

STARTERS

Basket of Bread - £3.50

Pane e Olive ^V ^G ^D 6.95	Funghi Pellato ^D 9.95
Bread with olives.	Flat mushroom oven cooked, mozzarella, bacon, chilli garlic & white wine sauce.
Bruschetta ^V ^G ^D 7.45	Calamari Fritti ^M ^E 9.95
Toasted Italian bread with onions, chopped tomatoes, olive oil & basil.	Deep fried squid, served with tartar sauce & a garnish salad.
Garlic Bread ^V ^G ^D <small>PLAIN 6.95 CHEESE 7.95</small>	Avocado e Gamberetti ^E ^C 10.45
Choice of plain or with cheese.	Avocado, mediterranean prawns with aurora sauce.
Caprese Salad ^V ^D 7.45	Funghi al Forno ^D 10.95
Tomato, mozzarella cheese & basil.	Oven baked flat mushrooms topped with ham, mozzarella cheese, tomato sauce & a touch bechamel.
Mozzarella in Carrozza ^V ^G ^D 8.95	King Prawns Bella Luna ^C 10.95
Bread stuffed with mozzarella and deep fried, topped with tomato sauce and chilli.	Fresh king prawns served in garlic, chilli with tomato and white wine sauce.
Fagottino di Formaggio ^V ^G ^D 9.45	Cozze Marinara ^M 11.95
Deep fried breaded brie cheese served with caramelised onions, strawberry sauce and balsamic.	Mussels, garlic, chilli, tomato and white wine.
Insalata Tricolore ^V ^D 9.95	Blanch Bait ^G ^F 9.95
Avocado, tomato, mozzarella, basil & rocket salad.	Breaded white bait, deep fried served with salad leaves & tartar sauce.



Gluten Free

Ask a member of staff for our gluten free alternatives.



Reserve a table online

www.bellalunathatcham.co.uk

PASTA • Gluten free dishes available upon request | 2.00 extra •

Spaghetti Napoli ^V ^G 10.95	Ravioli ^V ^G ^D 14.95
Garlic, basil & tomato sauce.	Pasta filled with ricotta cheese, spinach with a tomato & cream sauce.
Penne all'Arrabbiata ^V ^G 11.95	Fettuccine agli Spinaci ^G ^D ^E 14.95
Pasta in a spicy tomato sauce with garlic, chilli & basil.	Fettuccine pasta, spinach, blue cheese, fresh egg yolk & cream sauce.
Spaghetti Bolognese ^G 13.95	Fettuccine al Salmone ^G ^D ^F 16.95
Spaghetti with fresh bolognese sauce.	Fettuccini, garlic, fresh salmon, spinach, cherry tomato, tomato sauce, cream & a shot of vodka.
Rigatoni all'Amatriciana ^G 14.95	Spaghetti King Prawns ^G ^D ^C 16.95
Pasta made with garlic, chilli, bacon and tomato sauce.	With king prawns, tomato, chilli, garlic, olive oil & white wine.
Lasagna ^G ^D <small>Gluten-free option not available</small> 14.95	Spaghetti Mare e Monti ^G ^D ^C ^M 17.95
Layers of pasta, minced meat and tomatosauce, topped with bechamel sauce & parmesan cheese.	With mussels, spinach, cream, clams, king prawns, chopped tomato, squid, mushrooms, garlic & white wine.
Rigatoni Aurora ^G ^D 15.95	Linguine allo Scoglio ^G ^C ^M 17.95
Pasta cooked with three kinds of mushrooms, ham, touch of tomato, cream, parmesan & gratinated in the oven.	Pasta with mussels, king prawns, squid, clams, garlic, chilli & white wine.
Spaghetti Carbonara ^G ^D ^E 14.95	Linguine Lobster ^G ^C ^M 18.95
Pasta with crispy bacon, fresh egg yolk, cream & parmesan cheese.	Pasta with half lobster, mussels, cherry tomatoes, garlic & chilli.
Fettuccine Rosé ^G ^D 15.95	Linguine al Cartoccio ^G ^C ^M 17.95
Pasta with chicken cooked in cream, red pesto & pepper sauce.	Pasta cooked with mussels, king prawns, squid, clams, chilli & tomato sauce.
Pene al Forno ^G ^D 15.95	Rigatoni al Tonno ^G ^F 15.95
Pasta cooked with mushrooms, chicken, cream, touch tomato sauce & parmesan, oven baked.	Pasta cooked in onion, tuna, oregano, black olives and tomato sauce.



Official Sponsor
Thatcham Town Football Club

MAIN COURSE • Served with vegetables and roast potatoes •

Chicken

Pollo ai Funghi ^G ^D ^C 19.95
Chicken breast cooked with mushrooms, baby prawns, marsala wine & a touch of cream.
Pollo Bella Luna ^G ^D 19.95
Pan fried chicken breast topped with ham mozzarella cheese, garlic tomato & a touch of cream.
Pollo Milanese ^G ^D 19.95
Breast of chicken in breadcrumbs, topped with buffalo mozzarella, basil, garlic, fresh tomato. Served in a white wine & garlic butter sauce.
Pollo Spinaci ^G ^D 19.95
Breast of chicken with spinach, blue cheese, parmesan & cream.

Fish

Salmone Bella Luna ^G ^C ^F 21.95
Fresh salmon topped with parma ham, garlic, butter, baby prawns, white wine and a touch of cream sauce.
Spigola al Piacere ^G ^F 21.95
Fresh sea bass with mussels, clams, garlic, white wine and a touch of tomato sauce.
Spigola Bella Luna ^G ^F 21.95
Fresh fillet of sea bass, wrapped with Parma ham and cooked in garlic & white wine sauce.
Salmone Grigliato ^G ^F 21.95
Grilled fresh scottish salmon served with spinach cherry tomato and butter sauce.

Meat

Vitello alla Casa ^G ^D 21.95	Bistecca Boscaiola ^G ^D 25.95
Pan fried veal escalope cooked with sun dried tomato, avocado mushroom garlic butter, white wine.	Rib eye steak cooked with brandy, shallots, wild mushrooms & red wine sauce.
Milano Napoli ^G 21.95	Filetto al Pepe ^G ^D 28.95
Veal escalope in breadcrumbs, topped with fresh tomato, basil, buffalo mozzarella & served with spaghetti Napoli.	Fillet steak cooked with green peppercorns, brandy red wine & creamy sauce.
Scaloppina Marsala ^G ^D 20.95	Filetto ai Funghi ^G ^D 28.95
Veal escalope cooked with mushrooms and baby prawns with marsala wine & cream.	Fillet steak cooked with three kinds of mushrooms in a creamy sauce.
Bistecca Tri-Funghi ^G ^D 26.95	
Rib eye steak cooked with onions, three kinds of mushrooms & served in a rich creamy sauce.	

RISOTTO

Risotto ai Funghi ^V ^D 15.95
Rice with three kinds of mushrooms, tomato & cream, shavings of parmesan & rocket leaves.
Risotto alla Pescatora ^M ^F 17.95
Italian rice with fresh mixed seafood, garlic, parsley & tomato sauce.
Risotto Salmone ^D ^F 16.95
Italian rice, garlic, onion, fresh salmon, spinach, tomato sauce and cream.

PIZZA

Margherita ^V ^G ^D 11.95	Americana ^G ^D 13.95
Tomato, mozzarella & oregano.	Tomato, mozzarella & pepperoni sausage.
Prosciutto ^G ^D 13.95	Rucola ^G ^D 15.95
Tomato, mozzarella & ham.	Tomato, mozzarella, parma ham, rocket, cherry tomatoes & parmesan shavings.
American Hot ^G ^D 14.95	Calzone ^G ^D 15.95
Tomato, mozzarella, onions, peppers, pepperoni sausage & chilli.	Folded pizza with tomato, mozzarella, ham, garlic & mushrooms.
Fiorentina ^V ^G ^D ^E 14.95	Quattro Stagioni ^G ^D 15.95
Tomato, mozzarella, blue cheese, spinach, egg & parmesan cheese.	Tomato, mozzarella, olives, artichokes, mushrooms & pepperoni sausage.
BBQ Pizza ^G ^D 14.95	Pescatore ^G ^D ^C ^M 17.95
Mozzarella, chicken, red onions & BBQ sauce.	Tomato, mozzarella, king prawns, mussels, squid & garlic topping.
Hawaiian ^G ^D 14.95	
Mozzarella, pineapple, tomato & ham.	

Toppings

Vegetarian - 2.00

Tomato - Mozzarella - Oregano
-Rocket - Blue Cheese - Spinach -
Egg - Parmesan Cheese - Red
Onion - Pineapple - Mushrooms -
Onion - Mixed Peppers -
Artichokes - Olives

Sea Food - 3.00

King Prawns - Mussels - Squid

Meat - 3.00

Ham - Parma Ham - Chicken - Pepperoni Sausage

SALADS

Insalata di Tonno ^E ^F 17.95
Mix salad leaves, cucumber, tomato, white onion, olives, boiled egg and tuna
Insalata di Cesare ^G ^D 16.95
Grilled chicken breast on cos lettuce with croutons and shaved parmesan.
Insalata Bella Luna ^G ^D ^C ^E 17.95
Rocket lettuce, tomato, egg, mozzarella, avocado and prawn cocktail.

SIDES

Green Salad 3.95	Vegetables & Potatoes 3.95
Mixed Salad 4.50	Rocket Leaves 5.50
Spinach 4.50	With parmesan shavings
Fries 3.50	Tomato Onion Salad 4.50

Bella Luna Thatcham
SIGNATURE ITALIAN CUISINE

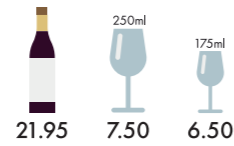
Please inform a member of staff if you suffer from any type of food allergy.
Gluten free dishes available upon request. 10% service charge will be added to your bill.

^V Vegetarian ^G Gluten ^D Dairy ^M Molluscs ^E Eggs ^F Fish ^C Crustaceans

Vini Bianchi

Trebbiano Rubicone 2018 12% (Veneto)

This dry white wine has a pale straw colour. Attractive and delicate bouquet with some lemon, green apple and blossom. Fresh, crisp and balanced, great for every day drinking.



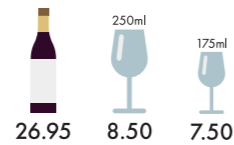
Pinot Grigio 2020 12% (Lombardia)

The Pinot Grigio is perhaps the most well-known Italian white wine. Often considered just an easy drinking wine sometimes it can surprise for the intensity of its bouquet and for the long-lasting freshness of its taste. This Pinot Grigio will astonish you for its elegant and modern style. Drink as aperitif or with light dishes and fish.



Sauvignon 2020 12% (Veneto)

Straw-yellow in color, with a fine bouquet of fruit and flowers, and a fresh, harmonic and velvety taste. Excellent with vegetable soups, white meats and fish courses.



Gavi del comune di Gavi 2019 12% (Piemonte)

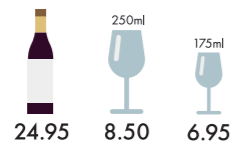
La Battistina, par of the Araldica Vigneti collection, produces from many years one of the best expression of Gavi. This wine has a fresh citrus and pineapple aromas with ripe fruit balanced by crisp acidity on the palate.



Vini Blush

Pinot Grigio Blush 2019 12% (Veneto)

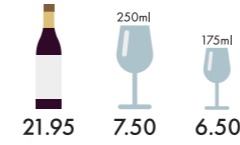
This wine has a light pink colour, in the nose it is floral and it reminds you berries and black currant. The taste is soft and light, but full and persistent. Perfect as an aperitif or to accompany light dishes.



Vini Rossi

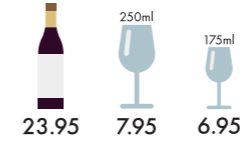
Montepulciano D'Abruzzo 2019 13% (Veneto)

It is the classic wine with a particular deep red color, the typical vinous scent characterised by a dry, soft and harmonious flavor.



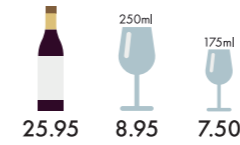
Merlot 2019 12% (Veneto)

Can accompany all meals, very suitable for Venetian cooking.



Nero d'avola 2020 13% (Veneto)

Intense ruby red colour, fruity bouquet with spicy and liquorice hints and wood fruits notes. It is a full-bodied wine, fairly tannic, with a round and persistent taste.



Chianti 2019 14% (Veneto)

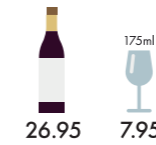
This wine has a pleasant aroma, a balanced alcohol content and a ruby red colour. It is a particularly suitable with roasts and cheeses.



Sparkling Wine & Champagne

Prosecco Extra Dry 2016 11% (Veneto)

Made in the north east of Italy, this delicious prosecco is a typical sparkling wine for any celebration, special occasion or simply as a treat. It has delicate white stone fruit and lemon flavours and fine bubbles.



House Champagne

Delicate and discreet aromatics, a well balanced champagne with a delightful finish.



Spirit Mixer

Gin
Vodka
Bacardi
Whisky



MIXER
One Shot
6.95

OR

MIXER
Double Shot
7.95

Fine Wine

Barbera D'Asti 2017 14.5% (Piemonte)

Intense red in colour with a inviting bouquet that has hints of small wild berries. The flavour is harmonious, velvety, rich and persistent.



Amarone

59.95

Soft Drinks

Coke / Diet Coke	3.25
Sprite	3.25
Fanta	3.25
Apple Juice	2.90
Orange Juice	2.90
Tonic	2.70
Soda Water	2.70
Appletiser	3.25
J2o	3.25
Ginger Ale	2.90

Water Still or Sparkling - 500ml 2.25

Cocktails

Mojito	8.50
Rum, lime juice, sugar, and topped up with soda water, finished off with fresh mint.	
Bellini	8.50
Traditional and famous italian cocktail made with peach juice and prosecco.	
Aperol Spritz	8.50
Prosecco and aperol topped up with soda water and finished off with a slice of orange.	
Porn Star Martini	8.50

Beers

Peroni	330ml 3.95	620ml 6.95
Clear, bright, golden colour and a refreshing palate with a light bitterness (5.1%)		
Moretti	330ml 3.95	660ml 6.95
Pale straw in colour, delicate on the palate and leading to a refreshing hoppy finish. (4.6%)		

Liqueurs

Beileys	4.95
Malibu	4.95
Tia Maria	4.95
Amareto	4.95
Southern Comfort	4.95
Sambuca	4.95
Vecchia Romagna	4.95
Jack Daniel	4.95
Tequila	4.95

Limoncello Shot



3.50

Bella Luna Thatcham

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