

LUNCH SPECIAL MENU

(Two Courses £15.95),
Monday – Friday, 12pm – 3pm

STARTER

Mixed Porcini

Pan fried wild mushrooms served with a pecorino cheese, creamy garlic sauce & toasted bread.

Calamari

Fried calamari served with almond flakes, coriander, lemon and herb mayonnaise.

Zuppa del Giorno

Soup of the day served with toasted bread (please ask for details).

Bolognese Arancini

Served with a herb mayonnaise and crispy carrots.

MAIN

Linguine alla Carbonara

Italian smoked bacon with parmesan cream, cream egg pecorino sauce & crispy pancetta.

Lasagne

Oven baked pasta with meat ragu, béchamel sauce, tomato & parmigiano-reggiano cheese.

Salmone

Salmon & mussels served with baby new potatoes, seasonal vegetables, & creamy capers sauce.

Vegetale Pizza

Tomato, mozzarella, sundried tomatoes, peppers, mushrooms & basil.

Risotto Ai Funghi

Risotto rice, wild mushrooms, vegetable broth, mascarpone, parmesan, truffle oil & micro herbs.

Beef Scallopine

Flat minute steak with mix herb butter, served with chips and watercress.

DESSERTS

Tiramisu

Sponge fingers, mascarpone, marsala & amaretto. alcohol 0.5%

Chocolate Banoffee

Chocolate, caramel, bananas, whipped cream & honeycomb.

Affogato Café

Vanilla ice-cream, Amaretto & espresso. alcohol 0.5%

Gelato Misto (2 Scoops)

Selection of ice-cream or sorbet locally sourced from Dunstable Farm.
(Please ask for the flavours of the day)

ALLERGY GUIDE



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.



From website



From website

Belluno

FOOD MENU

A LA CARTE MENU



CICHETTI

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 & tapenade olives.	
Zucchini Fritti (v G)	5.50
Battered courgette fries served with a herb mayonnaise.	
Handpicked Italian Olives (v VG)	4.95
Marinated in garlic oil & herbs.	
Sardines (c)	5.95
Ciabatta bread, olive oil & sundried tomato.	
Padron Peppers (v VG)	5.50
Oven baked and drizzled with olive oil & salt.	
Bolognese Arancini	5.95
Served with a herb mayonnaise & crispy carrots.	

ANTIPASTI

Cozze alla Panna (c)	9.95
Fresh British mussels with creamy white wine, shallots, parsley & toasted bread.	
Gameberoni (c U)	9.95
King prawns cooked in garlic & chilli butter served with samphire & ciabatta bread.	
Ravioli (c U)	12.95
Crab, lobster & prawn filled ravioli with a chilli garlic & butter lemon sauce.	
Zuppa del Giorno	7.50
Soup of the day served with toasted bread (please ask for details).	
Costini Tomato Bruschetta (v VG)	7.50
Finely chopped vine tomato, red onion, basil, olive oil balsamic glaze, served with toasted bread.	
Capesante (c)	10.95
Pan fried scallops with fregola pasta, chorizo, & a herb oil.	
Calamari Fritti (c G)	8.95
Fried calamari served with almond flakes, coriander, lemon & herb mayonnaise.	

INSALATE



Caesar salad (c U)	14.50
Chargrilled chicken fillets, crispy pancetta, baby gem, lettuce, parmesan shavings, anchovies, croutons & Caesar dressing.	
Insalate Tricolore (v)	12.95
Burrata, beef tomatoes, fresh avocado with a balsamic glaze, basil & olive oil.	

PIZZA



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

Margherita (v)	13.00
Tomato, mozzarella, oregano & basil.	
Piccante	16.95
Tomato, mozzarella, chorizo, nduja & peppers.	
Burrata Mortadella (c)	17.50
Tomato, mozzarella, mushrooms, cured mortadella ham & roast pistachio.	
Vegetale (v)	13.95
Tomato, mozzarella, red onion, peppers, mushroom, olives & sundried tomato.	
BBQ	17.50
BBQ sauce, mozzarella, bacon, chicken, red onion & pancetta.	
Tuna Pizza (c)	15.95
Tuna, red onion and black olives.	
Pollo	16.95
Tomato, mozzarella, nduja, chicken, ricotta & chilli oil.	
Caprino	15.95
Tomato, mozzarella, peppers, goats' cheese, olives & chorizo.	
Tricolore (v)	13.50
Tomato, mozzarella, ricotta, pesto, sundried tomato, & olive oil.	

PASTA

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

Pappardella alla Bolognese	14.95
Slow cooked beef ragu, tomato & basil.	
Linguine Pescatore (c U)	18.95
King prawns, mussels, white crab, 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 (c U)	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.	
Pappardella al Salmone (c)	15.95
Smoked salmon, peas & spinach puree, lemon & herb mascarpone.	
Pappardella al Ragù di Agnello	16.95
Slow cooked lamb ragu & parmesan, served with pane carasau.	
Nduja & Chicken Alfredo	16.50
Oven baked conchiglie pasta in a light tomato cream sauce, served with a pane carasau & topped with burrata.	

RISOTTO

Risotto ai Funghi (v)	14.95
Risotto rice, wild mix mushrooms, vegetable broth, mascarpone, parmesan, truffle oil, & micro herbs.	
Risotto con Salmone (c)	15.95
Smoked salmon, peas & spinach puree with mascarpone & micro-herbs.	
Risotto Gamberi (c)	16.95
King prawns, chorizo, parmesan in a light tomato sauce and herb oil.	

MEAT & FISH

Pollo con Funghi	22.95
Pan fried cornfed chicken, crushed new potatoes, Italian mushroom sauce, king oyster mushroom & truffle oil.	
Grigliata di Pesce (c)	23.50
Pan fried hake, king prawns, salmon, samphire, lemon & cream & butter sauce.	
Brodetto di Pesce (c)	23.50
Italian fish stew, hake, prawns, mussels in a spicy tomato sauce, fregola pasta, served with pane carasau.	
Involtini di Angello	22.95
Slow cooked rolled lamb, pickled courgettes, mint leaves, truffle mash puree, served with lamb gravy.	

HOUSE FLAME GRILL

10oz Sirloin Steak	26.95
10oz Rump Steak	24.95

Tuscan Experience	64.95
1 kg 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
House Mix Salad (v)	4.95
Nduja New Potatoes & Pesto (v)	4.95
Tender Stem Broccoli with Garlic Butter & Almonds	4.95