



# Bellavista

## PIZZERIA

### Dal Forno

<b>Homemade Crusty Bread, Garlic Marinated Olives &amp; Sundried tomatoes (V)</b>	2.75	<b>Bruschetta (V)</b>	Homemade bread, topped with fresh tomatoes, chopped onions, olive oil and basil	4.50
<b>Pane Aglio (V)</b>	5.50			
<b>Pane al Rosmarino (V)</b>	4.95	<b>Dough Balls (V)</b>	With garlic butter	3.50
<b>Pane al Pesto (V)</b>	5.50	<b>Lasagne frita with tomato dip</b>		3.75

### Antipasti (Starters)

<b>Paté della Casa</b>	Homemade chicken liver Pâté, caramelised onion marmalade and toasted focaccia	6.95
<b>Costolette di Maiale</b>	Spare ribs roasted in our own Honey and Orange sauce	8.50
<b>Polpette al Pomodoro</b>	Baked homemade meatballs, tomato, garlic, chilli, served with toasted focaccia	5.75
<b>Fritto Misto</b>	Lightly fried Calamari, Whitebait, Zucchini and King Prawns, Roast garlic Mayonnaise	8.95
<b>Cozze alla Marinara</b>	Irish mussels in garlic, tomato and white wine	7.50
<b>Gamberoni all'Aglio</b>	King Prawns off the shell, grilled with white wine, garlic and Chorizo sausage	8.75
<b>Provolone e Funghi (V)</b>	Garlic mushrooms baked with Provolone cheese	6.95
<b>Chicken wings</b>	Roasted in hot Sweet Chilli sauce	6.75
<b>Mozzarella Fritta (V)</b>	Breaded Mozzarella with Roast garlic mayonnaise	6.50
<b>Minestrone (V)</b>	Italian vegetable soup	4.75
<b>Goats Cheese Parcel</b>	Served with a beetroot salad and honey dressing	6.25
<b>Calamari</b>	Deep fried baby squid, roast garlic Mayonnaise	7.50
<b>Prawn Salad</b>	Norwegian prawns in Marie Rose	6.95

### To Share

<b>Antipasto Freddo</b>	Parma Ham, Baby Mozzarella, Grilled Vegetables, Italian Salami, Sun dried tomatoes and Olives	9.25
<b>Hot Italian Antipasto</b>	Mini Spare Ribs, Polpetta, Mozzarella Fritta, Garlic Mushrooms, Calamari, Lasagne Fritta	12.50

### Main Course

<b>Grilled Fillet steak</b>	<b>8oz</b>	22.75
<b>Grilled T-Bone Steak</b>	<b>14oz</b>	22.75
<b>Rib Eye Steak</b>	<b>10oz</b>	17.95
<b>Sauce selection</b>	Pepper Sauce, Blue cheese sauce or Diana sauce	2.00
<b>Pollo Involentino</b>	Breast of chicken stuffed with Mozzarella and wrapped in Parma ham with tomato sauce	14.75
<b>Pollo Milanese</b>	Flattened breast of chicken in breadcrumbs pan fried and served with spaghetti Napoli	14.95
<b>Pollo Piemontese</b>	Breast of Chicken with Sweet Peppers, Picholine Olives and Chorizo	14.25
<b>Pollo Stroganoff</b>	Tender strips chicken coated in paprika with mushrooms, red wine and cream, served with rice	14.95
<b>Vegetable Stroganoff</b>	Aubergine, Courgette and Mushrooms coated in Paprika and sautéed with red wine and cream served with Rice	12.50
<b>Veal Funghi</b>	Escalope of Veal with fresh mushroom, white wine and cream sauce	14.75
<b>Anatra</b>	Breast of Duck lightly pan fried with caramelised oranges, pineapple and Grand Marnier sauce	16.75
<b>Stinco di Agnello</b>	Slow roast shank of Lamb with Shallots and Rosemary	15.75
<b>Salmone</b>	Fresh Salmon fillet with Dill, white wine and a little cream	14.75
<b>Sea Bass Mediteranea</b>	Sea bass fillet with garlic, roasted sweet peppers and cherry tomatoes	15.75
<b>Tuna Siciliana</b>	with Capers, green olives, cherry tomatoes and White wine	14.75

Served with vegetables and potatoes

### Pasta (Gluten Free Pasta Available) Price as a starter 7.75

<b>Tagliolini Bolognese</b>	Fine noodles with Beef Ragù	9.95
<b>Spaghetti Napoli (V)</b>	Tomato and basil	9.50
<b>Spaghetti Carbonara</b>	Crispy bacon, yolk of egg, touch of cream	10.50
<b>Pasticcio di Lasagne tradizionale</b>	Traditional Lasagne with Bolognese sauce and bechamel	11.75
<b>Cannelloni alla Romana</b>	Pancake filled with spinach and meat, topped with cheese and tomato sauce and baked	11.75
<b>Paccheri</b>	Large pasta tubes with Rib ragù, Italian Sausages, tomato and Chilli	10.95
<b>Tagliolini al Salmone</b>	With Smoked Salmon, fresh asparagus, cream and a little tomato	11.75
<b>Penne con Pollo</b>	Strips of Chicken, mushrooms in creamy sauce	10.50
<b>Tagliolini Scoglio</b>	Fine noodles with fresh sea food, tomatoes, chilli and garlic	12.75
<b>Paccheri con Polpetta</b>	large tubs shaped pasta with meatballs & spicy tomato	10.75
<b>Stuffed Pepper</b>	Rice, minced meat and chopped fresh vegetables	10.50
<b>Paccheri con Cinghiale</b>	Slow cooked Wild boar ragù	10.95
<b>Lasagne Vegetariane (V)</b>	Vegetarian Lasagne	10.50
<b>Risotto con Pollo</b>	Risotto with strips of chicken, Sweet Peppers, tomato, cream, garlic, Chilli	10.75
<b>Tortelloni con Ricotta</b>	Pasta filled with spinach and ricotta cheese, served baked with cream, mushrooms and mozzarella	12.95

### Pizza (Gluten Free Pizza Available)

<b>Pizza Margherita (V)</b>	Tomato, fior di latte mozzarella and basil	9.25
<b>Pizza Caprino (V)</b>	Mozzarella, tomato, Mushrooms, Caramelised onions, Goats Cheese	10.95
<b>Pizza Calabrese</b>	Tomato, mozzarella, Spicy Napoli salami, Red Onions and chillies	10.75
<b>Pizza Quattro Stagioni (V)</b>	Grilled courgettes, peppers, mushrooms and Asparagus	10.95
<b>Pizza Pull Pork</b>	Slow cooked Pulled pork, Pineapple and BBQ sauce	11.90
<b>Pizza con Polpetta</b>	Homemade beef meat balls, Chilli, Sweet Peppers	10.95
<b>Pizza Carne</b>	Chicken, spicy salami, Calabrian sausages tomato and mozzarella	11.50
<b>Pizza Parma</b>	topped with Rocket, Parmesan shavings, tomato, mozzarella and Parma Ham	10.75
<b>Pizza Club</b>	Bacon Rashers, Chicken and Mature cheddar	11.50
<b>Pizza Salmone</b>	Smoked salmon, Capers, tomato and Rocket	11.75
<b>Pizza Oceana</b>	Tuna, Prawns, Red onions and Picholine Olives	11.95
<b>Pizza Fiorentina</b>	Spinach leaves, Egg, Garlic oil, Parmesan shavings	10.75
<b>Calzone Bellavista</b>	Traditionally folded Pizza with Spicy Salami, Ham, Mushrooms, Peppers, mozzarella and tomato	11.75

Extra Toppings 75p

### Side orders 4.00

**Zucchini (V) Courgette Fritters Spinaci (V) Creamed Spinach Rucola (V) - Rocket salad with Parmesan shavings Patate Fritte (V) Chips Insalata Mista (V) Mixed Salad**

A discretionary 10% service charge will be added to tables of 8 and more. All tips and gratuities are kept by the staff. Allergens - Our dishes are made fresh to order and if needed we do hold more detailed allergen information, please ask a member of the team. Unfortunately it is not possible for us to guarantee our busy kitchens are 100% allergen/contamination free.

# Carta dei Vini

## Italian House Wine

Grillo Catarato Sicily	75 cl. £17.50	1/2 litre £11.75
or Merlot (red)	75 cl. £17.50	1/2 litre £11.75

## Bianchi (White Wines)

1. Pinot Grigio del Veneto	£17.75
Fruity white wine, straw yellow, dry and crisp	
3. Verdicchio Classico	£18.95
Pale-yellow dry with a delicate fragrance	
4. Frascati Superiore	£18.95
An excellent example of this popular wine. Dry with an almond after taste	
5. Gavi di Gavi	£22.95
An established star amongst crisp, dry whites. Made from Cortese grapes.	
6. Orvieto Abbocato	£18.75
Medium sweet, light straw colour, with a delicate, fragrant taste.	
7. Sauvignon Blanc Chile	£18.75
Smooth and dry with rich grassy aromas and tropical fruit undertones	
8. Chenin Blanc South Africa	£19.95
Elegant, with an intense lasting aroma.	
9. Chardonnay Unoaked–Sutter Home Californian	£19.95
fresh aromas of ripe pear and zesty citrus that lead to creamy peach and juicy apple flavours	
10. Marlborough Sauvignon Blanc NZ	£22.75
Full of lemon and citrus aromas, with sweet peach and apricot flavour	
11. Chablis	£26.50
Dry and crisp, classic white wine.	

## Rosé

15. Pinot Grigio Rosé	£17.95
Salmon pink with a delicate hawthorn and anisette bouquet.	
16. Zinfandel Rosé	£18.95
A lively light cherry red, with a fruity after taste	
17. Mateus Rosé	£17.95
Harvested from Portuguese sun-ripened grapes and slowly fermented to give it that famous colour. A lively cherry red colour with a fruity aftertaste	

## Vini Rossi (Red Wines)

20. Nero D`Avola Sicily	£17.95
A rich and intense red, full of ripe fruit flavour	
21. Chianti D.O.C.	£18.95
Ruby colour, medium bodied dry wine, with lasting flavour.	
22. Primitivo del Salento	£19.75
Red full bodied with aromas of ripe fruit and vanilla	
24. Cabernet Sauvignon – Chile	£18.75
A fine example of Chilean Cabernet Sauvignon, rich with a soft vanilla after-taste	
26. Malbec – Argentina	£21.75
Premium selection, a wine of great intensity and concentration, ripe and fruity.	
27. Rioja Marques de Caceras	£22.75
Oak barrel aged for two years, produces a mature wine with a lingering velvety style.	
28. Chianti Classico Riserva	£23.95
Mature, complex, with a rich, ripe taste.	
29. Amarone Classico Superiore	£34.50
An impressive, strong, smooth and fruity dry red wine, with intense colour and flavour	
30. Brunello di Montalcino	£34.50
Intense and elegant, with hints of wild berries. Dry and warm, a great red wine. Matured in wooden cask	

## Champagne e Spumante

40. Prosecco Brut	£21.50
Mid-dry, very soft, easy drinking sparkler.	
41. Prosecco Style Rosé	£21.50
42. House Champagne	£30.50
43. Laurent Perrier Rose	£69.00
44. Bollinger Special Cuvée	£50.75
45. Dom Perignon	£152.00

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**Bellavista Pizzeria, Wildhouse Lane, Milnrow, Rochdale, OL16 3TW**  
**Tel: 01706 359 766 Fax: 01706 342 479**  
**www.sanrocco.co.uk**

