

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 Oil & Sea Salt** 5.50
- Tomato & Basil** 5.50
- Garlic & Cheese** 5.50

STARTERS



- Fritto Misto (per person)** 8.50
Lightly fried king prawns, whitebait, calamari, asparagus, courgette, garlic mayonnaise and lemon
- Zuppa Del Giorno** 6.50
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
- Bruschetta Con Funghi (v) (n)** 6.95
Stuffed flat mushroom with garlic spinach, goats cheese served with toasted pine nuts, basil, pesto and toasted ciabatta bread
- Burrata con Bresaola** 8.00
Beef Bresaola served with rocket, sharing pecorino & olive oil
- Calamari Fritti** 6.95
Fried calamari served with salad, garlic mayonnaise & 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 & chilli, served with salad and ciabatta bread
- Truffle Arancini** 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** 9.50
Pan fried scallops with butternut squash puree, crispy pancetta, crispy sage and a lemon and pecorino sauce

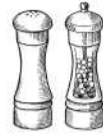
SALADS



- | | Small | Large |
|---|-------|-------|
| Caesar salad | 6.95 | 11.50 |
| Chargrilled chicken fillets, crispy pancetta, baby gem, lettuce, parmesan shavings, anchovies, croutons & Caesar dressing | | |
| Caprese | 6.50 | 10.75 |
| Buffalo mozzarella, vine tomatoes, basil & olive oil | | |
| Insalata di Spinaci | 11.50 | |
| Baby spinach, vine cherry tomatoes, avocado, cucumber, buffalo mozzarella, toasted almonds and balsamic dressing | | |

RISOTTO

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



- Risotto alla Zucca** 11.95
Butternut squash cubes and puree, pecorino cheese and topped with sage.
- Risotto Primavera** 11.95
Asparagus, courgettes, tender broccoli, peas, roasted cherry tomatoes, parmesan and mint.
Add Chicken - 1.50
- Risotto Al Frutti di Mare** 13.95
King prawns, mussels, squid, tomato concase, garlic, clams, chilli & white wine saffron

PIZZA

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



- Pizza Margherita (v)** 8.50
Tomato, mozzarella, oregano and basil
- Pizza Piccante** 12.95
Tomato, mozzarella, Italian pepperoni, roasted peppers & red chilli
- Capricciosa** 13.50
Tomato, mozzarella, mushrooms, ham, olives, artichokes, & rosemary
- Pizza Frutti di Mare** 14.95
Tomato, mozzarella, prawns, calamari, mussels and lemon oil
- Pizza Bianca** 11.50
Taleggio cheese, buffalo mozzarella, rocket and truffle oil
- Pollo Parmigiana** 11.95
Tomato, mozzarella, chargrilled chicken, basil, parmesan & cherry tomato
- Caprino** 12.95
Tomato, mozzarella, goats cheese, roasted peppers, black olives
- Quattro Formaggi** 12.95
Mozzarella, goats cheese, blue gorgonzola & smoked scamorza cheese
- Belluno Calzone** 12.95
Meatballs in tomato sauce, mozzarella, beef ragu, & wild mushrooms

PASTA

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



- Penne all'arrabiata** 10.50
Tomato sauce, chilli, garlic, olive oil and pecorino shavings
- Spaghetti con Polpette** 11.95
Homemade meatballs braised in tomato sauce & basil
- Spaghetti Alla Bolognese** 11.50
Slow cooked beef ragu, tomato and basil
- Fetuccine Alla Carbonara** 10.95
Italian smoked bacon, with parmesan cream sauce & crispy pancetta
- Farfalle Al Salmone** 12.95
Smoked salmon, asparagus, peas, spinach, leaves, lemon & herb mascarpone
- Bucatini Frutti Di Mare** 14.95
King prawns, mussels, squid, cherry tomato, courgette, chilli & garlic butter & tomato sauce
- Ravioli Con Funghi (v)** 11.50
Hand made pasta filled with wild mushrooms served with rocket & parmesan shavings
- Lasagne** 11.95
Oven baked pasta with meat ragu, béchamel sauce, tomato, parmesan cheese & salad garnish
- Penne Al Forno Della Belluno** 12.50
Chicken, roasted peppers, mushrooms & broccoli in a creamy parmesan sauce baked in the oven
- Trofiette con Pollo** 12.95
Grilled chicken, vegetables, pecorino cream and pine nuts

MEAT & FISH

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



- Pollo Con Funghi** 16.95
Chargrilled free range chicken breast with creamy mushroom roasted ratte potatoes marjoram sauce & rocket
- Involtini** 17.95
Pork tenderloin stuffed with wild mushroom, ham & spinach. Served with heritage carrots, creamed savoy cabbage, pancetta & pork juice
- Anatra** 18.95
Pan fried duck breast served with parsnip mash, pancetta, cherry tomatoes, spring onions, sweet cherry & orange juice
- Branzino** 18.95
Roasted fillet sea bass served with tenderstem broccoli, green beans, carrots, roasted ratte potatoes & pecorino lemon cheese sauce
- Salmone Prosciutto** 17.95
Salmon wrapped in parma ham, with crushed roasted potatoes, spinach, asparagus, peppers, prawns, muscles and a white wine and saffron sauce.

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 and a specially made sauce. Please ask your server for details.



STEAKS

All our steaks are 30 day aged, served with mixed herb butter, a side of your choice, mushroom, tomato & watercress

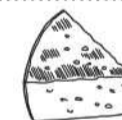


- 9oz Sirloin Steak** 20.95
- 9oz Rump Steak** 18.95
- 9oz Rib-eye Steak** 20.95

STEAK SAUCES

- Pepper Sauce** 1.95
- Dolcelate Cheese Sauce** 1.95
- Truffle Hollandaise** 3.50

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

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.

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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.			20.95
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.			27.95
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
Altoritas 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
Tenute Piccini "Antica Cinta" Chianti Riserva, Italy Deep ruby red in colour. A smooth, elegant and velvety wine, with powerful aromas of ripe cherry, hints of spice and woody notes. Soft tannins and long finish.			22.95
Passori Rosso, Veneto, Italy Rich, smooth red wine, showing plum and dried fruit followed by notes of spice and vanilla.			28.95
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

	125ml	200ml	Bottle
Galanti Prosecco Extra Dry, Italy Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear and a hint of peach.	6.25	7.95	27.95
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. 125ml measure available upon request			69.95

- 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

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 England 4.5%		4.35
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	2.50	3.95
Sparkling	2.60	4.50
Coca Cola Icon Glass		2.85
Diet Coke Icon Glass		2.85
Fanta Orange		2.85
Fever Tree Refreshingly Light Lemonade		2.85
Sunpride Juices Orange Apple Pineapple Cranberry		2.85
Belvoir Fruit Farms Organic Elderflower Presse J20 Orange & Passion Fruit Apple & Mango Apple & Raspberry		2.85
Fever Tree Premium Tonic Water Aromatic Tonic Water Light Tonic Ginger Ale Ginger Beer Lemon Tonic		2.55

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	3.95
Sour Mash old No.7, USA 40%	
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, elegant rosé
- Rich, fruity rosé
- Champagne and sparkling wine