

LA BELLEZZA

SPOTLIGHT REVIEW

Address: **Paradise, 2 Chamberlain Square, Birmingham B3 3AX**

Date of visit: **20 December 2024**

Time: **19:00**

TO START

- Trio Di Olive
- Pulled Pork Crocchette
- Finocchio e Arancia

FOR MAIN

- Linguine Granchio e Limone
- Sirloin Alla Griglia

SIDES

- Tenderstem Broccoli
- Crispy Patatine

TO FINISH

- Il Tigramisu
- Pere e Mele Al Forno

Located in Birmingham's vibrant Paradise development, La Bellezza is a dazzling addition to the city's culinary landscape. This Italian restaurant and pizzeria sits in the historic Chamberlain Square, offering a harmonious blend of old-world charm and modern elegance. With its towering 30-foot ceilings, the 150-seat venue radiates warmth and sophistication, making it an inviting space for any occasion, from romantic evenings to lively group celebrations.

The ambiance at La Bellezza transports diners to an enchanting Italian courtyard. Cascading greenery, bespoke Murano glass chandeliers, and ornately woven curtains featuring birds of paradise create a stunning visual feast before the food even arrives. The setting is refined yet welcoming—a reflection of Italy's effortless blend of beauty and conviviality.

Head Chef Mimmo draws on cherished family traditions to craft a menu that pays homage to Italian classics while adding his own creative flair. Each dish is thoughtfully designed to highlight bold flavours and high-quality ingredients, making every bite memorable.

Our dining experience began with carefully curated antipasti. The Trio di Olive offers a flavourful introduction, combining the buttery richness of Sicilian Gioconda olives with the bright notes of Nocellara and Ligurian Taggiasche varieties, marinated in a zesty garlic and chili infusion. For something unique, the Mozzarella, Finocchio e Arancia marries earthy and citrusy elements, finished with a drizzle of tangy balsamic and honey vinaigrette.

The Pulled Pork Crocchette was for us, a standout starter, featuring a crisp golden crust that gives way to tender, slow-cooked pork. A serving of anchovy mayonnaise adds depth and a subtle saltiness that lingers beautifully on the palate.

The menu's pasta offerings are as authentic as they are imaginative. The Linguine Granchio e Limone is a showstopper, pairing homemade linguine with fresh, sweet crab and a luscious lemon butter sauce. Hints of thyme and chilli add complexity, while the addition of a rich langoustine bisque elevates the dish to something truly extraordinary.

For meat lovers, the Sirloin alla Griglia showcases the best of Italian simplicity. The 35-day aged beef sirloin is grilled to perfection, delivering a tender, flavourful bite. A vibrant salsa verde provides a welcomed counterpoint, complemented by tenderstem broccoli and golden, crispy patatine.

Additionally, La Bellezza's Neapolitan pizzas are a highlight of the menu and popular amongst meat and vegan diners.

Desserts at La Bellezza are as impressive as the mains. Our new favourite sweet, the Pere e Mele al Forno, provides a rustic yet elegant option, combining caramelised apples and pears with a walnut crumble, vanilla chantilly, and a drizzle of caramel sauce for a warm, comforting finish.

The classic Il Tiramisu also offered the perfect finale, enveloping the palate in its luxuriously creamy layers. The harmonious blend of bold coffee undertones and a delicate hint of marsala created a dessert that was both indulgent and comforting, leaving a lasting impression of refined decadence.

The drink menu is equally enticing, offering a range of Italian-inspired cocktails. From the refreshing sweetness of the classic Aperol Spritz to the herbal complexity of a thyme-infused Negroni, there's something for everyone.

La Bellezza effortlessly combines culinary tradition with modern creativity, offering a dining experience that is both luxurious and authentic. From freshly made pasta and perfectly charred pizza to indulgent desserts, every dish at this Italian gem is crafted to leave a lasting impression. With attentive service — exemplified by staff like our exceptional waiter Gaetano — La Bellezza is the ideal choice for any occasion. It's no wonder this restaurant has become a must-visit destination for food lovers across the Midlands.



Photo credit: Joann Pai



Fine dining



Gastro



Swealthy tried & tested (within last 6 months)



Swealthy loves: food menu



Swealthy loves: drink menu



One to watch!