

SHARINGS

PIZZA BREADS

Plain Garlic Pizza Bread with rosemary and sea salt 5.25

Garlic Pizza Bread with tomato and mozzarella 5.95

Garlic Pizza Bread with Rocket, Parma ham, parmesan shavings 6.95

ANTIPASTO 10.95

Italian cured meats: Parmigiano Reggiano shavings, ricotta cheese, sundried tomatoes and olives, served with homemade bread.

BRUSCHETTA MIX 10.95

Tomato bruschetta with garlic and basil.
Smoked salmon bruschetta with rocket and a white yogurt and dill sauce.
Parma ham bruschetta with ricotta cheese.

MIXED OLIVES 4.50

STARTERS

GARLIC MUSHROOMS (v) 5.95

Cooked in a creamy garlic and parsley sauce.

STUFFED PEPPER 7.95

Pepper stuffed with risotto rice, onions and minced beef, topped with mozzarella cheese, served in a creamy tomato sauce.

PATE 6.95

Homemade chicken liver pate, served with home-made bread and cranberry sauce.

SMOKED SALMON 7.50

Served on toasted ciabatta bread with rocket and a white yogurt and dill sauce.

PARMA HAM E RICOTTA 6.95

Cured ham and ricotta cheese with honey and peppery croutons.

CALAMARI 7.25

Deep fried tender squids, served with a mixed salad and garlic mayonnaise.

COCKTAIL DI GAMBERI 6.95

The classic prawn cocktail served with mixed salad and Marie Rose sauce.

SOUP OF THE DAY 5.50

Please ask a member of the staff.

KING PRAWNS 8.95

Cooked with chilli, white wine, garlic butter and cherry tomatoes.

STUFFED MUSHROOM (v) 6.50

Portobello mushroom stuffed with soft cheese and spinach, baked with parmesan and cherry tomatoes.

BRESAOLA 7.50

Cured beef fillet with lemon juice, rocket, parmesan shavings.

MOZZARELLA IN CARROZZA (v) 6.95

Deep fried mozzarella in bread crumbs served with a creamy tomato and basil sauce.

TOMATO BRUSCHETTA (v) 5.50

Toasted homemade bread with chopped fresh tomatoes, garlic and basil.

PRIMI (PASTA & RISOTTO)

SPAGHETTI CARBONARA 8.95

With pork pancetta, creamy egg yolk sauce and black pepper.

TAGLIATELLE BOLOGNESE 8.95

Tagliatelle pasta with Chef's homemade bolognese sauce.

PENNE ARRABIATA (v) 8.95

Penne pasta with tomato sauce, garlic, chilli, olives and mushrooms.

RISOTTO AI FUGHI (v) 9.50

Risotto rice with wild mushrooms and creamy mascarpone cheese. Add chicken for 1.50.

LINGUINI MARE E MONTE 10.95

Linguini pasta with king prawns, mushrooms, chilli, white wine, garlic and cherry tomatoes.

LINGUINI GAMBERONI 10.95

King prawns, garlic, fresh chilli, tomato sauce and cherry tomatoes.

LASAGNE 8.95

Layers of pasta with beef bolognese, bechamel and tomato sauce, topped with mozzarella cheese.

PENNE SALMONE 9.50

Penne pasta with smoked salmon, parsley and lemon zest in a creamy sauce.

TORTELLONI (v) 9.95

Sachet of pasta filled with ricotta cheese and spinach with basil and a creamy tomato sauce.

TAGLIATELLE CON RAGU' DI POLLO 9.95

Tagliatelle with chicken, mushrooms, and garlic in a creamy tomato sauce.

RIGATONI SALSICCIA 9.95

Tube shaped pasta with spicy sausage, peppers, chilli, garlic and tomato sauce.

Gluten free pasta available on request. Although every effort is made to avoid cross contamination, it is prepared in a kitchen that uses gluten and so the finished product cannot be guaranteed to be completely gluten free.

(v) = Vegetarian

MAINS

BISTECCA DI MANZO 17.95

100z Beef Sirloin Steak cooked to your liking with tomatoes and portobello mushrooms, served with skin-on fries.

FILETO DI MANZO 19.95

80z Beef Fillet Steak cooked to your liking with tomatoes and portobello mushrooms, served with skin-on fries.

SAUCES: Peppercorn: 2 | Blue cheese: 2

Creamy mushrooms: 2

FILETTO STROGANOFF 19.50

Strips of beef fillet cooked with onions, mushrooms, French mustard, red wine sauce and cream served with rice.

AGNELLO 17.95

Pan fried breaded rack of lamb, green beans, fresh mint, sweet potato purée, red wine sauce.

POLLO AI FUNGHI 12.95

Chicken breast with mixed mushrooms in a creamy white wine sauce. Served with vegetables of the day.

POLLO CACCIATORA 12.95

Chicken breast with peppers, black olives, chilli, garlic and tomato sauce. Served with vegetables of the day.

POLLO DI PARMA 12.95

Chicken breast cooked with parma ham and cheese. Smothered with creamy sauce. Served with vegetables of the day.

POLLO SICILIANA 12.95

Chicken breast topped with mozzarella cheese, cherry tomatoes, garlic, tomato sauce and fresh basil. Served with vegetables of the day.

SEABASS 16.50

Pan fried, spinach, new potatoes and olives.

SALMON 15.50

Oven baked Salmon, with new potatoes, green beans, watercress and lemon sauce.

TRIO OF FISH 17.25

Seabass, salmon and king prawns pan fried with a lemon-butter sauce. Served with vegetables of the day.

SALADS

CAPRESE (v) 6.25 (s) 9.95 (L)

Baby mozzarella, fresh tomatoes, basil, extra virgin olive oil.

CAPRINA (v) 6.25 (s) 9.95 (L)

Goat's cheese with mixed leaves, red onions, tomatoes, cucumber, peppers, basil dressing.

POLLO 6.95 (s) 10.95 (L)

Mixed leaves, grilled chicken, peppery croutons, lemon mayonnaise, parmesan.

SIDES

GREEN BEANS 3.50

butter and garlic.

SPINACH 3.50

olive oil, garlic, chilli.

NEW POTATOES 2.95

roasted with garlic and rosemary.

COURGETTES FRIES 3.50

seasoned flour and deep fried.

MIXED VEGETABLES 2.50

parmesan shavings, cherry tomatoes.

ROCKET SALAD 3.00

parmesan shavings, cherry tomatoes.

MIXED SALAD 2.50

FRENCH FRIES 2.50

PIZZA

Stone baked pizzas freshly made on site.

Extra toppings: Meat & Fish 1.50 per topping | Vegetables 1.00 per topping.

MARGHERITA (v) 8.95

Tomato sauce, mozzarella cheese, basil.

PROSCIUTTO E FUNGHI 9.50

Ham, mushrooms, tomato sauce, mozzarella cheese

PICANTE 9.50

Salami, chilli, peppers, tomato sauce, mozzarella cheese.

POLLO 9.95

Chicken, roasted peppers, tomato sauce, mozzarella cheese.

VEGETARIANA (v) 9.50

Peppers, courgettes, mushrooms, aubergine, tomato sauce, mozzarella cheese.

BIANCA 10.50

White base, mozzarella cheese, rocket, Parma ham, Parmigiano Reggiano shavings.

DOLCELATTE (v) 10.50

Mozzarella cheese, olives, tomato sauce, dolcelatte cheese, spinach.

CALZONE 11.50

Folded pizza, ham, pepperoni, ricotta cheese, tomato sauce, mozzarella cheese.

PEPPERONI 9.50

Pepperoni, mozzarella cheese, tomato sauce.

CAPRINA (v) 9.95

Tomato sauce, spinach, goat cheese, caramelized red onions.

MANZO 10.95

Mozzarella cheese, cherry tomatoes, beef bresaola, rocket and parmesan shavings.

ALLERGY & INTOLERANCES

If you have a food allergy or intolerance, please inform your server every time you visit, before you order, as not all ingredients can be listed. Whilst we take every care to prevent cross-contamination, please note we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present. We are unable to guarantee that products manufactured off-site do not contain traces of a specific ingredient.

WHITE WINE

Italian House white

175ml 4.50 250ml 5.50 Bottle 14.95

Pinot Grigio - Italy

175ml 4.95 250ml 5.95 Bottle 15.95

Crisp and fresh on the palate with a juicy citrus character and a hint of nuttiness.

Verdicchio Castel di Jesi - Italy 19.95

Dry with aromas of green pears and a hint of marzipan in a classic amphora bottle.

Bianco Piemonte - Italy 21.95

Golden colour with tropical fruit notes and floral aromas.

Gavi - Italy 19.95

A delicate fresh and fruity wine with light aroma of ripened apricot and almonds.

Sauvignon Blanc - Chile 22.95

Flavours of ripe tropical fruits, complemented by a bright acidity.

Chardonnay - Australia 18.95

Crisp and fresh with delicate floral aromas.

Sancerre - France 34.95

Ripe gooseberry aromas, bracing acidity, and flinty-smoke flavours.

RED WINE

Italian House red

175ml 4.50 250ml 5.50 Bottle 14.95

Shiraz - Australia

175ml 5.50 250ml 6.50 Bottle 18.95

Smooth and full on the palate. Sweet, ripe fruit on the finish and a hint of spice.

Montepulciano diAbruzzo - Italy 19.95

Intense and robust with warmth, spice and aromas of dried fruits.

Primitivo - Italy 19.95

Full-bodied, with a great concentration of ripe, rounded fruit characters including blackberry and blueberry.

Sangiovese Cabernet - Italy 18.95

Versatile wine with juicy red plum fruits.

Malbec - Argentina 19.95

Soft velvety texture and balanced flavour of black fruit and a touch of spice.

Chianti Riserva - Italy 23.95

Aged for two years, with notes of dried fruit and plums and a soft oak finish.

Barolo - Italy 34.95

Prestigious dry red wine with hints of vanilla and cherry conserve; robust yet elegant.

Amarone Della Valpolicella Classico - Italy 39.95

Black cherry, plum fruit and violets.

ROSE WINE

House Rose - Italy

175ml 4.95 250ml 5.95 Bottle 15.95

Dry rose wine with cherry red colour and fresh and pleasantly fruity aroma.

White Zinfandel - California

175ml 5.50 250ml 6.50 Bottle 17.95

Blends flavour of cherry and watermelon with hints of tangy raspberry red colour.

SPARKLING WINE

Prosecco

200ml 7.50 Bottle 22

Dry sparkling white wine with good acidity and soft, lightly creamy flavour.

Sparkling Rose 22

Fruity aromas with a touch of berries and tropical fruit, with a hint of roses and violet.

CHAMPAGNE

House Champagne 45

Light and refreshing Brut champagne with rich apple flavour.

Moet et Chandon 55

A subtle style of champagne. Dry, crisp and lively flavour with a seductive palate.

Veuve Clicquot Yellow Label 65

White fruits and raisins from the grape followed by vanilla. A fresh and fruity dry flavour.

Dom Perignon 200 (Pre-order only)

The most incredible champagne. Fresh and sharp notes of white pepper give way to liquorice and dried ginger, pear and mango with a smooth silk finish.

BELLINI'S
RISTORANTE

MENU