

Belluno

Italian Restaurant, Bar & Grill

MENU

NIBBLES & TO SHARE

Our cured meats are sourced from Italy and freshly sliced to order.



Panne al fresco (v)	3.95
Bread from our own bakery and all made by hand	
Olives	3.95
Marinated olives in olive oil & herbs	
Pane All'Aglio (v)	
Hand stretched garlic bread	
Rosemary, Garlic & Sea Salt	5.95
Sundried tomato, Pesto and Olive oil	5.95
Tomato, Basil & Anchovies	5.95
Garlic & Cheese	5.95
Antipasti Salumeria	14.95/28.50
Sharer board for 2 - 4 people. A handpicked selection of Parma and mortadella ham, bresaola, fennel salami with buffalo mozzarella, grilled artichokes, sundried tomatoes and caper berries.	

STARTERS



Caprino con funghi (v)	7.50
Portobello mushrooms stuffed with goats cheese and served with bread croutons, balsamic glaze and pesto	
Burrata Con Prosciutto	8.50
Burrata cheese with prosciutto ham served with watercress, crispy pecorino, balsamic glaze and olive oil	
Zuppa Del Giorno	6.95
Soup of the day - please ask for details Served with toasted bread	
Cherry Tomato Bruschetta (v)	6.95
Chopped heritage cherry vine tomatoes, black olives, ricotta, basil, extra virgin olive oil & toasted ciabatta bread	
Calamari Fritti	7.50
Fried calamari served with fried parsley, garlic mayonnaise and lemon	
Cozze Alla Panna	7.95
Fresh British mussels with creamy white wine, shallots, parsley & toasted bread	
Gameberoni	8.55
King prawns cooked in garlic and chilli butter served with samphire and ciabatta bread	
Truffle Arancini (v)	7.95
Risotto balls cooked in sauteed cup mushrooms and truffle served with baby spinach, rocket leaves and a creamy blue cheese sauce.	
Capesante con Zucca	9.95
Pan fried scallops with butternut squash puree, crispy pancetta, crispy sage and a lemon and pecorino sauce	

SALADS



Caesar salad	11.25	Large
Chargrilled chicken fillets, crispy pancetta, baby gem, lettuce, parmesan shavings, anchovies, croutons & Caesar dressing		
Insalata Tricolore (v)	11.50	
Buffalo mozzarella, beef tomatoes, fresh avocado with balsamic glaze, basil and olive oil		
Duck Salad	12.95	
Shredded crispy duck with red chicory, cooked beetroot, salad leaves, cherry tomatoes and a zesty summer dressing		
Insalata di Tonno	12.95	
Tuna flakes with boiled purple potatoes, cannellini beans, red onion, red peppers, boiled eggs, salad leaves & house lemon dressing		

PIZZA

Our pizzas are made using traditional techniques by hand stretching the dough to create the perfect crust.



Pizza Margherita (v)	9.50
Tomato, mozzarella, oregano and basil	
Pizza Piccante	12.95
Tomato, mozzarella, Italian pepperoni, roasted peppers & red chilli	
Capricciosa	13.50
Tomato, mozzarella, mushrooms, mortadella ham, olives and rosemary	
Focaccia di Bresaola	13.50
Focaccia base with black olives, rosemary, sea salt, freshly sliced bresaola and topped with fresh ricotta, rocket and olive oil	
Pizza Prosciutto	13.50
Butternut squash puree base with freshly sliced prosciutto, buffalo mozzarella, rocket and olive oil	
Pollo Parmigiana	11.95
Tomato, mozzarella, chargrilled chicken, basil, parmesan & cherry tomato	
Vegetale (v)	11.95
Tomato, grilled aubergine, grilled courgette, artichokes, sundried tomato topped with fresh ricotta cheese & basil	
Trentina	12.50
White pizza with goat cheese, mozzarella, fennel sausage, grilled courgette and pecorino shavings	
Pizza Tonno	13.50
Tomato, mozzarella, tuna, capers, red onion, fresh dill & lemon oil	
Belluno Calzone	13.95
Tomato, mozzarella, pepperoni, ham, fennel sausage, mushrooms and a touch of Belluno bolognaise	

PASTA

Our pasta is Italian sourced Barilla that is delicately blended with each of our fresh ingredients to create the perfect pasta dishes.



Penne al'arrabiata	11.50
Tomato sauce, chilli, garlic, olive oil and pecorino shavings	
Spaghetti Alla Bolognese	12.50
Slow cooked beef ragu, tomato and basil	
Spaghetti alla Carbonara	12.50
Italian smoked bacon, with parmesan cream sauce & crispy pancetta	
Pappardelle al Salmone	12.95
Smoked salmon, asparagus, peas, spinach, leaves, lemon & herb mascarpone	
Linguini Frutti di Mare	14.95
King prawns, mussels, squid, cherry tomato, courgette and chilli and garlic butter	
Lasagne (n)	11.95
Oven baked pasta with meat ragu, béchamel sauce, tomato, parmesan cheese & salad garnish	
Penne Al Forno Della Belluno	12.95
Chicken, roasted peppers, mushrooms & broccoli in a creamy parmesan sauce baked in the oven	
Ragu d'anatra alla Veneta	13.95
Belluno special slow cooked duck ragu with pappardelle pasta, pecorino cheese and topped with spring onion	
Ravioli Granchio	15.95
Ravioli filled with fresh, locally sourced white crab in lemon butter sauce served with tomato concasse	
Culurgiones dumplings (v)	14.95
Ravioli style pasta dumplings filled with pecorino cheese and potato and served with truffe butter sauce and fried sage	

All our dishes are freshly prepared but some may contain allergens. Please speak to a member of staff for any allergy or diet requirements.

(n) denotes dishes which contain nuts or traces of nuts. (v) denotes dishes which are suitable for vegetarians. All meat weights denoted are pre-cooked. Due to the presence of nuts in our restaurant, there is a small possibility that traces of nuts may be found in any of our dishes. All prices are inclusive of VAT. For details of allergens please speak to a member of our team. There is a discretionary 10% service charge for parties of 8 or more people.

RISOTTO

Our Risotto is made from 100% finest Arborio rice from Lombardia, Italy.



Risotto di Burrata	13.50
Cooked in red pepper stock with Burrata cheese and finished with two large grilled prawns	
Risotto Primavera (v)	12.50
Asparagus, courgettes, tender broccoli, peas, roasted cherry tomatoes, parmesan and mint.	
Add Chicken - 1.00	
Risotto Al Frutti di Mare	13.95
King prawns, mussels, squid, tomato concasse, garlic, clams, chilli & white wine saffron	

MEAT & FISH

Our meat and fish is freshly sourced and supplied from our local butchers and fishmongers.



Pollo Con Funghi	17.95
Chargrilled free range chicken breast with new potatoes, creamy mushroom and Italian herb sauce served with pecorino shavings and rocket	
Merluzzo Cod	17.50
Local cod fillet cooked sous vide served with cauliflower puree, ribbon vegetable mix and spicy chorizo sauce	
Anatra	18.95
Pan fried duck breast served with parsnip mash, ribbon vegetable mix and sweet blackberry and orange sauce	
Branzino con Zucca	18.95
Oven baked sea bass fillet served with butternut squash batons, capers and mixed purple and new potato sage crisps	

Fish of the Day

We work with our local fishmongers to bring you the very best fresh fish, straight from British waters. Each dish is served with a side of your choice & a specially made sauce. Please ask your server for details.



HOUSE FLAME GRILL

All our steaks are 30 day aged, sourced from local butchers and are served with watercress and a side of your choice



9oz Sirloin Steak	20.95
9oz Rump Steak	18.95
Boneless Half Chicken	18.50
Marinated in Italian style lemon herbs	
Bistecca Fiorentina	54.95
(800g) T-bone steak including 2 sides and a sauce of your choice (To share)	

STEAK SAUCES

Pepper Sauce	1.95
Dolcelate Cheese Sauce	1.95
Mushroom sauce	1.95



SIDES (v)

Hand Cut Chips	3.50
Homemade Polenta Chips	3.50
Sautéed Potatoes in garlic and rosemary butter	3.50
Zucchine Fritte - Courgette Fries	4.00
Tenderstem Broccoli in Chilli & Garlic butter	4.00
Rocket & Parmesan	3.50
Vine Tomato, Basil & Onion Salad	3.95
House Mix Salad	3.50
Green Beans in Garlic Butter	3.95

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DRINKS

White Wine

	175ml	250ml	Bottle
 Parini Trebbiano del Rubicone, Italy Dry with a crisp palate showing hints of apple and almond.	4.95	5.95	17.95
 Antonio Rubini Pinot Grigio delle Venezie, Italy Shows apple and pear with hints of white peach and elderflower.	5.50	6.95	18.95
 Solstice Sauvignon Blanc delle Venezie, Italy Elegant and fragrant, restrained Sauvignon with easy fruit style of fresh lime and gooseberries.	5.50	6.95	18.95
 Frascati Terre dei Grifi, Fontana Candida, Italy Lean, mineral style with a citrus freshness, hints of crushed almonds on the finish.			24.95
 Short Mile Bay Chardonnay, South Eastern Australia Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey.			21.95
 Waipara Hills Sauvignon Blanc, Marlborough, New Zealand Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes.			28.95
 Gavi di Gavi, Enrico Serafino, Italy Pale straw-yellow, the wine shows floral and citrus aromas, with a mineral, dry palate.			34.95

Rosé Wine

 Wicked Lady White Zinfandel, California, USA Medium-sweet, with delicious raspberry and strawberry flavours.	4.95	6.95	18.95
 Antonio Rubini Pinot Grigio Rosé, Pavia, Italy Refreshing rosé with aromas of wild flowers, raspberry and strawberry.	5.50	6.95	19.95

Red Wine

 Solandia Nero d'Avola, Terre Siciliane, Italy This wonderful indigenous grape produces Shiraz like flavours and spice with the extra bit of juicy fruit, liquorice and vanilla.	4.95	5.95	17.95
 Montepulciano d'Abruzzo, Parini, Italy Plum and cherry with notes of violet: dry, soft but well structured with a finish of dried fruits and toasted hazelnut.	5.50	6.95	19.95
 Altortas Merlot, Central Valley, Chile Soft, light and fruity Merlot with plummy aromas and a hint of spice.	4.95	6.95	18.95
 Solstice Shiraz, Italy A softer style of this spicy, full flavoured grape, that thrives in the Sicilian sun - ripe, light and lively.	5.50	6.95	19.95
 Primitivo Puglia Mandorla Rich, fruity red wine from Puglia, Italy with powerful aromas			26.95
 Passori Rosso, Veneto, Italy Rich, smooth red wine, showing plum and dried fruit followed by notes of spice and vanilla.			29.95
 Barolo, Enrico Serafino, Italy Big, well-structured red, intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla.			53.95

Champagne & Sparkling Wine

	Bottle
 Galanti Prosecco Extra Dry, Italy Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear and a hint of peach.	28.95
 Louis Dornier et Fils Brut, France A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.	36.95
 Veuve Clicquot Yellow Label Brut, France Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.	64.95
 Bollinger Special Cuvée Brut, France With a reputation for being big and full-flavoured, the richness and yeasty tones give a long stylish finish.	69.95

125ml measure available upon request

Beers

	Half Pint	Pint
DRAUGHT BEER/CIDER		
Birra Poretti, Italy 4.8%	2.75	4.65
San Miguel, Spain 5%	2.55	4.50
Yellow Hammer Ale, England 4.2%	2.30	3.95
Carlsberg Pilsner, Denmark 3.8%	2.00	3.95
Sandford Devon Red Cider		4.35
England 4.5%		
BOTTLED BEER		
Peroni Nastro Azzurro, Italy 5.1%		3.95
Birra Moretti, Italy 4.6%		3.95
Sol, Mexico 4.5%		3.75
Becks Blue, Germany 0%		3.25
Bottle Ale (please ask)		4.35

Soft Drinks

	Small	Large
San Pellegrino Water Still	2.60	4.60
Sparkling	2.60	4.60
Coca Cola Icon Glass		2.95
Diet Coke Icon Glass		2.95
Fanta Orange		2.95
Fever Tree Refreshingly Light Lemonade		2.95
Sunpride Juices		2.95
Orange Apple Pineapple Cranberry		
Belvoir Fruit Farms Organic Elderflower Presse		2.95
J20		2.95
Orange & Passion Fruit Apple & Mango Apple & Raspberry		
Fever Tree Premium Tonic Water		2.55
Aromatic Tonic Water Light Tonic Ginger Ale Ginger Beer Lemon Tonic		

Liqueur





Disaronno Amaretto Italy 28%	3.95
Limoncello del Lago , Italy 28%	3.00
Antica Classic Sambuca , Italy 38%	3.00
Baileys Irish Cream , Ireland 17%	3.95





Brandy




Courvoisier VS *** , France 40%	4.95
Hennessey VS *** , France 40%	4.95
Vecchia Romagna , Italy 38%	4.75
Remy Martin VSOP Mature Cask Finish , France 40%	4.95

Whisky

Jack Daniel's Tennessee Sour Mash old No.7 , USA 40%	3.95
Bell's , Scotland 40%	3.95
Jameson , Ireland 40%	3.95
Glenfiddich 12 YO Special Reserve Scotland 40%	4.75
Glenmorangie The Original Scotland 40%	4.75

 Dry, refreshing, delicate, light white
 Zesty, herbaceous or aromatic white
 Juicy, fruit-driven, ripe white
 Elegant, intricate, mineral-laced white

 Juicy, medium-bodied, fruit-led red
 Spicy, peppery, warming red
 Oaked, intense, concentrated red
 Sophisticated, polished, complex red

 Dry, elegant rosé
 Rich, fruity rosé
 Champagne and sparkling wine