

ANTIPASTI (STARTER)

Bruschetta classica (v) £4,95

Tomato, extra virgin olive oil, oregano and garlic

Bruschetta Bellini £5,95

Tomato, mozzarella, Parma ham extra virgin olive oil and basil

Bruschetta Calabrese £5,95

Tomato, mozzarella, spicy italian sausage sauce, extra virgin olive oil and basil

Caprese & Prosciutto £7,95

Mozzarella fior di latte, tomatoes and Parma ham

Polpette al sugo £6,95

Meatballs served in a tomato sauce with toast

Affettati misti £9,95

The authentic way to start your meal. A selection of italian cured meats and fior di latte mozzarella

Zuppa Bellini (v) £5,95

Soup of the day – Please ask staff for details

Antipasto vegetariano (v) £6,95

A selection of mixed vegetables, grilled and marinated in herbs

Fritto misto £7,95

Crispy fried squid and king prawns served with tartara sauce

Salmone affumicato £7,95

Finest smoked salmon served with toast

Ravioli all'aragosta £7,95

Ravioli stuffed with lobster served with seafood in a creamy and tomato sauce

Gamberoni piccanti £7,95

Sauteed king prawns served with garlic and fresh chilli in a white wine sauce

Gamberoni crema & pomodoro £7,95

Sauteed king prawns served with garlic and fresh chilli in a creamy tomato sauce

GARLIC BREAD (PIZZA SIZE)

Italian Focaccia £4,95

Plain £4,95

Spicy £4,95

Cheese £5,95

Tomato £5,95

Tomato & cheese £5,95

SALAD

Caesar salad £8,95

Lettuce, chicken, croutons, parmesan, olive oil and Caesar dressing

Mixed salad £3,95

Lettuce, cherry tomato, carrot and cucumber

Insalata Bellini £8,95

Mozzarella fior di latte, olives, cherry tomato, croutons, red onions, lettuce, cucumber, carrot and chicken

SECONDI DI PESCE (FISH)

Spigola al forno * £18,95

Oven baked fillet's of seabass cooked with cherry tomatoes and garlic in a white wine sauce

Spigola alla Livornese * £18,95

Oven baked fillet's of seabass cooked with capers, cherry tomatoes and black olives

* Served with a choice of roast potatoes or chips

BELLINI

FINEST ITALIAN CUISINE

MAIN COURSE - PRIMI PIATTI – PASTA (GLUTEN FREE PENNE PASTA OPTION AVAILABLE)

Risotto ai funghi porcini £10,95

Risotto cooked with Porcini mushroom and bacon in a touch of creamy sauce

Lasagna £8,95

Oven-baked layers of pasta with bolognese béchamel and parmesan cheese topped with mozzarella

Spaghetti alla carbonara £8,95

Spaghetti pasta with smoked pancetta, egg yolk, cream and parmesan cheese

Spaghetti bolognese £8,95

Spaghetti with rich beef bolognese sauce

Strascinati con polpette £9,95

Fresh home made pasta served with meatballs in tomato sauce. Similar to Orecchiette but pulled to make a longer shape

Linguine ai gamberoni £10,95

Linguine pasta with king prawns in a chilli, garlic and cherry tomato sauce

Penne alla calabrese £9,95

Rich tomato sauce with chilli, garlic and spicy Calabrian spreadable sausage (Nduja)

Penne all'arrabbiata £8,95

A simple but classic pasta dish. Rich tomato sauce with chilli and garlic

Penne al salmone £10,95

Penna pasta cooked with smoked salmon and brandy in a tomato creamy sauce

Penne al pollo £8,95

Penne pasta cooked with chicken, garlic and basil in a tomato sauce

Strascinati alla calabrese £9,95

Fresh home made pasta in a Calabrese style carbonara. Spicy Calabrian spreadable sausage (Nduja), egg yolk, cream and parmesan cheese. Similar to Orecchiette but pulled to make a longer shape

Ravioli ricotta e spinaci £10,95

Home made ravioli with ricotta and spinach, in a creamy sauce

Ravioli all'aragosta £11,95

Ravioli stuffed with lobster served with seafood in a creamy and tomato sauce

WEEKLY DEAL

Kid's menu £7,95

Delicious fresh dishes, tasty and healthy especially designed for children's

Menu rapido (ask staff for details) £8,95

One course and a soft drink

Lunch & Early bird menu' £12,95

Every day until 4:30 pm

Bellini wine night (Sunday, Monday & Tuesday) £19,95

2 course with one bottle of wine for 2 (supplement charge of £ 3,95 for meat and fish dishes)

“Please note: Weekly deal menu's are not available in December and on Bank Holidays”

“The best way to finish your meal, ask a digestif from the HOUSE. Limoncello, Liquirizia”

BELLINI OFFERS A WIDE VARIETY OF DISHES USING FRESH INGREDIENTS, PREPARED FROM THE MOMENT YOU ORDER IN A TRADITIONAL ITALIAN STYLE

All dishes are freshly prepared, so we would gratefully appreciate your patience

Allergy Advice: If you have any food allergies or intolerances please ask for assistance and more detailed information about our dishes. Whilst we try to highlight all potential allergies. We cannot completely guarantee that there are no traces of nuts or gluten in our products. (V) Denotes items that may be suitable for vegetarians; however some cheeses used may contain rennet, as an alternative which is entirely suitable for vegetarians. Not all ingredients are shown in the dish descriptions. Fish & meat dishes may contain some bones. All prices are in £ and inclusive of VAT.

MAIN COURSE - SECONDI DI CARNE (MEAT)

Pollo Valdostana * £14,95

Pan-fried chicken breast topped with cooked ham & mozzarella

Pollo ai funghi * £13,95

Pan-fried chicken breast cooked in a creamy mushroom, whole grain mustard and onion sauce

Pollo alla Milanese * £13,95

Pan-fried and breaded chicken breast

Pollo Diana * £13,95

Pan-fried chicken breast served with Diana sauce

Medaglioni ai funghi porcini * £24,95

Medallion fillet steak, served with a classic porcini mushroom sauce

Saute' di manzo stroganoff £19,95

Sautéed strips of fillet of beef, with cream, mushroom, onion, paprika and brandy sauce, served with cheese risotto

Filetto plain * £23,95

8oz tender fillet steak

* Served with a choice of roast potatoes or chips

SAUCE: £2,50

Pepper, Garlic, Mushroom, Diana

PIZZE (THIN CRUST, FRESHLY MADE)

Margherita (v) £7,95

Tomato, mozzarella, basil and extra virgin olive oil

Diavola £8,95

Tomato, mozzarella, spicy pepperoni and chilli

Zingara £9,95

Tomato, mozzarella, cooked ham and mushroom

4 stagioni £10,95

Tomato, mozzarella, pepperoni, cooked ham, mushroom and olives

Vegetariana (v) £10,95

Tomato, mozzarella, aubergine, courgette, mushroom and peppers

Calzone Classico £9,95

Tomato, mozzarella, cooked ham

Pizza con pollo £10,95

Tomato, mozzarella, chicken, bacon and basil

Pizza Calabrese £9,95

Tomato, buffalo mozzarella and spicy Calabrian spreadable sausage (Nduja)

Pizza Bomba £10,95

Tomato, mozzarella, ham, speck, pepperoni, bacon

Pizza Tonno e cipolla £10,95

Tomato, mozzarella, tuna, onions and black olives

SIDE ORDER

Bread £2,95

Olives £2,95

Chips £2,95

Roast potatoes £2,95

Mixed vegetables £3,95

ROSSO (RED)

1/2 bottle of House RED

£9,95

Valpolicella Classico. Dry taste, smooth with a hint of bitter cherry (12% vol.)

Rosso della casa (House Red)

£18,95

This wine has a ruby-red colour with purple tints, a fruity, fragrant bouquet with hints of wild berries and a fresh, delicate taste. (12% vol.) gls £4,55

Merlot

£22,95

100% Merlot

Ruby red colour with violet reflex. Red fruits notes with an elegant tannin. Intense with a good structure. (12.5 % vol.) gls £5,55

Chianti DOCG

£22,95

Sangiovese, Canaiolo, Tuscan Trebbiano & Malvasia

gls £5,55

Bright red colour, tending slightly to garnet with an intense bouquet. Velvety on the mouth with a great tannin characteristic. (12,5% vol.)

Valpolicella Classico DOC

£27,95

100% Valpolicella

Gls £6,55

Ruby red in color. A fine vinous ethereal bouquet. Dry taste, smooth with a hint of bitter cherry. (12% vol.)

Barbera D'Asti

£29,95

100% Barbera

gls £6,95

Strong, fragrant bouquet with aromatic overtones of ripe grapes. Its warm, generous taste and delicate, soft flavour combine with its pleasant acid freshness, with smooth, opulent finish. Full purple red colour, vivid, plummy and fruity on the nose with a ripe, smooth palate. (12.5%)

Barolo DOCG

£59,95

100% Nebbiolo (Michet, Lampia' and Rose')

The taste is dry, full, austere, and velvety. The scents are of violet, rose and spices. It has a garnet red colour. (14% vol.)

Amarone della Valpolicella DOC

£75,95

Corvina Veronese, Rondinella & Molinara

Intense garnet-red colour. A wine with fine, fragrant bouquet and a dry, full complex and velvety smooth taste. Rich and warm on the palate with strong, supple tannins, great length and an almond aftertaste. (15% vol.)

Brunello Di Montalcino DOC

£79,95

100% Sangiovese

The Brunello or Sangiovese Grosso grape, superior clone of Sangiovese must be aged for a minimum 48 months prior to release. With a slightly warmer, drier climate than neighbouring Chianti, fuller & richer wines than anywhere else in Tuscany are produced and this wine is no exception. Ruby to garnet red in colour with notes of cherry jam and leather on the nose. Elegant and slightly acidic on the palate. Excellent length. (14.5% vol.)

BELLINI

BIANCO (WHITE)

1/2 bottle of house white

£9,95

SOAVE. Bright yellow colour with an intense medium dry fruit taste. (12% vol.)

Bianco della casa (House white)

£18,95

Straw yellow in colour. A fruity, floral bouquet with hints of citrus and a full bodied, fresh and harmonious flavour. (11.5% vol.) gls £4,55

Pinot Grigio IGT

£22,95

100% Pinot Grigio

gls £5,55

Light, straw colour. Fine, elegant, clean and intense in aroma. Dry to taste with a pleasant green apple aftertaste. A lively and easy to drink wine. (12% vol.)

Chardonnay IGT

£22,95

100% Chardonnay

gls £5,55

Medium lemon colour with greenish reflex. On the nose displays notes of fruits and white flowers. Powerful taste with a great body. (12% vol.)

Verdicchio DOC

£27,95

100% Verdicchio

gls £6,55

A classic Verdicchio in the famous Anfora bottle. The wine has a brilliant straw colour with green tints, a fresh & fruity bouquet with hints of citrus and a full bodied, fresh and harmonious flavour. (12.5% vol.)

Sauvignon Blanc DOC

£27,95

100% Sauvignon Blanc

gls £6,55

The Villa Chiopris Sauvignon has a lovely chalky nose with hints of pear drop on the nose and a pleasant bitter finish. (12.5% vol.)

Vermentino Di Sardegna

£32,95

95% Vermentino & 5% Uve da aroma primario

gls £7,55

The wine has a bright yellow colour with a slight greenish tinge. A subtle, delicate and intense bouquet with a fresh, dry, well defined palate. (13.5% vol.)

Gavi di Gavi

£35,95

100% Cortese

Light straw yellow colour with a greenish hue. The perfume is delicate, with hints of ripe peach and almonds. The flavour is dry, fresh, light and tasty. (12% vol.)

ROSATO (ROSE')

Zinfandel Rosé

100% Zinfandel

£22,95

gls £5,55

White Zinfandel hardly needs an introduction. Medium to sweet it can seem a little sweeter depending temperature, making it extremely versatile. Look for fruit flavours of dried cranberry, watermelon, fresh cherry and strawberry note. A fruity lingering finish. (11% vol.)

Rosato della casa

50% Sangiovese & 50% Montepulciano

£22,95

gls £5,55

A muted salmon pink colour with an intense fresh and fruity bouquet and an elegant, gentle taste. (12% vol.)

SPUMANTE (SPARKLING)

Italian Prosecco Brut

100% Prosecco

£25,95

gls £5,95

Aromas and flavours of sliced apple and fresh cream. Clean mineral finish with a light fizz. 11% Vol.

CHAMPAGNE

House Champagne Brut

£35,95

gls £8,95

House Champagne Rose'

£39,95

Veuve Clicquot Brut

A Champagne House is eventually judged on the quality of its Brut Non Vintage. It is in the making of such a wine that the true Art of Champagne blending reveals itself. This is an art in which the House of Veuve Clicquot excels. (12.0%)

£65,95

Laurent Perrier Rosé

The shape of the badge on the bottle dates back from Henry V and is one of the rare Pink Champagnes obtained by maceration which gives its remarkable flavour. (12.0%)

£85,95

Dom Perignon

Fresh, crystalline and sharp, the first nose reveals a unique vegetal, aquatic world, with hints of white pepper and gardenia. The wine's maturity then makes a gentle appearance before exhaling peaty accents. (12.5%)

£169,95

All prices are in £ and inclusive of vat.