

Nibbles & to Share

PANE FRESCO (V, VG) BREAD ALL MADE BY HAND AND IN HOUSE, SERVED WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR	3.95
OLIVES (V, VG) MARINATED OLIVES IN OLIVE OIL AND HERBS	3.95
PANE ALL'AGLIO HAND STRETCHED GARLIC BREAD, FOR ONE OR TO SHARE! ROSEMARY OIL AND SEA SALT (V, VG)	5.50
TOMATO & PESTO (V, CONTAINS NUTS)	5.95
GARLIC AND CHEESE	5.95
ANTIPASTI SALUMERIA (PER PERSON)	8.50
FOR UP TO 4 PROSCIUTTO, MILANO SALAMI, SALAMI PICCANTE, BUFFALO MOZZARELLA, CAPER BERRIES, OLIVES, GRILLED ARTICHOKE, SHAVED PECORINO CHEESE AND ROCKET	23.95

Starters

ZUPPA DEL GIORNO (V) SOUP OF THE DAY - PLEASE ASK FOR DETAILS. SERVED WITH TOASTED BREAD	6.50
CHERRY TOMATO BRUSCHETTA (V, VG) CHOPPED CHERRY VINE TOMATOES, BLACK OLIVES, RED ONIONS, BASIL AND EXTRA VIRGIN OLIVE OIL ON TOASTED CIABATTA	6.75
BRUSCHETTA CON FUNGI (V) (N) PORTOBELLO MUSHROOM WITH GARLIC, SPINACH AND GOATS CHEESE SERVED WITH TOASTED PINE NUTS, BASIL PESTO ON TOASTED CIABATTA BREAD	7.25
PROSCIUTTO E MELONE THINLY SLICED PARMA HAM, MELON, ROCKET AND EXTRA VIRGIN OLIVE OIL TOPPED WITH PECORINO SHAVINGS	7.50
WHITEBAIT FRIED WHITEBAIT COATED IN BREADCRUMBS WITH SALAD, GARLIC MAYONNAISE AND LEMON	6.95
CALAMARI FRITTO CRISPY FRIED CALAMARI COATED IN SEMOLINA FLOUR DRESSED IN OLIVE OIL, PARSLEY AND GARLIC AND SERVED WITH A SALAD GARNISH, GARLIC MAYONNAISE AND LEMON	6.95
ARANCINI (V) LIGHTLY FRIED RICE BALLS STUFFED WITH BUFFALO MOZZARELLA COATED IN BREADCRUMBS, SERVED WITH A SALAD GARNISH AND A SWEET CHILLI SAUCE	6.95
COZZE ALL PANNA FRESH BRITISH MUSSELS WITH A CREAMY WHITE WINE SAUCE, SHALLOTS AND PARSLEY, SERVED WITH TOASTED BREAD	8.25
GAMBERONI KING PRAWNS COOKED IN GARLIC AND CHILLI, SERVED WITH SALAD AND CIABATTA BREAD	8.55

Salads

CAESAR SALAD CHARGRILLED CHICKEN FILLETS, CRISPY PANCETTA, BABY GEM LETTUCE, ANCHOVIES AND CROUTONS, TOSSED LIGHTLY WITH A CAESAR DRESSING AND PECORINO SHAVINGS (DRESSING CONTAINS PARMESAN AND ANCHOVIES)	12.50
CAPRESE (V) BUFFALO MOZZARELLA, VINE TOMATOES, AVOCADO, BASIL AND EXTRA VIRGIN OLIVE OIL	10.50
INSALATA DI SPINACI (V) (N) (CAN BE VEGAN ON REQUEST) BABY SPINACH, VINE CHERRY TOMATOES, AVOCADO, BUFFALO MOZZARELLA AND TOASTED ALMONDS WITH AN EXTRA VIRGIN OLIVE OIL BALSAMIC DRESSING ADD SLICED PANCETTA	10.95
ADD PAN FRIED CHICKEN BREAST	1.50 2.99

Risotto

RISOTTO DI FUNGI (V) (CAN BE VEGAN ON REQUEST) ROASTED MUSHROOMS, BUTTER, GARLIC, TRUFFLE PASTE AND PARMESAN WITH A DRIZZLE OF TRUFFLE OIL AND ROCKET	12.95
RISOTTO PRIMAVERA (V) (CAN BE VEGAN ON REQUEST) ASPARAGUS, COURGETTES, TENDER STEM BROCCOLI, SPINACH, PEAS, ROASTED CHERRY TOMATOES, PARMESAN, BASIL, MINT, LEMON JUICE AND BUTTER ADD CHICKEN	12.95 2.00
RISOTTO AL FRUTTI DI MARE KING PRAWNS, MUSSELS AND SQUID IN SAFFRON WHITE WINE, WITH TOMATO CONCASSE, BUTTER, GARLIC, CHILLI, LEMON JUICE, BASIL AND PARSLEY	14.95

Sides

HAND CUT CHIPS (V) (VG)	3.50
HOME MADE POLENTA CHIPS (V) (VG)	3.50
SAUTÉED NEW POTATOES IN GARLIC AND ROSEMARY BUTTER	3.50
TENDERSTEM BROCCOLI IN CHILLI AND GARLIC BUTTER	4.00
ROCKET AND PARMESAN	3.50
VINE TOMATO, BASIL AND ONION SALAD	3.95
HOUSE MIXED SALAD (DRESSING CONTAINS MUSTARD AND HONEY)	3.50
GREEN BEANS IN GARLIC BUTTER	3.95

Pizza

PIZZA MARGHERITA (V) TOMATO, MOZZARELLA, BASIL AND OLIVE OIL	8.50
PIZZA FIORENTINA (V) TOMATO SAUCE, MOZZARELLA, BABY SPINACH, EGG, OLIVES, OLIVE OIL AND SHAVED PECORINO CHEESE	12.50
PIZZA PICCANTE TOMATO, MOZZARELLA, SPICY ITALIAN PEPPERONI, ROASTED PEPPERS AND CHILLI	12.95
CAPRICCIOSA TOMATO, MOZZARELLA, MUSHROOMS, HAM, OLIVES AND ARTICHOKE	12.95
NAPOLETANA TOMATO, MOZZARELLA, TUNA, ANCHOVIES, CAPERS, BLACK OLIVES AND SMOKED SALMON	12.95
POLLO PARMIGIANA TOMATO, MOZZARELLA, MUSHROOMS, CHICKEN BREAST AND ROSEMARY	12.50
CAPRINO (V) TOMATO, MOZZARELLA, GOATS CHEESE, GRILLED COURGETTES, ROASTED PEPPERS AND BLACK OLIVES	12.95
QUATRO FROMAGGIO (V) MOZZARELLA, GOATS CHEESE, GORGONZOLA AND PARMESAN	12.95
BELLUNO CALZONE FOLDED PIZZA STUFFED WITH HOMEMADE MEATBALLS, MOZZARELLA, BEEF RAGU AND MUSHROOMS, BRUSHED WITH GARLIC BUTTER AND PARMESAN	13.95
PIZZA CARNE MOZZARELLA, TOMATO, MILANO SALAMI, PICCANTE SALAMI, MEATBALLS, RED ONION AND CHILLI	14.95

Pasta

SPAGHETTI AL POMODORO (V) (VG) HOMEMADE TOMATO SAUCE, CHERRY TOMATOES, GARLIC AND BASIL	9.95
PENNE AL ARRABBIATA (V) (VG) PENNE PASTA WITH TOMATO SAUCE, CHERRY TOMATOES, GARLIC, CHILLI AND BASIL	10.50
SPAGHETTI CON POLPETTE HOMEMADE BEEF MEATBALLS BRAISED IN TOMATO SAUCE WITH MUSHROOMS AND BASIL	11.95
SPAGHETTI ALLA BOLOGNAISE SLOW COOKED BEEF RAGU, TOMATO AND BASIL	10.50
FETTUCCINE ALLA CARBONARA ITALIAN SMOKED BACON, CRISPY PANCETTA, EGG YOLK, CREAM, CRÈME FRAICHE, PARMESAN AND PARSLEY WITH SHAVED PECORINO ADD CHICKEN ADD MUSHROOMS	11.95 2.00 1.50
FARFALLE AL SALMONE SMOKED SALMON, WHITE WINE, CREAM, MASCARPONE CHEESE, ASPARAGUS, PEAS, AND SPINACH, WITH ITALIAN HERBS AND LEMON JUICE	12.95
FETTUCCINE FRUTTI DI MARE KING PRAWNS, MUSSELS, SQUID, WHITE WINE, CHERRY TOMATO, COURGETTE, CHILLI AND GARLIC IN A LEMON AND BUTTER TOMATO SAUCE	14.95
RAVIOLI CON FUNGI (V) HAND MADE PASTA FILLED WITH MUSHROOMS, SERVED WITH A WHITE WINE, BUTTER, SAGE AND PARSLEY SAUCE, SAUTÉED MUSHROOMS, TOPPED WITH ROCKET AND PECORINO SHAVINGS	11.50
LASAGNE OVEN BAKED PASTA WITH MEAT RAGU, BECHAMEL SAUCE, TOMATO, PARMESAN CHEESE AND SALAD GARNISH	11.95
PENNE AL FORNO DELLA BELLUNO CHICKEN, ROASTED PEPPERS, MUSHROOMS AND BROCCOLI IN A CREAMY PARMESAN SAUCE TOPPED WITH MOZZARELLA CHEESE AND BAKED IN THE OVEN	12.50

Meats & Fish

POLLO CON FUNGI FREE RANGE CHICKEN BREAST, WITH CREAMY MUSHROOMS, SAUTÉED NEW POTATOES WITH GARLIC AND ROSEMARY, TOPPED WITH ROCKET AND PECORINO CHEESE	15.95
ANATRA PAN FRIED DUCK BREAST SERVED WITH PARSNIP MASH, BLACKBERRIES, HONEY, SQUEEZED ORANGE JUICE AND ZEST, GARNISHED WITH CHILLI AND SPRING ONIONS.	17.95
BRANZINO PAN FRIED SEA BASS FILLETS WITH GREEN BEANS, NEW POTATOES AND A LEMON BUTTER, PARSLEY AND WHITE WINE SAUCE.	17.95

Steak

SERVED WITH SIDE OF YOUR CHOICE, MUSHROOM, TOMATO AND WATERCRESS	
9 OZ SIRLOIN STEAK	20.95
9 OZ RUMP STEAK	18.95

Steak Sauces

PEPPER SAUCE	1.95
DOLCELATTE CHEESE SAUCE	1.95

As all dishes are freshly prepared to order. Please inform your server if you have any allergies or intolerances. We can provide information on all 14 allergens in current legislation. However, this means whilst allergens may not be in the ingredients themselves, they are still present in the kitchen and therefore some traces may still be found.

White wine

	175ML	250ML	BOTTLE
PARINI TREBBIANO DE RUBICONE, ITALY	4.95	5.95	17.95
ANTONIO RUBINI PINOT GRIGIO DELLE VENEZIE, ITALY	5.50	6.95	18.95
SOLSTICE SAUVIGNON BLANC DELLE VENEZIE, ITALY	5.50	6.95	18.95
SHORT MILLE BAY CHARDONNAY, SOUTH EASTERN AUSTRALIA			20.95
FRASCATI TERRE DEI GRIFI, FONTANA CANDIDA, ITALY			24.95
WAIPARA HILLS SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND			26.95
GAVI DI GAVI, ENRICO SERAFINO, ITALY			34.95

Rose wine

	175ML	250ML	BOTTLE
WICKED LADY WHITE ZINFANDEL, CALIFORNIA, USA	4.95	5.95	17.95
ANTONIO RUBINI PINOT GRIGIO ROSE, PAVIA, ITALY	5.50	6.95	18.95

Red wine

	175ML	250ML	BOTTLE
SOLANDIA NERO D'AVOLA, TERRE SICILIANE, ITALY	4.95	5.95	17.95
ALTORITAS MERLOT, CENTRAL VALLEY, CHILE	5.25	6.50	18.95
MONTEPULCIANO D'ABRUZZO, PARINI, ITALY	5.50	6.95	19.95
SOLSTICE SHIRAZ	5.50	6.95	19.95
TENUTE PICCINI "ANTICA CINTA" CHIANTA RESERVA, ITALY			22.95
PASSORI ROSSO, VENETO, ITALY			28.95
BAROLO, ENRICO SERAFINO, ITALY			41.95

Champagne & Sparkling wine

	(MINI BOTTLE) 200ML	BOTTLE
GALANTI PROSECCO EXTRA DRY ITALY	7.95	27.95
LOUIS DORNIER ET FILS BRUT, FRANCE		36.95
VEUVE CLICQUOT YELLOW LABEL BRUT, FRANCE		64.95
BOLLINGER SPECIAL CUVÉE BRUT, FRANCE		69.95

Soft Drinks

	SMALL	LARGE
SAN PELLEGRINO (STILL)	2.50	3.95
SAN PELLEGRINO (SPARKLING)	2.95	4.25
COCA COLA ICON GLASS		2.85
DIET COKE ICON GLASS		2.85
FANTA ORANGE		2.85
ELDERFLOWER PRESSE		2.85
FEVER TREE LIGHT LEMONADE		2.85
FEVER TREE PREMIUM TONIC WATERS AROMATIC TONIC, LIGHT TONIC, GINGER ALE, GINGER BEER OR LEMON TONIC		2.55
SUNPRIDE JUICES ORANGE, APPLE, PINEAPPLE OR CRANBERRY		2.85
J20 ORANGE & PASSIONFRUIT, APPLE & MANGO OR APPLE & RASPBERRY		2.85

Spirits

TANQUERAY 47.3%	4.35
GORDONS 40%	3.95
HENDRICKS 41.4%	4.50
GORDONS PINK 37.5%	3.95
MALFY LEMON GIN 41%	4.50
SMIRNOFF VODKA THE ORIGINAL 40%	3.75
GRAPPA 48%	4.00
TIA MARIA 20%	3.65
CAMPARI 25%	3.25
ARCHERS 18%	3.65
MALIBU 21%	3.50
PIMMS 25%	4.95
MARTINI ROSSO 15%	3.25
MARTINI EXTRA DRY 15%	3.25
KRAKEN BLACK SPICED RUM 40%	3.95
HARVEYS SHERRY 17.5%	3.95
APEROL 11%	3.95

Brandy

COURVOISIER V5 *** FRANCE 40%	4.95
HENNESSEY VS *** FRANCE 40%	4.95
TUACA ITALY 35%	4.75
REMY MARTIN VSOP MATURE CASK FINISH FRANCE 40%	4.95

Softdrinks

VIRGIN MOJITO	4.25
ELDERFLOWER SHERBET	4.25
RASPBERRY REFRESHER	4.25

Beer

	HALF PINT	PINT
DRAUGHT BEER/CIDER		
BIRRA PORETTI, ITALY 4.8%	2.75	4.65
THATCHERS GOLD, ENGLAND 4.8%	2.50	4.50
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

Coffee

SINGLE ESPRESSO	2.00
DOUBLE ESPRESSO	2.50
AMERICANO	2.50
CAPPUCCINO	2.60
LATTE	2.95
MOCHA	2.95
HOT CHOCOLATE	2.90
ENGLISH BREAKFAST	2.50
TWININGS SELECTION (ASK FOR FLAVOURS)	2.50

Cocktails

COSMOPOLITAN	6.50
STRAWBERRY SURPRISE	6.50
WOO WOO	6.50
MALIBU SUNSET	6.50
FRENCH MARTINI	6.95
CLASSIC MARGHERITA	6.95
BRAMBLE	7.25
LONG ISLAND ICE TEA	7.50
PIMMS	6.95
MOJITO	7.95
STRAWBERRY DAIQUIRI	7.95
HONEY BEE	7.95
ENGLISH COUNTRY GARDEN	7.95
RASPBERRY BELLINI	8.25
ESPRESSO MARTINI	7.95
APEROL SPRITZ	7.95

Whisky

JACK DANIELS TENNESSEE USA 40%	3.95
BELLS SCOTLAND 40%	3.95
JAMESON IRELAND 40%	3.95
GLENFIDDICH 12YR SPECIAL RESERVE SCOTLAND 40%	4.75
GLENMORANGIE SCOTLAND 40%	4.70

Lifereers

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

Belluno

RESTAURANT - BAR - GRILL