

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 extra virgin olive oil and balsamic vinegar 3.95

OLIVES (V, VG)
Marinated olives in olive oil and herbs 3.95

PANE AL AGLIO
Hand stretched flat 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 (V) 5.95

ANTIPASTI SALUMERIA
Prosciutto, Milano Salami, Salami Piccante, Buffalo Mozzarella, Olives, Grilled Artichokes, Shaved Pecorino Cheese, Grilled Courgettes, Peppers and Rocket
FOR 2 PEOPLE 14.95
FOR UP TO 4 28.95

STARTERS

ZUPPA DEL GIORNO (V) (CAN BE VEGAN)
Soup of the Day – Please ask for details. Served with toasted bread 6.95

CHERRY TOMATO BRUSCHETTA (V, VG)
Chopped cherry vine tomatoes, red onions, basil, extra virgin olive oil and balsamic vinegar on toasted ciabatta 6.95

WHITEBAIT
Fried whitebait coated in breadcrumbs with garlic aioli and lemon, served with a chilli and spring onion garnish 7.95

CALAMARI FRITTO
Crispy fried calamari coated in breadcrumbs dressed in olive oil, parsley and garlic and served with a chilli and spring onion garnish, garlic aioli and lemon (contains egg) 8.50

ARANCINI (V)
Lightly fried rice balls stuffed with mozzarella, parmesan, egg and parsley coated in breadcrumbs, and served with a creamy white wine, truffle paste and mixed herbs sauce, pecorino cheese and rocket 8.75

COZZE ALLA PANNA
Fresh British mussels with a creamy white wine sauce, shallots and parsley, served with toasted bread 9.50

GAMBERONI
Shelled king prawns cooked in a garlic, white wine, chilli, parsley, tomato and lemon butter sauce, served with toasted ciabatta bread 9.50

SMALL CAPRESE (V)
Buffalo mozzarella, vine tomatoes and basil dressed in balsamic vinegar and extra virgin olive oil 9.25

SALADS

CAESAR SALAD
Chargrilled chicken breast, crispy pancetta, baby gem lettuce, anchovies and croutons, tossed lightly with a homemade Caesar dressing and Pecorino shavings (dressing contains parmesan and anchovies) Please allow 15–20 minutes to cook 14.95

RISOTTO

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

RISOTTO PRIMAVERA (V) (VEGAN ON REQUEST)
Courgettes, broccoli, spinach, peas, parmesan, basil, mint, shallots, lemon juice and butter, topped with grilled cherry tomatoes Add chicken: 3.00 14.95

RISOTTO FUNGHI (V) (VEGAN ON REQUEST)
Sauteed mushrooms, butter, garlic, parmesan, lemon juice, white wine and truffle paste topped with rocket and pecorino cheese Add chicken: 3.00 14.95

RISOTTO AL FRUTTI DI MARE
King prawns, mussels and squid in saffron white wine, with tomato concasse, shallots, parmesan, butter, garlic, chilli, lemon juice, basil and parsley 15.95

STEAKS

All of our steaks are aged for 30 days, served with skinny fries, grilled tomato and a mixed salad

10 OZ SIRLOIN STEAK 26.95

10 OZ RUMP STEAK 24.95

STEAK SAUCES

PEPPER SAUCE 2.95

DOLCELATTE CHEESE SAUCE 2.95

MUSHROOM SAUCE 2.95

SIDES

SKINNY FRIES 3.50

SAUTEED NEW POTATOES 4.50

SAUTEED GARLIC MUSHROOMS 4.00

TENDERSTEM BROCCOLI IN CHILLI, GARLIC BUTTER, LEMON JUICE AND TOMATO SAUCE 4.95

ROCKET AND PARMESAN WITH OLIVE OIL AND BALSAMIC VINEGAR 3.95

VINE TOMATO, BASIL AND RED ONION SALAD WITH OLIVE OIL AND BALSAMIC VINEGAR 4.95

HOUSE MIXED SALAD (DRESSING CONTAINS MUSTARD AND HONEY) 3.95

GREEN BEANS WITH CHILLI, GARLIC BUTTER, LEMON JUICE AND TOMATO SAUCE 4.50

As all dishes are freshly prepared to order, please always inform your server if you have any allergies or intolerances which may affect you. Belluno Restaurant can provide allergen information on all 14 allergens in current legislation. However, whilst this means that allergens such as nuts and gluten in the ingredients themselves, they are still present in the kitchen and therefore some traces may still be found. All meat weights are prior to cooking.

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PIZZA

Our pizzas are prepared each day using traditional techniques by hand and stretching the dough to create the perfect crust. We are unable to offer gluten free pizzas.

PIZZA MARGHERITA (V) 10.00
Tomato sauce, mozzarella, oregano and basil

PIZZA FIORENTINA (V) 13.50
Tomato sauce, mozzarella, baby spinach, egg, olives and shaved pecorino cheese

PIZZA PICCANTE 13.95
Tomato sauce, mozzarella, spicy Italian pepperoni, roasted peppers and chilli

QUATTRO STAGIONI 13.95
Tomato sauce, mozzarella, mushrooms, ham, olives and artichokes

NAPOLETANA 14.95
Tomato sauce, mozzarella, tuna, anchovies, capers, black olives and smoked salmon

SOFIA 13.95
Tomato sauce, mozzarella, pepperoni, chicken breast and rosemary

CAPRINO (V) 13.95
Tomato sauce, mozzarella, goats cheese, grilled courgettes, roasted peppers and black olives

QUATTRO FORMAGGI 14.50
Tomato free pizza with Mozzarella, goats cheese, gorgonzola and parmesan, topped with rocket and pecorino cheese Add prosciutto ham 2.00

BELLUNO CALZONE 15.50
Folded pizza stuffed with homemade meatballs, mozzarella, beef ragu and mushrooms, brushed with garlic oil and parmesan

PIZZA CARNE 15.95
Tomato sauce, Mozzarella, Milano salami, Piccante salami, meatballs, red onion and chilli



MEAT AND FISH

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

POLLO CON FUNGHI 18.95
Free range chicken breast, with creamy mushroom and truffle paste sauce, sauteed new potatoes and tenderstem broccoli (please allow 15-20 minutes to cook)

PASTA

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

RIGATONI AL POMODORO (V) 11.95
*(CAN BE VEGAN)
Homemade tomato sauce, cherry tomatoes, garlic and basil – simple but delicious
Add king prawns 5.00 Add chicken 3.00
Add bacon 2.00 Add fresh chilli 1.50*

RIGATONI CON POLPETTE 14.95
Homemade beef meatballs braised in tomato sauce with butter, mushrooms, garlic, cherry tomatoes and basil (meatballs contain flour, egg and parmesan)

LINGUINE ALLA BOLOGNAISE 12.95
Slow cooked beef ragu, tomato and basil – a classic

LINGUINE ALLA CARBONARA 13.95
Italian smoked bacon, crispy pancetta, egg yolk, cream, crème fraiche, parmesan and parsley with shaved pecorino Add chicken 3.00 Add mushrooms 2.00

RIGATONI AL SALMONE 14.95
Smoked salmon, white wine, cream, mascarpone cheese, shallots, peas and spinach, with Italian herbs and lemon juice

LINGUINE FRUTTI DI MARE 15.95
King Prawns, mussels, squid, shallots, tomato sauce, white wine, cherry tomatoes, chilli, garlic, and butter

RAVIOLI CON FUNGHI 13.50
Hand made pasta filled with mushrooms and parmesan, served with a white wine, butter, cream, sage and parsley sauce, sautéed mushrooms, topped with rocket and pecorino shavings Add blue cheese 2.00

LASAGNE 13.95
Oven baked pasta with beef ragu, bechamel sauce, tomato, parmesan cheese and salad garnish

PENNE AL FORNO DELLA BELLUNO 14.95
Chicken, roasted peppers, mushrooms and broccoli in a creamy parmesan sauce topped with mozzarella cheese and baked in the oven Add blue cheese 2.00

ANATRA 18.95
Pan fried duck breast served with sauteed new potatoes, beef jus, tenderstem broccoli and a dried cherry sauce (please allow 15-20 minutes to cook)

FISH OF THE DAY MARKET PRICE
PLEASE ASK YOUR SERVER:

All prices are inclusive of VAT. There is a discretionary 12.5% service charge for parties of 10 or more people.

V = Suitable for Vegetarians | Vg = Suitable for Vegans | N = Contains Nuts