 16.50€

Creamy Gorgonzola cheese, juicy pears, crushed walnuts, drizzled with honey and topped with rúcula, **without** tomato sauce
*Gorgonzola, pera, nueces, miel y rúcula, **sin** salsa de tomate*

Gamberi Classic 16.50€

Peeled king prawns, garlic, parsley and mozzarella **without** tomato sauce and Mozzarella / Gambas, ajo, perejil y mozzarella, **sin** salsa de tomate

Mighty Meat 16.50€

Pepperoni, York ham, salami, bacon and chicken
Pepperoni, jamón York, salami, bacon y pollo

Pizza Parma 16.50€

Italian Parma ham, mozzarella, Parmesan shavings and rúcula
Jamón de Parma italiano, mozzarella, virutas de parmesano y rúcula

Goats Cheese Supreme 16.50€

Goats cheese, caramelized onion, mozzarella and rúcula
Queso de cabra, cebolla caramelizada, mozzarella y rúcula

Salami Special 16.50€

Italian salami Napoli, mushrooms, black olives, rúcula and drizzled with truffle oil / Salami Napoli con champiñones, aceitunas negras, rúcula y aceite de trufa

Pizza Caprese 16.50€

Pesto infused olive oil, ripe tomatoes, fresh basil and burrata cheese
Aceite de oliva infundado con pesto, tomates maduros, albahaca fresca y queso burrata










The Temptation 16.50€

Spicy Nduja, burrata cheese, drizzled with honey and topped with rúcula
Nduja picante, queso burrata, rociado con miel y coronado con rúcula

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Sides Orders

- Basket of Bread with Aioli**    5.00€
Cesta de pan con alioli
- Hand cut Chips** 4.00€
Patatas cortadas a mano
- Coleslaw**   4.00€
Ensalada de col
- Side Salad**   5.00€
Ensalada
- Bellissimo olives** 4.00€
Aceitunas especiales "Bellissimo"
- Aioli**    3.00€
- BBQ Sauce** 3.00€
Salsa barbacoa

Desserts / Postres

- Homemade Traditional Tiramisu**    8.00€
Savoardi biscuits soaked in amaretto and espresso then layered with creamy mascarpone and topped with cacao / Bizcochos savoardi empapados en amaretto y espresso, con mascarpone cremoso y cacao
- Chocolate Lava Fondant**      8.00€
Rich warm chocolate pudding with soft centre served with ice cream
Pudín de chocolate caliente y rico, con centro suave, servido con helado
- Cheesecake of the Day**    8.00€
Homemade signature creamy cheesecake. Ask your server for today's flavour
Tarta de queso cremosa de la casa. Pregunte a su camarero por el sabor del día
- Lemon Sorbet**   7.50€
Topped with ginger crumble and served with a limoncello shot
Cubierto con crumble de jengibre y servido con un chupito de limoncello
- Crème Brulée**   7.50€
Rich vanilla custard topped with a layer of hardened caramelized sugar
Crema pastelera de vainilla rica, cubierta con una capa de azúcar caramelizado endurecido
- Ice Cream**  5.50€
Helado

*Ask your server for today's choices
Pregunte a su camarero por las opciones del día*



Children's Menu

Menú infantil

Suitable for children under 8 years
Apto para niños menores de 8 años

- | | |
|--|-------|
| Spaghetti bolognese     | 8.50€ |
| <i>Espaguetis a la boloñesa</i> | |
| Penne pasta    | 7.50€ |
| <i>With tomato sauce</i>
<i>Pasta penne con salsa de tomate</i> | |
| Chicken nuggets & chips    | 8.50€ |
| <i>Nuggets de pollo y patatas fritas</i> | |
| Margarita pizza    | 7.50€ |
| <i>Pizza margarita</i> | |
| Pepperoni pizza     | 8.00€ |
| <i>Pizza de peperoni</i> | |
| Ham & cheese pizza   | 7.50€ |
| <i>Pizza de jamón y queso</i> | |



Allergy Info

Información sobre alergias



1 Cereals containing wheat
Cereales que contienen trigo



2 Peanuts
Cacahuetes



3 Crustaceans
Crustáceos



4 Eggs
Huevos



5 Fish
Pescado



6 Nuts
Frutos secos



7 Lactose/ Milk
Lactosa/ Leche



8 Molluscs
Moluscos



9 Sesame
Granos de sésamo



10 Lupin
Altramuces



11 Celery
Apio



12 Mustard
Mostaza



13 Soyabeans
habas de Soja



14 Sulphuric Dioxide
Dióxido de azufre y sulfatos

If you have any food allergies or intolerances, please inform a member of our team.

We will liaise with the kitchen to ensure your needs are carefully accommodated.

Please note that our menu descriptions are provided as a guide only. Ingredients may occasionally change due to supplier availability.

Si tienes alguna alergia o intolerancia alimentaria, por favor informa a un miembro de nuestro equipo.

Nos coordinaremos con la cocina para asegurar que tus necesidades sean atendidas cuidadosamente.

Ten en cuenta que las descripciones de nuestro menú se ofrecen únicamente como guía.

Los ingredientes pueden cambiar ocasionalmente debido a la disponibilidad de los proveedores..