

# 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

**Pana all Aglio (v)**

Hand stretched garlic bread

**Rosemary Oil & Sea Salt** 5.50

**Tomato & Basil** 5.50

**Garlic & Cheese** 5.50

**Antipasti Salumeria (per person) (For up to 4 people)** 7.95 22.95

Fennel, salomi, breasola, prosciutto, bocconcini, mozzarella, capers, berries, olives, grilled artichokes, sundried tomatoes, pecorino cheese & rocket

**Fritto Misto (per person)** 8.50

**(For up to 4 people)** 22.95

Lightly fried king prawns, whitebait, calamari, asparagus, courgette, artichokes, garlic mayonnaise and lemon

### STARTERS



**Zuppa del Giorno** 6.50

Soup of the day - please ask for details  
Served with toasted bread

**Cherry Tomato Bruschetta (v)** 6.25

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

**Breasola** 7.50

Beef breasola served with rocket, sharing pecorino & olive oil

**Calamari Fritto** 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

### SALADS



Small Large

**Caesar salad** 6.95 11.25

Chargrilled chicken fillets, crispy pancetta, baby gem, lettuce, parmesan shavings, anchovies, croutons & Caesar dressing

**Caprese** 6.50 9.95

Buffalo mozzarella, vine tomatoes, basil & olive oil

**Insalata di Spinaci** 11.50

Baby spinach, vine cherry tomatoes, avocado, cucumber, bocconcini, toasted almonds and balsamic dressing

### RISOTTO

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



**Risotto Di Funghi (v)** 11.95

Roasted wild mushrooms, risotto, garlic, parmesan & a drizzle of truffle oil

**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** 12.50

Tomato, mozzarella, mushrooms, ham, olives, artichokes, & rosemary

**Napoletana** 12.95

Tomato, mozzarella, tuna, anchovies, capers, black olives, smoked salmon

**Polio Parmigiana** 11.50

Tomato, mozzarella, chargrilled chicken, basil, parmesan & cherry tomato

**Caprino** 12.95

Tomato, mozzarella, goats cheese, roasted peppers, black olives

**Quattro Formagio** 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.

**Spaghetti Al Pomodoro** 9.95

Homemade tomato sauce, cherry tomatoes, garlic & basil

**Spaghetti con Polpette** 10.95

Homemade meatballs braised in tomato sauce & basil

**Spaghetti Alla Bolognese** 10.50

Slow cooked beef ragu, tomato and basil

**Fetuccine Alla Carbonara** 10.95

Italian smoked bacon, with parmesan cream sauce & crispy pancetta

**Farfalle Al Salmone** 12.50

Smoked salmon, asparagus, peas, spinach, leaves, lemon & herb mascarpone

**Linguine 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

### MEAT & FISH

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



**Pollo con Funghi** 15.95

Chargrilled free range chicken breast with creamy mushroom roasted ratte potatoes marjoram sauce & rocket

**Involtini** 16.95

Pork tenderloin stuffed with wild mushroom, ham & spinach. Served with heritage carrots, creamed savoy cabbage, pancetta & pork juice

**Anatra** 17.95

Pan fried duck breast served with parsnip mash, pancetta, cherry tomatoes, spring onions, sweet cherry & orange juice

**Branzino** 17.95

Roasted fillet sea bass served with tenderstem broccoli, green beans, carrots, roasted ratte potatoes & pecorino lemon cheese sauce

**Salmone Prosciutto** 16.95

Salmon wrapped in parma ham, with crushed roasted potatoes, spinach, asparagus, peppers, prawns, muscles and a white wine and saffron sauce.

### 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

**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

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.

## DRINKS

### White Wine

	175ml	250ml	Bottle
<b>Parini Trebbiano del Rubicone, Italy</b> Dry with a crisp palate showing hints of apple and almond.	4.95	5.95	17.95
<b>Antonio Rubini Pinot Grigio delle Venezie, Italy</b> Shows apple and pear with hints of white peach and elderflower.	5.50	6.95	18.95
<b>Solstice Sauvignon Blanc delle Venezie, Italy</b> Elegant and fragrant, restrained Sauvignon with easy fruit style of fresh lime and gooseberries.	5.50	6.95	18.95
<b>Frascati Terre dei Grifi, Fontana Candida, Italy</b> Lean, mineral style with a citrus freshness, hints of crushed almonds on the finish.			23.95
<b>Short Mile Bay Chardonnay, South Eastern Australia</b> Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey.			19.95
<b>Waipara Hills Sauvignon Blanc, Marlborough, New Zealand</b> Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes.			25.95
<b>Gavi di Gavi, Enrico Serafino, Italy</b> Pale straw-yellow, the wine shows floral and citrus aromas, with a mineral, dry palate.			32.95

### Rosé Wine

<b>Wicked Lady White Zinfandel, California, USA</b> Medium-sweet, with delicious raspberry and strawberry flavours.	4.95	5.95	17.95
<b>Antonio Rubini Pinot Grigio Rosé, Pavia, Italy</b> Refreshing rosé with aromas of wild flowers, raspberry and strawberry.	5.50	6.95	18.95

### Red Wine

<b>Solandia Nero d'Avola, Terre Siciliane, Italy</b> 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
<b>Montepulciano d'Abruzzo, Parini, Italy</b> 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	18.95
<b>Altoritas Merlot, Central Valley, Chile</b> Soft, light and fruity Merlot with plummy aromas and a hint of spice.	4.95	5.95	17.95
<b>Solstice Shiraz, Italy</b> 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
<b>Tenute Piccini "Antica Cinta" Chianti Riserva, Italy</b> 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.			21.95
<b>Passori Rosso, Veneto, Italy</b> Rich, smooth red wine, showing plum and dried fruit followed by notes of spice and vanilla.			27.95
<b>Barolo, Enrico Serafino, Italy</b> Big, well-structured red, intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla.			39.95

### Champagne & Sparkling Wine

	125ml	200ml	Bottle
<b>Galanti Prosecco Extra Dry, Italy</b> Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear and a hint of peach.	6.25	7.95	26.95
<b>Louis Dornier et Fils Brut, France</b> A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.			36.95
<b>Veuve Clicquot Yellow Label Brut, France</b> Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.			64.95
<b>Bollinger Special Cuvée Brut, France</b> 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
<b>DRAUGHT BEER/CIDER</b>		
<b>Birra Poretti, Italy 4.8%</b>	2.75	4.65
<b>Thatcher's Gold, England 4.8%</b>	2.50	4.50
<b>BOTTLED BEER</b>		
<b>Peroni Nastro Azzurro, Italy 5.1%</b>		3.95
<b>Birra Moretti, Italy 4.6%</b>		3.95
<b>Sol, Mexico 4.5%</b>		3.75
<b>Becks Blue, Germany 0%</b>		3.25
<b>Bottle Ale (please ask)</b>		4.35

### Soft Drinks

	Small	Large
<b>San Pellegrino Water Still</b>	2.50	3.95
<b>Sparkling</b>	2.50	3.95
<b>Coca Cola Icon Glass</b>		2.85
<b>Diet Coke Icon Glass</b>		2.85
<b>Fanta Orange</b>		2.85
<b>Fever Tree Refreshingly Light Lemonade</b>		2.85
<b>Sunpride Juices</b>		2.85
Orange   Apple   Pineapple   Cranberry		
<b>Belvoir Fruit Farms Organic Elderflower Presse</b>		2.85
<b>J2O</b>		2.85
Orange & Passion Fruit   Apple & Mango   Apple & Raspberry		
<b>Fever Tree Premium Tonic Water</b>		2.55
Aromatic Tonic Water   Light Tonic   Ginger Ale   Ginger Beer   Lemon Tonic		

### Liqueur

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

### Brandy

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

### Whisky

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

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