

OPEN
CHRISTMAS
DAY

Please enquire

Bella Capri

APERITIVI

Start your festive celebrations with a sparkling cocktail.

✦ CHRISTMAS ROYAL BELLINI £9.95
Prosecco topped with vibrant redcurrant purée.

✦ FESTIVE CHRISTMAS MARTINI £9.95
Cranberry purée, vanilla vodka and Prosecco, finished with a festive sparkle.



CHRISTMAS LUNCH MENU

Two courses - £22.95 | Three courses - £28.95



STARTERS

✦ ARANCINI
Italian rice balls stuffed with minced beef and mozzarella, served on a bed of sweet potato purée.

✦ FUNGHI GORGONZOLA
Sautéed button mushrooms in a creamy Gorgonzola sauce, served with toasted bread.

✦ CALAMARI
Deep-fried squid served with a mixed salad.

✦ FORMAGGIO FRITTO
Deep-fried, breaded Brie, served with cranberry sauce and mixed leaves.

✦ BIANCHETTI
Deep-fried, breaded whitebait, served with mixed leaves and tartare sauce.



MAIN COURSES

✦ ROASTED TURKEY
Traditional roast turkey with homemade gravy, served with goose-fat roast potatoes and all the trimmings.

✦ MAIALE ARROSTO
Slow-cooked pork belly in apple cider, served with truffle mashed potatoes and vegetables of the day.

✦ PAN-FRIED SEA BASS
Pan-fried sea bass, served with sautéed new potatoes and a lemon butter sauce.

✦ PAN-FRIED CALF'S LIVER
Pan-fried calf's liver served on a bed of mashed potatoes, with crispy bacon, vegetables of the day and a red wine jus.

✦ VEGETARIAN WELLINGTON
Mixed grilled vegetables wrapped in puff pastry, served with mashed potatoes, vegetables of the day and a rich gravy.

✦ SALMON RISOTTO
Pan-fried salmon served with a creamy leek and Parmesan risotto.



DESSERTS

✦ BUDINO
Traditional Italian panettone bread & butter pudding, served warm with custard.

✦ TIRAMISU
Classic Italian tiramisu with layers of coffee-soaked sponge and mascarpone.

✦ CHRISTMAS PUDDING
Traditional Christmas pudding served with custard.

✦ LIMONCELLO FLUTE
Chilled Prosecco with Limoncello, served with a twist of lemon.



WINE

WHITE	Bottle	RED	Bottle
Gavi di Gavi, Italy	£47.95	Montepulciano d'Abruzzo, Italy	£34.95
Chablis Domaine Marguerite Carillon, France	£54.95	Chianti Classico Riserva, Italy	£49.95
Monferrato Bianco Nymphae, Italy	£59.95	Domaine De La Chartreuse Châteauneuf Du Pape, Cote Rhône, France	£79.95

COCKTAILS & DESSERT WINE

			Glass	
	Espresso Martini	£12.45	Sauternes, Chateau le Juge, Les Mingets	£9.95
	Negroni	£14.95	Monbazillac, Domaine de L'ancienne Cure	£9.95
	Tiramisu Martini	£14.45	Nonino Grappa Tradizione	£4.95
			Limoncello	£4.95

COFFEE & TEA

Coffee and cream	£5.25	Liqueur Coffee (Choose your liqueur)	£8.95
Extra shot of coffee	£1	Hot Chocolate	£5.25
Cappuccino	£4.45	Tea	£3.95
Latte	£4.45	English Breakfast, Camomile, Jasmine, Peppermint, Fresh Mint, Earl Grey	
Americano	£3.95		
Flat White	£4.45		
Espresso	£2.75		
Macchiato	£2.95		



WEEKLY EVENTS

Enjoy unforgettable dining experiences throughout the week.

LUNCH SET MENU

Monday–Friday

SUNDAY ROAST

Every Sunday
from 12 noon

STEAK NIGHT

Every Thursday

LIVE MUSIC

Visit www.bellacaprifleet.co.uk
for the latest updates.

PRIVATE DINING

Available by advance booking.

LADIES NIGHT

Every Tuesday

BOTTOMLESS BRUNCH

Monday–Saturday
2:00 pm–5:30 pm



STAY CONNECTED

T: 01252 444100

www.bellacaprifleet.co.uk   @bellacaprifleet



ALLERGY INFORMATION

Please always inform your server of any allergies before placing your order, as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

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