



BELLAVISTA PRIVATE DINING ROOM

An exclusive events space with fabulous food sourced from the best Scottish and Italian produce



Our Bellavista Room is located at 103 George Street, in the heart of the New Town of Edinburgh city centre in the former vault of our iconic Georgian banking hall

This intimate and cosy private dining space can seat up to 16 guests around our bespoke dining table and is ideal for celebrating a special birthday, anniversary, family gathering, small wedding or business meeting. Available for breakfast, lunch or dinner.

SAMPLE SHARING MENU

Lunch from £45 | Dinner from £50

PANE AL FORNO

Homemade focaccia with "Le Ferre" Olive Oil"

ANTIPASTI

ARANCINI

Saffron arancini, butter sugo, Parmigiano Reggiano DOP and crispy sage

MOZZARELLA

Italian tomatoes, Mozzarella di Bufala DOP, fresh basil and I'Ciacca EVOO

SAN DANIELE PROSCIUTTO

San Daniele Prosciutto DOP, Italian pear, fresh ricotta, chilli flakes and I'Ciacca EVOO

SECONDI

MILANESE

Chicken Milanese, almond puree, Italian salad leaves, fried new season potatoes and gremolata

OLIVIA

Spghettini, Pachino tomatoes, Taggiasche olives, capers, garlic, basil and Capezzana EVOO

MERLUZZO

Pan roasted Scottish cod with Pachino tomatoes, violet aubergine, Taggiasche olives, pine kernels and a little garlic

DOLCI

TIRAMISU

Marsala whipped Mascarpone cream and coffee-soaked Genovese sponge

PANNA COTTA

Vanilla panna cotta, cranberry and cardamom compote and meringue shards

TORTA CIOCCOLATO

70% cocoa torta with Katy Rodger's creme fraiche with fresh Kitchen Garden raspberry and raspberry summer rose essence coulis

SAMPLE TASTNG MENU

Tasting from £70

PANE AL FORNO

Homemade focaccia with "Le Ferre" Olive Oil"

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AMUSE BOUCHE

Crispy arancini with Mozzarella di Bufala DOP,
Parmigiano Reggiano DOP and warm butter sugo

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PRIMI

Speck di Prosciutto DOP, Italian black figs, fresh
ricotta and candied almonds

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PASTA

Homemade agnolotti stuffed with ricotta, East Lothian crab,
chilli and dill butter

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SECONDI

Borders lamb, aubergine steak and purée, pistachio crust,
anchovy and mint salsa verde and pomegranate seeds

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FORMAGGI

Gorgonzola Dolce Dop

A young, soft sweet, blue veined cow's milk cheese from
Lombardy in the north of Italy. Served with grapes, Victor's
honey and pane carasau

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DOLCI

70% cocoa torta with Katy Rodger's creme fraiche with
fresh Kitchen Garden raspberry and
raspberry summer rose essence coulis

Our private dining room encourages the sharing of delicious dishes. Ensuring you get to taste a range of incredible Italian and local produce, delivery fresh flavours that are expertly crafted by our highly experienced team.

Although our recommendation is to share, we realise sharing is not for everyone. We have therefore crafted a more traditional menu to enable you to choose from a set menu for your guests.

Or for that special occasion we have a fantastic tasting menu for added wow factor..

Included in your private dining experience:

Your own personal server

Candle table decorations

Exclusive use room

Bespoke sociable dining table for up to 16 guests

Cloak room

Personal playlist via our Sonos System

Minimum Spends

We do not ask for a room hire fee, just a minimum spend on food and drink.

Breakfast Minimum Spend: £200

Lunch Minimum Spend: £600

Dinner Minimum Spend: £800



ABOUT BELLAVISTA

'bellavista sums up my way of life and of doing business'

~ Vittorio Morettibellavista chairman

'In bellavista we have been different, not by trying to please but by producing something that lasts'

~ mattia vezzolawinemaker

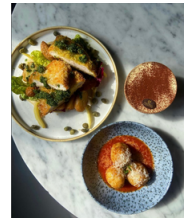
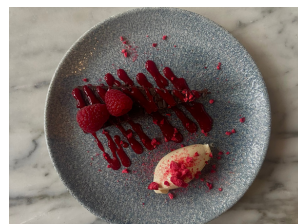
We cultivate the time of waiting, in every single gesture and in every single thought. We don't rush things when it comes to slow blossoming and slow ripening. We work on these with time-proven cultivation methods, which comply with the rhythms of nature and do not try to cheat it with any hyper-technical language.

We follow our course with resolution and patience and according to the unchanging and natural time of things, preferring the experience and knowledge of ones hands. The privilege of the right vineyard exposures; mass selection; vine training methods; manual harvest and pressing, harvest selections. Vineyard by vineyard, row by row, fermentation is small white oak casks, an allegiance between wine and wood, which is essential for refining the character of our Franciacorta wines.

BELLAVISTA®

COLLECTION





Why not upgrade your package

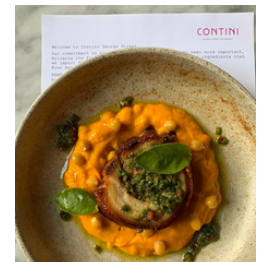
Arrival glass of Prosecco £8

Arrival glass of Bellavista £15

Cheese Course £8

After-dinner dram or liqueur from £5

Cake £45 (serves 8-10)



BREAKFAST MEETINGS

£25 / per person

Contini Focaccia with Graham's The Family Dairy unsalted butter and Ramsay's of Carlisle bacon (or grilled mushroom as vegetarian option)

Baskets of homemade doughnuts

Freshly pressed orange juice

Two servings of Contini Coffee or Tea

Minimum spend £200

Upgrade options available



HERE IS WHAT OUR CLIENS HAVE TO SAY

"I held a client dinner in the Bellavista room and it was a perfect space - a great buzz, good food and brilliant service - I'd highly recommend Contini for future booking" -

Xapien, August 2023

"On the night our server was incredibly attentive and always on hand to make sure we felt comfortable and relaxed within our private room. The food was really tasty and all served promptly, including making sure our colleague with dietary requirements were well catered for. Well done to everyone for making our evening special and we look forward to returning in the future" -

Google Review, December 2023

We are also approved by 'The Good Food Guide', 'Tripadvisor' and 'BBC Good Food'



BBC
goodfood