

Bellini's

A la Carte Menu



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

STARTERS

- Calamari** - squid, lightly coated in rice flour and deep fried, served with lemon £9.95 (GF)
Caprese - mozzarella and tomato with olive oil £9.95 (V) (GF)
Fritto Misto - deep fried squid and king prawns served with fresh lemon and saffron mayo (ideal to share) £19.95 (GF)
Zuppa del Giorno - soup of the day, warm bread £6.50 (VG)
Parfait di Pollo - chicken liver parfait served with toasted brioche, apple and onion chutney £8.50
Gamberoni - king prawns, garlic & white wine butter £11.95 (GF)
Coppa di Gamberetti - classic shrimp and avocado cocktail salad £9.95 (GF)
Bruschetta Pomodoro - toasted ciabatta bread topped with marinated tomatoes, red onion, basil and garlic £6.50 (VG)
Insalata con Capesante - scallops, bacon lardons, salad leaves and balsamic glaze £15.95
Bruschetta Funghi - toasted ciabatta bread topped with sauteed mushrooms £6.50 (VG)

MAIN COURSE

**All marked main courses are served with vegetables of the day*

- Lasagna** - traditional homemade beef lasagne £16.50
Risotto - arborio rice, truffle oil, seasonal mushroom and leek £16.50 (VG)
***Saltimbocca** - pan fried veal escalopes topped with cured ham, sage and white wine £21.95
Spaghetti Marinara - thin laces of pasta, squid, king prawns, mussels, chilli, garlic and cherry tomatoes £19.95
***Pollo alla Crema** - breast of chicken, mushrooms, onions, white wine and cream £19.95 (GF option available)
***Costata di Manzo** - 14oz Welsh dry aged rib eye steak £29.95
***Salmone al Forno** - oven baked salmon fillet in a dill and cream sauce £22.95
Spaghetti con Verdure - thin laces of pasta with tenderstem broccoli, asparagus, onions, cherry tomato, garlic and olive oil £16.95 (VG)
***Pollo Nero** - breast of chicken in a black pepper, red wine, mustard and cream sauce £19.95
Spaghetti Capesante - ribbons of pasta with scallops, king prawns, garlic, cherry tomatoes, olive oil and a touch of chilli £19.95
Branzino - pan fried seabass in garlic and white wine with cherry tomatoes, potatoes and tenderstem broccoli £22.95
Spaghetti Carbonara - thin laces of pasta with smoked bacon, cream, egg yolk, parmesan cheese and cracked black pepper £16.95
***Porchetta** - roasted belly pork filled with garlic, rosemary and breadcrumbs served with red wine jus £19.95
Tagliatelle Abruzzese - ribbons of pasta with lamb meatballs, diced pancetta, sliced roasted peppers, tomatoes and chilli £16.95

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 £14.95

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

(extra toppings £1.00 each)

Sauces and Sides

Mushroom, onions, white wine and cream £2.95
Brandy and Peppercorn £2.95
Fries £4.50
House Salad & Dressing £4.95
Green Leaf Salad £3.95



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 (GF) 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, Montecelli, DOC, 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, IGT, Villa Molino, 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

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

Cool Cucumber £4.95
Elderflower cordial, cucumber and tonic
Fiery Berry £4.95
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-Gluten Free 33cl, Italy	£4.95
San Miguel 330ml 0%, Spain	£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