



Bella Blu

VALENTINE'S MENU 2012

PRIMO

FORMAGGI FRITTI (V)

Crumbed brie, deep fried, with a cranberry coulis. Served on a bed of leaf salad.

FICHI E PROSCIUTTO

Fresh figs stuffed with Ricotta cheese, wrapped in Parma ham, drizzled with honey and baked in the oven.

ZUPPA POMMODORO

Cream of tomato and basil soup. Served with croutons and freshly baked bread.

FUNGHI SALMONE

Sautéed garlic mushrooms with fresh diced salmon, topped with mozzarella cheese and baked in the oven.

SECONDI

GAMBERONI SAFFRON

Fresh shelled, skewered tiger prawns, char grilled and served on a bed of saffron infused rice with caramelised red currants.

MERLUZZO

Fresh fillet of Icelandic cod, drizzled with olive oil, seasoned with fresh herbs and baked in the oven. Served with seasonal mixed vegetables.

CREPELLE BELLA BLU

A pancake filled with chicken, mushrooms, peppers and onions, topped with cheese and tomato, and baked in the oven.

POLLO ROMANTICA

Butterfly breast of chicken, cooked in a sauce of brandy, sundried tomatoes, capers and cream, topped with grilled mixed peppers. Served with seasonal mixed vegetables).

BISTECCHPE PEPE VERDI

Prime 10oz sirloin steak in a green peppercorn sauce. Served with chunky chips and mushrooms.

VEGETALI

CALZONE VEGETALI

PENNE VEGETALI

PIZZA VEGETALI

DOLCI

(All desserts are home made)

MERENGO

Meringue filled with chantilly cream and topped with berries.

PANACOTTA

A fresh and creamy raspberry and vanilla panacotta.

TIRAMISU

Traditional Italian tiramisu.



£29.95 PER PERSON

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