OFFERS

Monday deals:

Pasta or pizza

£11.95

HAPPY HOUR COCKTAILS

2 of the same cocktails for £10

from 5pm-7pm

& 9pm-11pm

Belluno

FOOD MENU

ALLERGY GUIDE

V Vegetarian · VG Vegan · Molluscs · Crustaceans · Nuts · Fish · G Gluten Free

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.

Belluno

FOOD MENU

CICCHETTI

Pane All'Aglio (V) - *Sharing for two*
Hand stretched garlic bread.

Rosemary, Garlic & Sea Salt	**8.95**
Garlic & Cheese	**8.95**

Panne Fresco — **4.95**
Fresh bread from our own bakery made by hand served with olive oil.

Handpicked Italian Olives (V) (VG) — **4.95**
Marinated in garlic oil & herbs.

STARTERS

Calamari Fritti (G) — **8.95**
Fried calamari served with coriander & lemon confit garlic mayonnaise.

Burrata (V) — **9.95**
Soft, milky cheese with toasted bread, cherry tomato, pane carasau, & pesto herbs oil.

Zuppa Del Giorno — **8.50**
Soup of the day - please ask for details Served with toasted bread.

Tomato Bruschetta — **9.95**
Finely chooped vine tomato, red onion, coated in a balsamic glaze, basil olive oil & toasted bread.

Cozze Alla Panna — **9.95**
Fresh British mussels with creamy white wine, shallots, parsley & toasted bread.

Gamberoni — **9.95**
King prawns cooked in garlic and chilli butter served with ciabatta bread.

Bolognese Arancini — **9.45**
Bolognese rice & a creamy blue cheese sauce.

Raviolo Granchio — **12.95**
A smaller size portion of our famous homemade ravioli filled with local white crab & butter lemon sauce.

SHARE BOARD FOR 1 OR 2 PEOPLE £11.50/£22.95

Salumeria
Our selection of Italian cured meats; fennel salami, prosciutto, mortadella, Napoli salami, chicken liver pate, with artichokes, sundried tomato, feta cheese, & pane carasua.

INSALATE

Caesar Salad — **14.50**
Chargrilled chicken fillets, crispy pancetta, baby gem, lettuce, parmesan shavings, anchovies, croutons & Caesar dressing.

Insalate Tricolore (V) — **12.95**
Buratta, beef tomatoes, fresh avocado with a balsamic glaze, basil & olive oil.

Insalate Prosciutto Cotto (V) — **14.95**
Freshly sliced prosciutto with salad leaves, walnuts, cherry tomatoes, buffalo mozzarella & a honey vinegar dressing.

PIZZA

Our Pizzas are made using techniques by hand stretching the dough to create the perfect crust, waiting 20 hours proove.

Margherita (V) — **13.00**
Tomato, mozzarella, oregano & basil.

Mortadella — **17.50**
Tomato, mozzarella, mushrooms, cured mortadella ham & roast pistachio.

Vegetable (V) — **13.95**
Tomato, mozzarella, red onion, peppers, mushroom, olives & sun-dried tomato.

BBQ — **17.50**
BBQ sauce, mozzarella, bacon, chicken, red onion & pancetta.

Crudo Di Parma — **15.95**
Tomato, mozzarella, proscuitta, rocket, parmesian shavings & olive oil.

Pollo — **16.95**
Tomato, mozzarella, nduja, chicken, ricotta & chilli oil.

Tricolore (V) — **13.50**
Tomato, mozzarella, ricotta, pesto, sun-dried tomato, & olive oil.

Diavola — **17.50**
Tomato, fiordilatte mozzarella, nduja, Napoli salami, fennel salami & prosciutto.

Trentina — **16.95**
Tomato, fiordilatte mozzarella, sausage, mushrooms & olives.

Piccante — **16.95**
Tomato, mozzarella, pepperoni, nduja & peppers.

PASTA

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

Linguine Pescatore — **18.95**
King prawns, mussels, cherry tomato, white wine, light cream tomato sauce & chilli & garlic butter.

Lasagne — **15.95**
Oven baked pasta with meat ragu, béchamel sauce, tomato & parmesan cheese.

Linguine Rosa (V) — **14.95**
Chilli garlic butter with a light tomato cream, roast cherry tomato, pecorino cheese, olive oil, basil & burrata.

Ravioli — **24.95**
Crab, lobster & prawn filled ravioli with a chilli garlic & butter lemon sauce.

Linguine Alla Carbonara — **15.50**
Italian smoked bacon, with parmesan, egg cream sauce & crispy pancetta.

Fettucine Al Salmone — **15.95**
Smoked salmon, green spring vegetable puree, spinach, lemon & herb mascarpone

Fettucine Alla Bolognese — **14.95**
Slow cooked beef ragu, tomato, basil & pecorino cheese.

Gnocchi alla Sorrentina — **15.95**
Oven baked sausage, nduja, garlic, spinach, tomato sauce & creamy cheese.

RISOTTO

Risotto Con Salmone — **15.95**
Smoked salmon, peas & spinach puree with mascarpone & micro-herbs.

Risotto Funghi (V) — **14.95**
Risotto rice, wild mixed mushrooms, vegetable broth, mascarpone, parmesan, truffle oil & micro-herbs.

Risotto Frutti Mare — **16.95**
Rice style pasta, prawns, mussels, chilli, garlic butter, touch of tomato sauce & pecorino cheese.

MEAT & FISH

Pollo Con Funghi — **22.95**
Pan fried corn fed chicken, crushed new potatoes, Italian mushroom sauce, watercress, mushroom & truffle oil.

Branzino con Zucca — **22.95**
A fillet of sea bass served with baby new potatoes, seasonal vegetables, mussels, & creamy caper sauce.

Lemon Chicken Gnocchi — **21.95**
Pan-fried cornfed chicken served with gnocchi, lemon, baby spinach & micro-herbs.

HOUSE FLAME GRILL

10oz Sirloin Steak — **26.90**
+ one sides of your choice

10oz Rump Steak — **24.95**
+ one sides of your choice

Tuscan Experience — **64.95**
1kg of dry aged T-bone
Served on a hot stone
with two sides of your choice (to share)

Peppercorn Sauce — **1.95**

Mushroom Sauce — **1.95**

Garlic & mix herb butter — **1.50**

SIDES

Hand Cut Chips (V) (VG)	4.95
Rocket & Parmesan (V)	4.95
Vine Tomato, Basil & Onion Salad (V) (VG)	4.95
Tender Stem Broccoli with Garlic Butters (V)	4.95
Green beans cooked in burned butter shallots (V)	4.95
New potatoes & herbs oil (VG)	4.50
Lettuce salad, pecorino, & crispy bread (V)	4.95