



Bellissimo

ITALIAN RESTURANT



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WELCOME TO BELLISSIMO

The head chef-founder Natricia Panayiota Panayis brings authentic Italian flavors to life with the finest ingredients and passion for tradition. Every dish is crafted with love. More than a restaurant,

Bellissimo is a place to gather,
savor and create an unforgettable experience.



SALADS

Caesar salad

€ 13

Bacon, lettuce, croutons, parmigiana, egg, creamy Caesar dressing (1,3,4,7,12)

Arugula walnut salad

€ 13

Feta, red onion, roasted walnuts, dressed with honey, apple cider, whole grain mustard and local Cyprus olive oil (7,8,10,12)

Roasted butternut salad

€ 13.5

Butternut squash, lettuce, cherry tomatoes, pine nuts, goats cheese and drizzled with balsamic glaze (7,8,12)

Caprese salad

€ 12

Buffalo mozzarella, arugula, basil, tomatoes and olive oil (7)

CHEF'S TABLE *RESERVATIONS ONLY AT OUR CHEF'S TABLE WE OFFER:

Homemade fresh pasta, truffle shavings in our golden pan (parmesan wheel) that will be prepared table side (1,7)

€ 24

ALLERGENS

1) Gluten 2) Crustacean 3) Egg 4) Fish 5) Peanuts 6) Soy 7) Dairy 8) Nuts 9) Celery 10) Mustard 11) Sesame 12) Sulphites 13) Molluscs



STARTERS ANTIPASTI

Hummus moderna € 6

Hot baked hummus, caramelized balsamic onions. served with focaccia (1,11,12)

Tomato bruschetta € 8.5

Toasted bread, ripe cherry tomatoes, arugula, grated parmigiana, drizzled with olive oil and balsamic glaze (1,7)

Garlic butter bread sticks € 6.5

Warm, homemade breadsticks baked to perfection and brushed with rich, house-made garlic butter (1,7)

Carpaccio di angus € 18

Thinly sliced black Angus beef, Arugula, basil pesto, drizzled in lemon and olive oil and finished with parmigiana (7,8,12)

Arancini al tartufo € 14

Black truffle risotto balls, saffron aioli, parmigiana (1,3,4,7)

Parmesan pork ribs € 13

Crispy pork ribs, parmigiana, truffle oil (7,12)

Noci tostate € 5.5

Oven roasted nuts, lightly seasoned for a perfect crunch (5,8,12)

CHARCUTERI BOARDS

Assorted cheese selection € 25

Gorgonzola, pecorino, provolone, accompanied by nuts, honey and focaccia bread (1,7,8)

Assorted meat selection € 27

Salami, prosciutto, mortadella, olives, nuts, olive oil, balsamic, pesto and focaccia bread (1,7,8,12)

Meat and cheese board € 30

An elegant assortment of aged Italian cheeses and traditional salami, prosciutto with focaccia bread and seasonal preserves (1,5,7,8,10,12)

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PASTA

Penne al vodka

€ 14

Al dente penne pasta tossed in a rich and creamy tomato vodka sauce, infused with garlic, onions, and a touch of red pepper flakes for a hint of heat. Finished with Parmesan cheese and fresh basil (1,7)

Pesto gnocchi

€ 13

Soft, pillowy potato gnocchi tossed in a vibrant house-made basil pesto, blended with Parmesan, garlic, and pine nuts. Finished with a touch of cream and topped with shaved Parmesan and fresh basil(v) (1,7,8)

Spaghetti aglio e olio

€ 12

Classic Italian simplicity at its finest. Al dente spaghetti tossed with sautéed garlic, extra virgin olive oil and a hint of red pepper flakes for a touch of heat. Finished with fresh parsley and grated Parmesan (V) (1,7)

Spaghetti bolognese

€ 15

A hearty Italian favorite featuring al dente spaghetti topped with a slow-simmered, rich meat sauce made with ground beef, tomatoes, onions, garlic, and aromatic herbs.

Finished with Parmesan cheese and fresh basil (1,7)

Beef lasagna

€ 16.5

Layers of tender pasta, rich seasoned ground beef, and creamy ricotta cheese, baked with a hearty tomato sauce and topped with melted mozzarella and Parmesan. Served bubbly and golden brown for the perfect comfort dish (1,3,7)

Carbonara

€ 15

A classic Roman dish featuring al dente pasta tossed with crispy pancetta, egg yolk, Pecorino Romano, and black pepper, creating a rich and creamy sauce. Finished with a touch of Parmesan and fresh parsley (1,3,7)

Truffle mushroom risotto

€ 17

Creamy Arborio rice slow-cooked to perfection with a blend of wild mushrooms, Parmesan cheese, and a touch of white wine. Finished with aromatic truffle oil and fresh herbs for an indulgent, earthy flavor (1,7,12)

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PIZZA

Classic margherita

Fior Di latte, basil, evoo, sea salt flakes (v)(1,7)

€ 15

Pepperoni

Fior Di latte, oregano (1,7,12)

€ 16

Funghi lover

Wild mushrooms, mozzarella, parmigiana and truffle oil
(1,7,12)(V)

€ 15

Piccante

Spicy salami, fior di latte, peppers and chili oil (1,7,12)

€ 17

Quattro carne

Chicken, pepperoni, bacon and salami (1,7,12)

€ 18

Avocado crush

Cherry tomatoes, arugula, avocado, parmigiana and
balsamic glaze (1,7,12)(V)

€ 16

Acharuli

Feta, mozzarella, Anari, parmigiana baked with an egg and
finished with parsley (1,3,7,12)

€ 17

Carbonara

Cream base, bacon, parmigiana, garlic (1,3,7,12)

€ 18

Pissourissimo

feta, olives ,halloumi oregano, cherry tomatoes finished with
a rosemary oil (1,7,12)(V)

€ 18

ARTISAN PIZZAS

(CHEF'S RECOMMENDATION)

Bellissimo ★

Crispy thin fold over pizza filled with arugula, cherry tomatoes,
basil pesto, burrata, balsamic glaze (1,7,8,12)(V)

€ 18

Luigi

Prosciutto, Pear, Gorgonzola, honey (1,7)

€ 18

Mario

Apple, walnut, truffle honey, chicken, Brie cheese (1,7,8)

€ 18

Bella BBQ

Smoked BBQ chicken (1,7,12)

€ 18

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DESSERT

Naughty nutella pancake (1,7,8)	€ 8.5
Hazelnut ice-cream (2scoops)(1,7,8)	€ 7.5
Tiramisu(1,2,3)	€ 8.5
Baked basque cheese cake (1,3,7)	€ 9.5
Lemon meringue(1,3,7)	€ 8.5

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