

Belluno

FOOD MENU

NIBBLES AND TO SHARE

A great start to your meal whilst browsing the menu. Combine with an Italian aperitif such as an Aperol Spritz or Negroni cocktail to feel like a true Italian!

PANE FRESCO (V, VG)

Bread all made by hand and in house, served with olive oil and balsamic vinegar 3.95

OLIVES (V, VG)

Marinated olives in olive oil and herbs 3.95

PANE AL AGLIO (V)

Hand stretched flat garlic bread, for one or to share:

Rosemary Oil and Sea Salt 5.50

Tomato & Pesto (Contains Nuts) 5.95

Garlic and Cheese 5.95

ANTIPASTI SALUMERIA

(PER PERSON) 1 PERSON 8.50

Prosciutto, Milano Salami, Salami 2 PEOPLE 14.50

Piccante, Buffalo Mozzarella, Caper berries, Olives, Grilled Artichokes, Shaved Pecorino Cheese, Melon and Rocket 4 PEOPLE 28.00

STARTERS

ZUPPA DEL GIORNO (V)

Soup of the Day — Please ask for details. Served with toasted bread 6.50

CHERRY TOMATO BRUSCHETTA

(V & VG) 6.85

Chopped cherry vine tomatoes, black olives, basil, balsamic vinegar and extra virgin olive oil on toasted ciabatta

WHITEBAIT

Fried whitebait in breadcrumbs served with garlic aioli and lemon 7.50

CALAMARI FRITTI

Crispy fried Calamari coated in breadcrumbs, dressed in olive oil, parsley and garlic, served with a chilli and spring onion garnish, garlic aioli and lemon 7.50

ARANCINI (V)

Lightly fried rice balls stuffed with mozzarella, parmesan, parsley coated in breadcrumbs and served with a sweet chilli sauce (contains egg) 7.25

COZZE ALLA PANNA

Fresh local mussels with a creamy white wine sauce, shallots and parsley, served with toasted bread 8.95

GAMBERONI

Shelled King Prawns cooked in a garlic, white wine, chilli, parsley and lemon butter sauce served with toasted ciabatta bread 8.55

SALADS

CAESAR SALAD

Chargrilled chicken breast, crispy pancetta, baby gem lettuce, anchovies and croutons, tossed lightly with a homemade Caesar dressing and pecorino (dressing contains parmesan and anchovies) 13.95

CAPRESE (V)

Buffalo Mozzarella, vine tomatoes, basil, avocado and baby spinach dressed in balsamic vinegar and extra virgin olive oil 11.50

RISOTTO

Our Risotto is made from 100% finest Arborio rice from Lombardia, Italy. All risotto dishes are gluten free

RISOTTO PRIMAVERA (V)

CAN BE VEGAN ON REQUEST
Courgettes, broccoli, spinach, peas, tomato concasse, parmesan, basil, mint, lemon juice and butter, topped with grilled asparagus Add Chicken 2.00 13.95

RISOTTO AL FRUTTI DI MARE

King Prawns, mussels, squid, in saffron white wine with tomato concasse, butter, garlic, chilli, lemon juice, basil and parsley 15.95

STEAKS

All of our steaks are aged for 30 days, served with skinny fries and watercress garnish

10 OZ SIRLOIN STEAK 24.95

10 OZ RUMP STEAK 22.95

STEAK SAUCES

PEPPER SAUCE 1.95

DOLCELATTE CHEESE SAUCE 1.95

MUSHROOM SAUCE 1.95

SIDES

SKINNY FRIES 3.50

HOME MADE POLENTA CHIPS 4.50

CREAMY MASHED POTATO 3.50

TENDERSTEM BROCCOLI IN CHILLI, GARLIC BUTTER & LEMON JUICE 4.50

ROCKET AND PARMESAN WITH OLIVE OIL AND BALSAMIC VINEGAR 3.50

VINE TOMATO, BASIL AND RED ONION SALAD WITH OLIVE OIL AND BALSAMIC VINEGAR 4.25

HOUSE MIXED SALAD (DRESSING CONTAINS MUSTARD AND HONEY) 3.50

GREEN BEANS WITH CHILLI, GARLIC BUTTER, LEMON JUICE AND CHOPPED TOMATO 4.00

As all dishes are freshly prepared to order, please always inform your server if you have any allergies or intolerances that may affect you. Belluno Restaurant can provide allergen information on all 14 allergens in current legislation. However whilst this means allergens such as nuts and gluten may not be in dishes themselves, they are still present in the kitchen and therefore traces may still be found. All meat weights are prior to cooking.

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PIZZA

Our pizzas are made using traditional techniques by hand and stretching the dough to create the perfect crust. Please note we are unable to offer gluten free pizzas.

PIZZA MARGHERITA (V)

Tomato sauce, mozzarella, oregano and basil

9.00

PIZZA FIORENTINA (V)

Tomato sauce, mozzarella, baby spinach, egg, olives and shaved pecorino cheese

12.50

PIZZA PICCANTE

Tomato sauce, mozzarella, spicy Italian pepperoni, roasted peppers and chilli

12.95

QUATTRO STAGIONI

Tomato sauce, mozzarella, mushrooms, ham, olives and artichokes

12.95

NAPOLETANA

Tomato sauce, mozzarella, tuna, anchovies, capers, black olives and smoked salmon with lemon and parsley.

13.95

SOFIA

Tomato sauce, mozzarella, chicken breast, pepperoni and rosemary

12.50

CAPRINO

Tomato, mozzarella, goats' cheese, grilled courgettes, roasted peppers and black olives

12.95

QUATTRO FORMAGGI

Tomato free pizza with Mozzarella, goats' cheese, gorgonzola topped with rocket and pecorino cheese

12.95

Add Prosciutto Ham 2.00

BELLUNO CALZONE

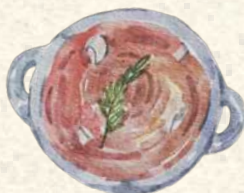
Folded pizza stuffed with homemade meatballs, mozzarella, beef ragu and mushrooms, brushed with garlic oil and garnished with parmesan

14.50

PIZZA CARNE

Tomato Sauce, Mozzarella, Milano Salami, Pepperoni, meatballs, red onion and chilli

14.95



PASTA

Our pasta is Italian sourced Barilla, which, when blended with each of our fresh ingredients creates the perfect pasta dish. All pasta dishes with the exception of the meatballs, lasagne and ravioli can be made gluten free on request.

RIGATONI AL POMODORO (V & VG)

Homemade tomato sauce, cherry tomatoes, garlic and basil – simple but delicious

10.95

RIGATONI ALLA ARRABBIATA (V & VG)

Rigatoni pasta with homemade tomato sauce, cherry tomatoes, garlic, chilli and basil

10.95

Add Chicken: 2.00 Add Bacon: 1.50

Add King Prawns: 5.00

RIGATONI CON POLPETTE

Homemade beef meatballs braised in tomato sauce and basil, with mushrooms, garlic and cherry tomatoes (meatballs contain parmesan, egg and flour)

11.95

LINGUINE ALLA BOLOGNAISE

Slow cooked beef ragu, tomato and basil

11.95

LINGUINE ALLA CARBONARA

Italian smoked bacon, crispy pancetta, egg yolk, cream, crème fraîche and parsley with shaved pecorino cheese

12.95

Add Chicken 2.00 Add Mushrooms 1.50

RIGATONI AL SALMONE

Smoked salmon, white wine, cream, mascarpone cheese, asparagus, peas and spinach, with Italian herbs and lemon juice

13.95

LINGUINE FRUTTI DI MARE

King Prawns, mussels, squid, tomato sauce, white wine, cherry tomatoes, chilli, garlic and butter.

14.95

RAVIOLI CON FUNGHI

Hand made pasta filled with wild mushrooms, served with a white wine, butter and sage parsley sauce, sauteed mushrooms, topped with rocket and pecorino shavings

12.50

LASAGNE

Oven baked pasta with meat ragu, bechamel sauce, tomato, parmesan cheese and salad garnish

12.95

PENNE AL FORNO DELLA BELLUNO

Chicken, roasted peppers, mushrooms and broccoli in a creamy parmesan sauce and baked in the oven.

13.95

ANATRA

Pan fried duck breast served with celeriac puree, orange segments, honey, squeezed orange juice and zest in jus garnished with spring onions

18.95

FISH OF THE DAY

PLEASE ASK YOUR SERVER:

MARKET
PRICE

MEAT AND FISH

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

POLLO CON FUNGHI

Chicken breast, with creamy mushroom sauce, mashed potatoes and tenderstem broccoli

17.95