

Carta dei Vini

Italian House Wine

Trebbiano (white) or Merlot (red)

75 cl.	£15.50
1/2 litre	£10.50
glass (1.75 cl.)	£4.00

Bianchi (White Wines)

1. Pinot Grigio del Veneto Fruity white wine, straw yellow, dry and crisp	£16.75
2. Grillo Catarato Sicily A rich crisp wine Sicilian wine with a walnut and nectarine finish	£16.50
3. Verdicchio Classico Pale-yellow dry with a delicate fragrance	£17.95
4. Frascati Superiore An excellent example of this popular wine. Dry with an almond after taste	£16.95
5. Gavi di Gavi An established star amongst crisp, dry whites. Made from Cortese grapes.	£21.95
6. Orvieto Abbocato Medium sweet, light straw colour, with a delicate, fragrant taste.	£16.75
7. Sauvignon Blanc Chile Smooth and dry with rich grassy aromas and tropical fruit undertones	£17.75
8. Chenin Blanc South Africa Elegant, with an intense lasting aroma.	£18.95
9. Chardonnay Unoaked–Sutter Home Californian Delicious flavour of tropical fruit and a rich mouth	£18.95
10. Marlborough Sauvignon Blanc NZ Full of lemon and citrus aromas, with sweet peach and apricot flavour	£21.20
11. Chablis Dry and crisp, classic white wine.	£24.50

Rosé

15. Pinot Grigio Rosé Salmon pink with a delicate hawthorn and anisette bouquet.	£16.95
16. Zinfandel Rosé A lively light cherry red, with a fruity after taste	£17.95
17. Mateus Rosé Harvested from Portuguese sun-ripened grapes and slowly fermented to give it that famous colour. A lively cherry red colour with a fruity aftertaste	£16.95

Vini Rossi (Red Wines)

20. Chianti D.O.C. Ruby colour, medium bodied dry wine, with lasting flavour.	£17.95
21. Nero D`Avola Sicily A rich and intense red, full of ripe fruit flavour	£16.95
22. Primitivo del Salento Red full bodied with aromas of ripe fruit and vanilla	£18.75
24. Cabernet Sauvignon – Chile A fine example of Chilean Cabernet Sauvignon, rich with a soft vanilla after-taste	£17.75
26. Malbec – Argentina Premium selection, a wine of great intensity and concentration, ripe and fruity.	£19.75
27. Rioja Marques de Caceras Oak barrel aged for two years, produces a mature wine with a lingering velvety style.	£20.75
28. Chianti Classico Riserva Mature, complex, with a rich, ripe taste.	£21.95
29. Amarone Classico Superiore An impressive, strong, smooth and fruity dry red wine, with intense colour and flavour	£32.50
30. Brunello di Montalcino Intense and elegant, with hints of wild berries. Dry and warm, a great red wine. Matured in wooden cask	£33.50

Champagne e Spumante

40. Prosecco Brut Mid-dry, very soft, easy drinking sparkler.	£18.50
41. Prosecco Style Rosé	£19.50
42. House Champagne	£29.50
43. Laurent Perrier Rose	£68.00
44. Bollinger Special Cuvée	£49.75
45. Dom Perignon	£150.00

A discretionary 10% service charge will be added to tables of 8 and more. All tips and gratuities are kept by the staff

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Bellavista

PIZZERIA

Bread, Olives & Sundried tomatoes (V)

Pane Aglio (V) Garlic pizza bread with Tomato or Cheese 3.95

Pane al Rosmarino (V) Garlic pizza bread, with red onions and rosemary 3.75

Dal Forno

Pane al Pesto (V) Garlic pizza bread with pesto and goat cheese 3.95

Bruschetta (V) Homemade crusty bread, topped with fresh tomatoes, olive oil and basil 3.50

Dough Balls (V) With garlic butter 3.50

Antipasti (Starters)

Alette di Pollo Chicken wings roasted in a Hot and spicy sauce 4.75

Paté della Casa Homemade chicken liver Pâté served with onion marmalade and toast 5.95

Costolette di Maiale Spare ribs Roasted in our own Honey and Orange sauce 7.75

Calamari Fritti Squid deep fried in a light batter served with tartar sauce 6.70

Polpette al Pomodoro Homemade meatballs with tomato, garlic and chilli 5.75

Whitebaits Lightly floured little fish served with tartare sauce 5.25

Funghi con Aglio (V) Stuffed field mushrooms with garlic spinach, goat cheese and pesto drizzle 5.95

Gamberoni all'Aglio King Prawns off the shell grilled with white wine, garlic, chilli and Lemon jus 7.95

Crocchette di Pesce Haddock and Crab Fish cakes served with a sweet chilli dip 5.95

Mozzarella Fritta (V) Breaded Mozzarella with garlic mayonnaise dip 5.50

Minestrone (V) Italian vegetable soup 4.50

To Share

Antipasto Freddo Parma Ham, Baby Mozzarella, Grilled Vegetables Salami, Sun blush tomatoes and Olives 8.25

Hot Italian Antipasto Italian style Tapas 9.25

Carne

Grilled Fillet steak 8oz 20.50

Grilled T-Bone Steak 14oz 19.75

Rib Eye Steak 10oz 17.95

Sauces Pepper Sauce , Dolcelatte cheese or Cacciatore (mushrooms, red wine, garlic & tomato) 2.00

Pollo alla Valdostana Breast of Chicken topped with Parma ham, Taleggio cheese and tomato 14.75

Pollo Stroganoff Tender strips chicken in a cream, paprika, mushrooms and red wine 14.50
Without Chicken as a vegetarian alternative 11.50

Anatra Breast of Duck with oranges and apricots sauce 14.75

Agnello al Rosmarino Lamb cutlets roasted with Rosemary, Olives, Cherry tomatoes, Garlic and Red Wine 15.50

Pesce

Salmon Thermidor Fresh Salmon fillet with Thermidor sauce 13.95

Sea Bass sea bass fillet with, garlic, roasted sweet peppers and cherry tomatoes 14.50

Halibut Siciliana Halibut steak baked with olives, capers and white wine 14.95

Pasta

Spaghetti Bolognese Traditional Italian Beef Ragu 8.50

Spaghetti Napoli (V) Tomato and basil 8.25

Spaghetti Carbonara Crispy bacon, yolk of egg and cream 8.95

Lasagna Verde Layers of green pasta with mozzarella and Bolognese sauce, baked in the oven 9.50

Cannelloni alla Romana Pasta filled with spinach and meat topped with cheese sauce, baked in the oven 9.50

Paccheri Large pasta tubes with Rib ragu, Italian Sausages, tomato and Chili 9.50

Rigatoni all'Anatra Pasta tubes with shredded duck, chillies, tomato and a little cream 9.25

Tagliatelle al Salmone With Smoked Salmon, fresh asparagus, cream and a little tomato 9.25

Penne con Pollo With strips of barbecue chicken, mushrooms sundried tomatoes and a dash of cream 9.50

Tagliatelle Marinara noodles with fresh sea food, tomatoes, Chilli, garlic and basil 9.75

Rigatoni con Polpette large tubs shaped pasta with meatballs & spicy tomato 9.25

Stuffed Pepper With rice, meat and chopped fresh vegetables 9.00

Lasagna Vegetariana (V) Vegetarian Lasagna 9.25

Risotto con Pollo Risotto with strips of chicken, mushrooms, tomato, cream and garlic 9.50

Ravioli con Ricotta pasta filled with spinach and ricotta cheese, served with Dolcelatte sauce 9.75

Pizza

Pizza Margherita (V) Tomato, Mozzarella and basil 7.50

Pizza Caprino (V) Mushrooms and Goats Cheese 8.95

Pizza Calabrese Spicy salami, Red Onions and chillies 9.25

Pizza Quattro Stagioni (V) Artichokes, peppers, mushrooms and Asparagus 9.00

Pizza con Anatra Shredded Duck, pineapple & hoisin sauce 9.50

Pizza Polpette With meatballs, olives, Dolcelatte 9.25

Pizza ai Formaggi (V) Dolcelatte, Goats cheese, Mozzarella and fresh Tomatoes 8.95

Pizza Carne chicken, spicy chorizo and salami 9.50

Pizza alle Verdure (V) Grilled Aubergine, courgette, Asparagus topped with Parmesan Shavings 9.00

Pizza Parma topped with Rocket, Parmesan shavings and Parma Ham 9.25

Pizza Regina Buffalo Mozzarella, cherry tomatoes and smoked salmon 9.25

Pizza Frutti di Mare Mussels, Prawns, Squid and Chilli 9.50

Calzone Bellavista House Specialty folded Pizza with Spicy Salami, Ham, Mushrooms and Peppers 9.25

Extra Topings 75p

Side orders

Zucchini (V) Courgette Fritters 4.00

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.

Due to the presence of nuts in our kitchen there is a small possibility that traces may be found in our food.

(V) Vegetarian Dishes.

All main courses are served with vegetables and potatoes