

ANTIPASTI (Starter)

Minestrone (v) (GF on request)	£3.60
Traditional Italian vegetable soup finished with tomatoes & oregano, served with crusty Italian bread	
Zuppa Del Giorno (GF on request)	£3.60
Chef's soup of the day, served with crusty Italian bread	
Pate Della Casa (GF on request)	£5.50
Chef's own homemade chicken liver pate, served with toast & red onion marmalade	
Funghi Ripeini (v)	£5.75
Deep fried breaded forest mushroom caps, stuffed with mozzarella cheese, tomatoes & herbs. Served with a crisp salad & a garlic mayonnaise	
Gamberetti Aurora (GF)	£6.25
Fresh water prawn tails bound in a Marie Rose sauce, rested on a salad of continental leaves. Served with lemon & breadsticks	
Gamberetti Fritto	£5.95
Deep fried tiger prawns wrapped in filo pastry. Served with tartar sauce.	
Insalata Caprese (v) (GF)	£5.75
Sliced mozzarella, tomatoes, dressed olives & herbs, drizzled with extra virgin olive oil. Served with breadsticks	
Prosciutto Di Parma Con Mozzarella (GF)	£7.00
Thinly sliced Parma ham with mozzarella & dressed olives, served with breadsticks	
Gamberoni Aglio Olio Peperoncino (GF on request)	£7.25
Large king prawn tails pan seared with garlic & chilli, deglazed with white wine. Served in a traditional terracotta pot, with a dressed salad & toasted Italian bread	
Peperoncini Ripieni Al Mascarpone (v)	£5.75
Deep fried baby peppers stuffed with mascarpone cheese & coated in breadcrumbs. Served with Marie rose sauce.	
Bresaola Valtellina (GF)	£7.50
Thinly sliced cured beef, served with fresh rocket & shaved parmesan, dressed with olive oil & lemon juice.	
Mozzarella Fritta (v)	£4.95
Deep fried breaded mozzarella cheese sticks, served with a dressed salad & a spicy tomato dip	
Cozze Napoli (GF)	£7.00/£11.00
Shetland mussels cooked in a Napoli sauce, finished with a touch of chilli. Served in their shells, as a starter or main course	
Cozze Mariniere (GF)	£7.50/£12.00
Shetland mussels cooked in a cream, garlic & onion sauce, finished with white wine & parsley. Served in their shells as a starter or main course	
Pollo Fritto Picante	£6.00
Chicken strips coated in a paprika & spiced batter, served with a dressed salad & sweet chilli dip	
Bruschetta (v) (GF on request)	£3.50
Garlic bread topped with chopped tomatoes, garlic, olive oil, basil & sea salt	
Bruschetta Con Mozzarella (v) (GF on request)	£4.00
Garlic bread topped with chopped tomatoes, garlic, olive oil, basil & sea salt. Topped with toasted mozzarella	

PASTA

Lasagne al Forno	£8.75
Oven baked pasta sheets layered with Bolognese, bechamel sauce & mozzarella, finished with parmesan & basil	
Penne Napoli (v) (GF on request)	£6.95
Small pasta quills in a tomato, garlic, basil & onion sauce	
Rigatoni A'matriciana (GF on request)	£8.00
Large pasta tubes with diced smoked bacon, chilli & Napoli sauce	
Spaghetti Bolognese (GF on request)	£8.00
A traditional Bolognese sauce of minced beef, Napoli sauce & oregano	
Penne Salsiccia E Pepperoni (GF on request)	£8.50
Small quills with Italian sausage, onion, chilli & roasted peppers, finished with Napoli sauce	
Spaghetti Carbonara (GF on request)	£8.50
Pan seared diced smoked bacon & onions, finished with double cream, parmesan, black pepper & parsley	
Spaghetti Marinara (GF on request)	£12.00
King prawns, shell on mussels, squid & clams in a chilli & Napoli sauce	
Tortellini Di Carne Prosciutto E Panna	£8.50
Ring shaped parcels of pasta filled with minced pork & beef, cooked in a light cream sauce with strips of cooked ham, finished with parmesan & basil	
Fusilli Contadina (v) (GF on request)	£7.75
Pasta twists with chargrilled peppers, onions, mushrooms & fresh tomatoes, finished with cream & basil	
Penne Pollo E Pancetta (GF on request)	£8.50
Small pasta quills with diced chicken, smoked diced bacon & mushrooms, finished with cream & basil	
Spaghetti Gamberoni (GF on request)	£11.00
King prawns, chilli & Napoli sauce	
Tagliatelle Al Cartoccio (GF on request)	£9.00
Egg pasta ribbons bound with Bolognese sauce, diced smoked bacon, onions, finished with fresh tomatoes & cream, topped with mozzarella. Wrapped in tinfoil & oven baked	
Ravioli Aurora (v)	£8.50
Handmade pasta parcels stuffed with spinach & ricotta cheese, in a cream, fresh tomatoes, parmesan & Napoli sauce	
Garganelli Alla Norcina	£9.50
Handmade egg pasta (penne shaped), with Italian sausage, peas and pancetta, with a touch of Napoli sauce. Finished with truffle oil	

PESCE (Fish)

Merluzzo Fritto (GF on request)	£8.50
Haddock fillet coated in breadcrumbs & deep fried. Served with salad, chips & a garlic mayonnaise dip. (While we do try to remove all bones, this cannot be guaranteed)	
Branzino Sorrentina (GF on request)	£14.75
Fillet of sea bass, pan fried with fresh tomato, spring onions, parsley & lemon juice. Served with chef's choice of potatoes & vegetables	

MAIALE (Pork)

Scallopina Alla Romana (GF on request)	£12.00
Pan seared scallops of pork, topped with Parma ham & sage, in a white wine & demi glace sauce. Served with potatoes & vegetables	
Scallopina Alla Valdostana (GF on request)	£13.00
Large breaded scallop of pork fillet, topped with ham & mozzarella. Served with spaghetti Napoli	

PIZZA

Pizza served Monday to Friday from 5pm and all day Saturday & Sunday

Margherita (v)	£7.50
Classic Neapolitan pizza with tomato base, mozzarella & fresh basil	
Diavolo	£8.00
Mildly spiced Italian pepperoni sausage	
Boscaiola	£8.50
Sliced mushrooms & Italian sausage	
Quattro Stagioni	£8.75
Artichokes, cherry tomatoes, black olives, sliced mushrooms & cooked ham	
Calzone Prosciutto	£8.75
Folded pizza with cooked ham & mascarpone cheese, served with a lightly dressed salad	
Capriciosa	£8.75
Artichokes, mild Italian pepperoni & cooked ham	
Pollo E Capsicum	£8.50
Diced roasted chicken breast & chargrilled peppers	
Formaggio Di Capra (v)	£8.50
Goats cheese with caramelised red onion & cherry tomatoes, drizzled with a light balsamic syrup	
Domenico Capo	£9.00
The boss's favourite, Parma ham, dressed rocket & parmesan shavings	
Marinara	£9.95
An array of mixed seafood – mussels, king prawns & squid, with chilli	
<i>Extra toppings – Meat £0.50 Veg £0.30</i>	

POLLO (Chicken)

Pollo Pepe Nero (GF on request)	£9.75
Supreme of chicken in a creamy black peppercorn, brandy & demi-glace sauce. Served with a timbale of saffron rice	
Pollo Milanese (GF on request)	£11.00
Chicken escalope coated in breadcrumbs, pan fried & set on spaghetti Napoli. Served with salad & lemon	
Pollo Alla Barese (GF on request)	£11.00
Deep fried strips of chicken breast coated in batter. Served with chips, salad & garlic mayonnaise	
Pollo Alla Scozzese (GF on request)	£11.00
Chicken supreme stuffed with Stornaway black pudding, in a creamy black peppercorn & brandy sauce. Served with chips	

BURGER

Burger Al Formaggio	£7.50
Handmade Aberdeen Angus 6oz beef burger chargrilled with cheese, served on a brioche bun with mustard & mayonnaise. Served with chips, salad & coleslaw	
Burger Della Casa	£7.25
Pan fried breaded fillet of chicken escalope, served on a brioche bun with mustard & mayonnaise. Served with chips, salad & coleslaw	

CARNE (Beef)

Bistecca Alla Griglia (GF)	£18.00
10oz Scottish sirloin steak chargrilled (as you like it), garnished with grilled tomato & mushrooms. Served with chips	
Filletto Alla Griglia (GF)	£21.00
8oz Scottish fillet steak pan fried (as you like it), garnished with grilled tomato & mushrooms. Served with chips	

EXTRA

Chips, side salad, mash potato, vegetables, saffron rice (v) (GF)	£3.00
Peppercorn sauce - cream, brandy, peppercorns and demi-glace	£3.00
Sassi sauce - lemon, white wine, rosemary and demi-glace	£3.00
Mushroom sauce - cream, onion, mushrooms and white wine (v) (GF)	£2.95
Gravy sauce - onion, red wine and demi-glace	£2.95
Pane All Aglio (v)	£2.95
Crusty Italian garlic bread	
Pane All Aglio Con Mozzarella (v)	£3.50
Crusty Italian garlic bread with mozzarella cheese	

SPECIALS

Every Friday & Saturday evening from 7pm, our chefs will offer an extra two starter and two main course special dishes. Please ask our staff for details.

Dietary and Allergy Information

Vegan menu option available by prior request

Please inform staff at all times of any food allergy or intolerance

Please be aware some dishes may contain nuts or traces of nuts
Please ask for more details



Halal chicken always available.

Halal meat by prior request

Please ask before booking for more details.

MENU

DRINKS

BEER

Peroni	£3.50
Gradisca	£3.50
Budweiser	£3.50
Miller	£3.50

SHERRY & PORT

Sweet Sherry	£2.65
Medium Sherry	£2.65
Port	£2.65

APERITIFS (50ml)

Martini Dry	£3.15
Martini Bianco	£3.15
Martini Rosso	£3.15
Campari	£3.25

GRAPPA

See the special Grappa menu

SPIRITS (25ml)

Gordon's Gin	£2.75
Smirnoff Red Vodka	£2.75
Bacardi (White)	£2.75
Spiced Rum	£2.75
Southern Comfort	£3.20
Jack Daniels	£3.15
Famous Grouse	£3.15
Bell's	£3.15
Premium Whiskey	£3.75
Jameson	£3.15
Canadian Dry	£3.15

VINO DELLA CASA

175ml	£3.15
250ml	£3.95
Carafe 1ltr	£13.50
Carafe 0.5ltr	£7.25

COGNACS/LIQUERS (25ml)

Martell VSOP	£4.25
Brandy Vecchia Romagna	£4.25
Cointreau	£3.25
Drambuie	£3.25
Tia Maria	£3.25
Amaretto	£3.25
Grand Marnier	£3.50
Baileys	£3.25
Sambuca	£3.00
French Brandy	£3.10

SOFT DRINKS

Baby Mixers/Splits	£1.25
Fruit Juice:	£1.85
Orange, Cranberry, Pineapple	
Canned Drinks	£1.95
Mineral Water:	£2.95
Still or Sparkling Bottle 0.5ltr	

BELLA VITA

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