

# Bellini's

## Lunch & Pre Theatre Menu

2 Courses £21.50

Bread & butter £3.95 (V)  
Olives £4.50 (VG)

### STARTERS

- Zuppa del Giorno** - soup of the day, warm bread (VG)
- Parfait di Pollo** - chicken liver parfait, toasted brioche, apple and onion chutney
- Bruschetta Pomodoro** - toasted ciabatta bread topped with marinated tomatoes, red onion, basil and garlic (VG)
- Bianchetti** - deep fried whitebait with tartar sauce and fresh lemon
- Formaggio Fritto** - deep fried brie served with cranberry sauce (V)
- Coppa di Gamberetti** - classic shrimp and avocado salad (GF)
- Bruschetta Funghi** - toasted ciabatta bread topped with sauteed mushrooms (VG)

### MAIN COURSE

- Lasagna** - traditional homemade beef lasagne
- Spaghetti Carbonara** - thin laces of pasta with smoked bacon, cream, egg yolk, parmesan cheese and cracked black pepper
- Pollo** - breast of chicken, with a choice of button mushrooms, onions, white wine and cream sauce or black pepper, brandy, red wine, mustard and cream sauce served with fries
- Risotto** - arborio rice, truffle oil, seasonal mushroom & leek (VG)
- Frittelle di Pesce** - fishcake served with fries, a garnish of salad and saffron mayo
- Tagliatelle Sophia Loren** - ribbons of pasta with ham, mushrooms, onions, tomatoes and cream
- Spaghetti con Verdure** - thin laces of pasta with tenderstem broccoli, asparagus, onions, cherry tomato, garlic and olive oil (VG)
- Spaghetti Bolognese** - ribbons of pasta in a traditional bolognese sauce
- Bistecca** - minute steak, fries, garlic and herb butter (served pink or well done)
- Insalata di Pollo** - mixed salad leaves with house dressing and slices of chicken

### PIZZA

*Our traditional light crispy pizza's are hand stretched and oven baked to order, vegan cheese and gluten free bases are available on request*

**Pizza Margherita**, tomato sauce and fior di latte cheese (includes 2 toppings of your choice)

(extra toppings £1.00 each)

ham, mushrooms, roast peppers, pepperoni sausage, olives, pineapple, onions, garlic, chilli, fresh tomatoes, cured ham, tuna, anchovies, artichokes, fresh spinach, nduja, salami, mascarpone cheese, aubergine, stem broccoli, truffle oil

### Sauces and Sides

Vegetables of the Day £2.95  
Brandy and Peppercorn £2.95  
Frites £4.50  
House Salad & Dressing £4.95

Available Tuesday – Sunday

An optional 7.5% service charge will be added to your final bill. Some of our dishes may contain traces of nuts

(V) Vegetarian options (VG) Vegan options (G) Gluten Free options

## SPARKLING & CHAMPAGNE

	Btl
Prosecco DOC, Erfo Sartori, Veneto, Italy	£32.95
House Champagne, France	£49.95
Champagne, Laurent Perrier La Cuvee Brut, France	£59.95
Champagne, Pol Roger Brut Reserve, France	£79.95
Champagne, Laurent Perrier Rose, France	£99.95

## WHITE WINE

	175ml	250ml	Btl
Pieno Sud Bianco, IGT, Italy	£6.00	£8.65	£25.95
Sauvignon Blanc, Foncanelles, Pays D'OC, France	£6.50	£9.30	£27.95
Chardonnay, Kintu, Maule Valley, Chile	£6.50	£9.30	£27.95
Rioja Blanco, Marques de Caceres Excellence, Spain			£27.95
Pinot Grigio, DOC, Almorano, Delle Venezie, Italy	£7.20	£9.65	£28.95
Vermentino/Nuragus, Silenzi Bianco, Pala, Italy			£29.95
Grillo Angelo, DOC, Terre Siciliane, Italy			£29.95
Sauvignon Blanc, Allan Scott, Marlborough, New Zealand			£32.95
Greco di Tufo, Villa Matilde			£39.95
Albarino, Esencia Divina, Spain			£39.95
Gavi Di Gavi, la Contessa, Piemonte, Italy			£39.95

## RED WINE

	175ml	250ml	Btl
Pieno SUD Rosso, IGT, Italy	£6.00	£8.50	£25.95
Merlot, Foncanelles, Pays D'OC, France	£6.50	£9.30	£27.95
Malbec, Bodega Privada Bonarda, Argentina	£6.70	£9.55	£28.95
Appassimento, Borgo del Mandorlo, Puglia, Italy			£28.95
Montepulciano, DOC, Itynera, Italy			£32.95
Malbec, Picada P15, Patagonia, Argentina			£32.95
Chianti Classico, Peppoli, DOCG, Antinori, Italy			£34.95
Chianti Classico Riserva, DOCG, Antinori, Italy			£39.95
Rioja, Marques De Caceres Excellens Reserva, Spain			£39.95
Barolo Superiore, DOCG, Prunotto, Italy			£59.95
Brunello di Montalcino, DOCG, Antinori, Italy			£69.95
Costasera Amarone della Valpolicella, Classico, DOCG, Masi, Italy			£69.95

## ROSE WINE

	175ml	250ml	Btl
Pieno Sud Rosato, IGT, Italy	£6.00	£8.50	£25.95
Zinfandel Rose, Buffalo Ridge, California, U.S.A	£6.50	£9.30	£27.95
Pinot Grigio Rosato, DOC, Almorano, Italy	£6.50	£9.30	£27.95

## DESSERT WINE & DIGESTIFS

Sauternes 37.5cl, France	£24.95
Graham's Six Grape, Portugal 50ml	£4.95
Graham's Tawny 10yr Old 75cl, Portugal	£59.95

Other Digestifs and Cognac available upon request

## APERITIFS

<b>Calice di Prosecco</b>	<b>£7.95</b>
A flute of refreshing prosecco	
<b>Bellini</b>	<b>£8.50</b>
Italian classic, peach purée and prosecco	
<b>Rossini</b>	<b>£8.50</b>
Strawberry purée and prosecco	
<b>Aperol Spritz</b>	<b>£9.95</b>
Aperol, prosecco and soda	
<b>Negroni</b>	<b>£9.50</b>
Gin, campari and vermouth rosso	
<b>Negroni Sbagliato</b>	<b>£9.95</b>
Prosecco, campari and vermouth rosso	

## COCKTAILS £9.95 each

**MOJITO**  
white rum, fresh mint, sugar syrup, fresh lime and crushed ice,  
topped with soda

**COSMOPOLITAN**  
vodka citron, cointreau, cranberry juice and fresh lime

**ESPRESSO MARTINI**  
vanilla vodka, kahlua and espresso

**PASSIONFRUIT MARTINI**  
passoa, vanilla vodka, lime, sugar syrup and a shot of prosecco

## COOLERS

<b>Cool Cucumber £4.95</b>
Elderflower cordial, cucumber and tonic
<b>Fiery Berry £4.95</b>
Cranberry and apple juice with ginger ale

## SPIRITS

A wide selection of spirits are available from £4.00 per 25ml, Please ask your server  
Mixers £2.00 per bottle

## BEERS & CIDERS

Peroni Nastro Azzurro 33cl, Italy	£5.50
Peroni Nastro Azzurro 330ml 0%, Italy	£4.50
Ichnusa 33cl, Italy	£4.95
Double Dragon 500ml 4.2%, Wales	£5.95
Orchard Gold Cider 500ml 4.9%, Wales	£5.95

## SOFT DRINKS

Coca Cola 200ml Btl	£2.50
Diet Coke 200ml Btl	£2.50
Lemonade 200ml Btl	£2.50
Soda Water 200ml Btl	£2.00
Tonic Water	£3.00
San Pellegrino (Lemon, Orange, Blood Orange)	£3.50
Selection of Fruit Juices	£2.95
San Pellegrino, Sparkling Water (50cl)	£3.95
Acqua Panna, Still Water (50cl)	£3.95