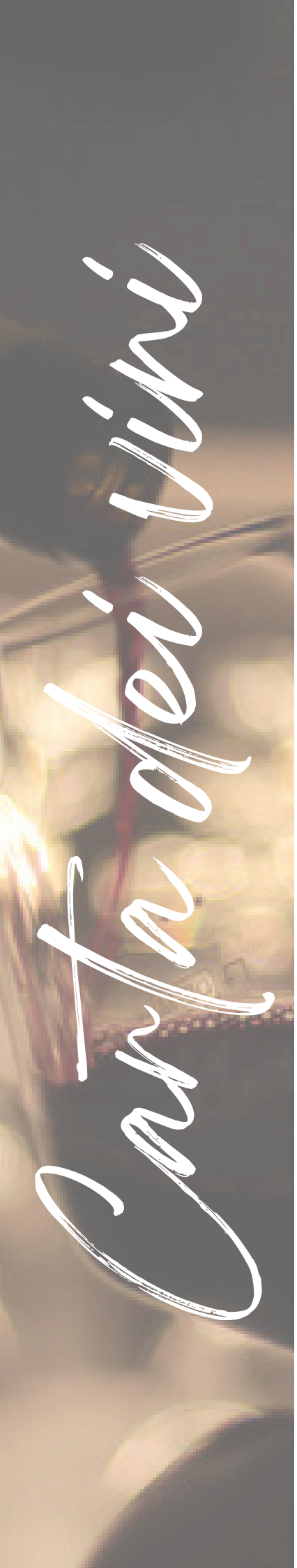


Wine list

House	Bottle	125ml	175ml	250ml
Montepulciano - red	21.90	4.90	5.90	7.50
Trebbiano - white	21.90	4.90	5.90	7.50
Rosé				
Pinot grigio delle venezie blush	26.90	5.90	6.90	9.30

Red

	Bottle
Merlot IGT (Veneto) Soft, juicy with good structure, balanced acidity and defined tannin.	27.90
Valpolicella classico DOC (Veneto) Well structured, rounded and harmonious with fruit notes.	34.90
Chianti classico DOCG (Toscana) Intense and clean ruby red with vanilla and floral overtones of violet and iris.	36.90
Primitivo di manduria DOC (Puglia) Deep, dense ruby red with a nose of prunes, dates, figs and a hint of sweet spices.	33.90
Nero d'avola Doc (Sicilia) Deep ruby red full-bodied wine with a notes of dark fruits, spice and tobacco.	31.90
Barolo DOCG (Piemonte) A deep ruby garnet, full bodied red. Full aromas of dried fruit and leather.	53.90

White

Pinot grigio delle venezie DOC (Veneto) Dry, refreshing and crisp wine from Veneto.	27.90
Orvieto classico amabile DOC (Umbria) Medium dry, light and crisp with a touch of sweetness.	27.90
Frascati DOC (Lazio) Dry, light, zesty citrus and crispy flavour.	27.90
Sauvignon blanc (Friuli) Pale snow yellow with a well balanced dry fruity flavour.	30.90
Grillo IGP (Sicilia) Bright straw yellow, notes of fruit and floral aroma.	31.90
Gavi di gavi DOCG (Piemonte) Dry, brilliant yellow, intense scent with apricot and grapefruit notes.	33.90

Sparkling

	Bottle	Glass
Prosecco extra dry	27.90	7.90
Prosecco rosé extra dry	28.90	
Piper heidsieck	59.00	
alternative champagne	44.90	

Drink list

Soft drink	1/2 pint	Bottle/can	pint
Coke/lemonade/tonic/soda	3.00		4.50
Appletiser/elderflower		3.00	
Lemon/orange san pellegrino 330ml		3.70	
J2O 275ml (app/man - app/ras - ora-pas)		3.70	
Mineral water - sparkling/Still		3.90	

Beer and Cider	1/2 pint	Bottle/can	pint
Moretti	4.90		7.50
Moretti shandy	3.90		5.90
Peroni 330ml		4.50	
0% alcohol lager	3.90		5.90
Cider 568ml		4.90	

Spirits	Single	Double
Regular spirits	5.20	8.20
Regular spirits with mixer	7.50	9.90
Premium spirits	6.90	8.90
Premium spirits with mixer	9.20	10.90

Cocktails

Bellini 8.50

Prosecco, peach juice and granadine.

Limoncello Bellini 8.50

Limoncello, Prosecco, frozen raspberries and a dash of lemonade.

Amaretto sour 8.50

Amaretto Disaronno, fresh lemon juice, lemonade and maraschino cherry.

Wendy's Espresso Martini 9.50

Vodka, Kahlua, Grand Marnier and a shot of espresso.

Limoncello Margarita 9.50

Tequila, Limoncello, Grand Marnier and lemonade.

Aperol Spritz 9.50

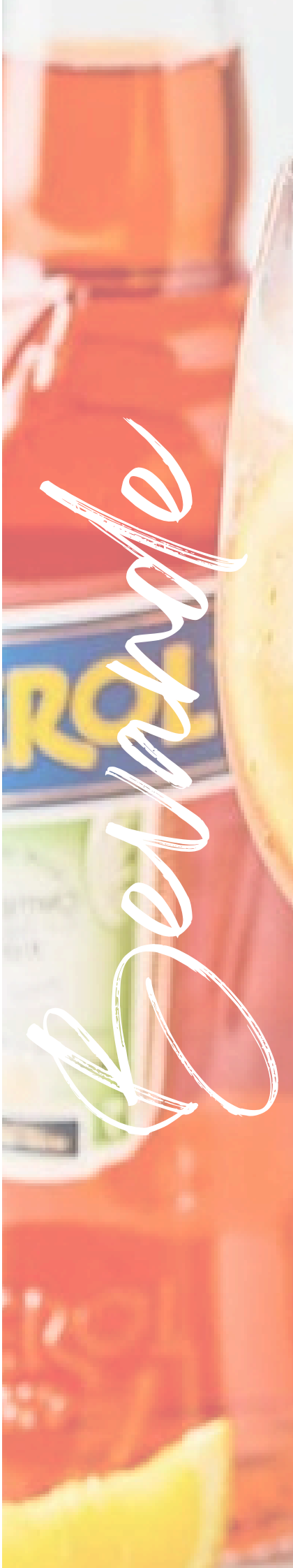
Aperol, Prosecco and soda water. (Lemonade version available)

Pornstar Martini 9.50

Passion fruit base, 50ml vodka, hint of vanilla, served with a shot of prosecco.

Negroni 9.90

Gordon's gin, Martini rosso and Campari.



Bellini
Italian Restaurant

Starters

Zuppa del giorno (V) (Vegan and GF available) £ 7.50
The Chef's choice of soup for the day.

Bruschetta campana(V) (Vegan and GF available) £ 8.50
Toasted bread topped with garlic butter, red onion, fresh mozzarella and tomato with basil and olive oil dressing.

Arancino £ 8.50
Rice ball filled with brie, bacon and peas, deep fried and served with a spicy tomato sauce.

Funghi all'aglio (V) (Vegan and GF available) £ 8.50
Oven baked mushrooms with garlic butter, parsley and lemon, served with toasted ciabatta bread.

Insalata caprese (V) (GF) £ 8.50
Slices of fresh tomato and mozzarella cheese, dressed with basil and extra virgin olive oil.

Halloumi alla griglia (V) (GF) £ 8.90
Chargrilled Halloumi cheese slices served on a bed of fresh spinach drizzled with extra virgin olive oil.

Pate' di pollo (Gluten Free available) £ 8.90
Homemade chicken liver paté served with mixed leaves and toasted bread.

Calamari fritti (Dairy free available) £ 9.90
Fried squid ring, served with garlic mayonnaise.

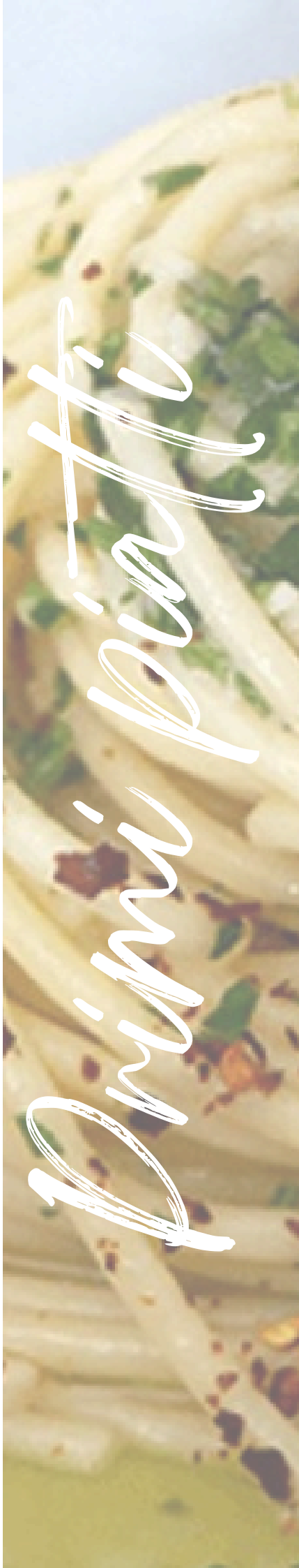
Gamberoni all'aglio (Dairy free available) £ 11.50
Peeled king prawns in a butter, garlic, white wine and parsley sauce.

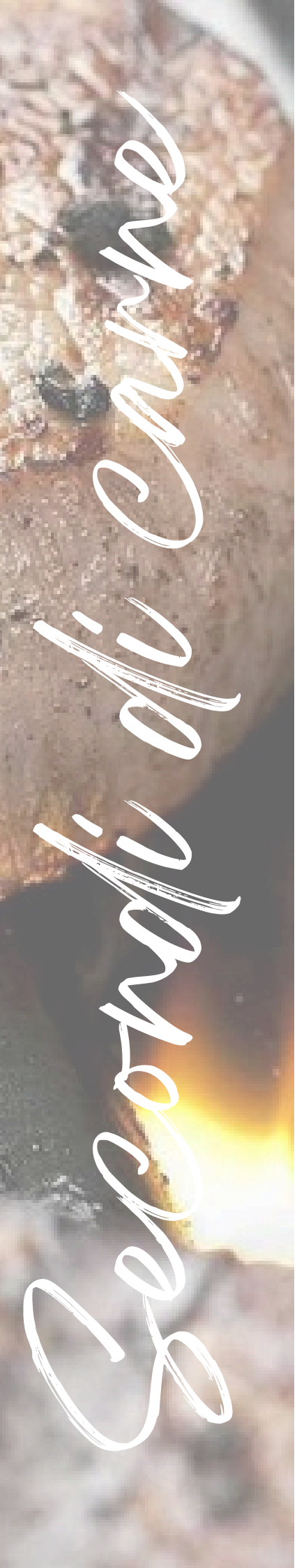
Cozze alla napoletana (Dairy free available) £ 11.50
Sautéed Mussels in a rich tomato sauce with garlic, parsley, white wine and chilli.

Antipasto all'italiana (Gluten free available) £ 11.50
A selection of Italian cured meats with pickles and cheese served with toasted bread.

Pasta and Risotto

	Main	Starter
Lasagna al forno Home made oven baked lasagna.	£ 12.90	£ 9.90
Linguine vegetariane (V) Dairy and gluten free available Linguine pasta with aubergines, courgettes and mushrooms, in a garlic and chilli tomato sauce.	£ 12.90	£ 9.90
Penne all'arrabbiata (VE) (gluten free available) Penne pasta in garlic, tomato, white wine, cherry tomato & chilli sauce.	£ 11.90	£ 9.90
Linguine alla bolognese Dairy and gluten free available Linguine pasta with the world-renowned minced meat sauce.	£ 12.90	£ 9.90
Linguine alla carbonara (gluten free available) Linguine pasta with onion, Pancetta and cream finished with an egg yolk.	£ 12.90	£ 9.90
Linguine dello chef Dairy and gluten free available Linguine pasta with Mussels and King prawns sauteéd in extra virgin oil, garlic, white wine, chilli and Cherry tomatoes.	£ 16.90	£ 12.90
Penne al dolcelatte (V) (gluten free available) Penne pasta in a rich cream and Italian blue cheese sauce.	£ 12.90	£ 9.90
Penne al salmone e piselli Dairy and gluten free available Penne pasta in a smoked salmon, peas, cream, tomato, onion and brandy sauce.	£ 13.90	£ 9.90
Pappardelle alla finocchiona large ribbon pasta in a fresh sausage, fennel, chilli and creamy tomato sauce.	£ 13.90	£ 9.90
Pappardelle gamberetti e pollo Dairy and gluten free available Large ribbon pasta cooked with chicken, prawns, cherry tomatoes in white wine and cream sauce.	£ 13.90	£ 9.90
Pappardelle stroganoff Dairy and gluten free available Large ribbon pasta cooked with diced beef, mushrooms, French mustard, tomato and cream sauce.	£ 13.90	£ 9.90
Risotto vegetariano (V) (GF) Classic Arborio rice with closed cup mushrooms, porcini mushrooms, peas and saffron.	£ 14.90	£ 10.90
Risotto misto (GF) Classic Arborio rice with garlic, chicken and porcini mushrooms.	£ 14.90	£ 10.90
Risotto ai frutti di mare (GF) Arborio rice with mussels, king prawn, shrimps and squid with a touch of tomato.	£ 16.90	£ 11.90
Ravioli all'aragosta Fresh pasta parcels filled with lobster, tossed in a creamy tomato sauce with prawns.	£ 16.90	£ 12.90





Meat main courses

ALL SERVED WITH FRESH VEGETABLES.

FILETTO AL DOLCELATTE (GF) £ 26.90

GRILLED FILLET OF BEEF WITH ITALIAN BLUE CHEESE SAUCE.

FILETTO CASANOVA DAIRY AND GLUTEN FREE AVAILABLE £ 26.90

GRILLED FILLET OF BEEF IN A RICH SAUCE OF PINK PEPPERCORNS, FRENCH MUSTARD, CREAM AND A SPLASH OF BRANDY.

FILETTO AL PROSCIUTTO E MOZZARELLA DAIRY AND GLUTEN FREE AVAILABLE £ 26.90

GRILLED BEEF FILLET IN BRANDY, CREAM AND TOMATO SAUCE, TOPPED WITH MOZZARELLA AND PARMA HAM.

FILETTO ALLA MOSTARDA DAIRY AND GLUTEN FREE AVAILABLE £ 26.90

GRILLED FILLET OF BEEF, WITH STRONG TOMATO, COGNAC, FRENCH MUSTARD AND ROSEMARY SAUCE.

FILETTO MARE E MONTI DAIRY AND GLUTEN FREE AVAILABLE £ 32.90

GRILLED FILLET BEEF WITH PRAWNS, MUSSELS AND MUSHROOMS IN A DELICATE GARLIC AND WHITE WINE SAUCE

POLLO DEL MEDITERRANEO (GLUTEN FREE AVAILABLE) £ 17.90

CHICKEN BREAST IN A SWEET, CREAMY MARSALA WINE SAUCE WITH PEAS AND ONIONS.

POLLO CREMA E FUNGHI (GLUTEN FREE AVAILABLE) £ 17.90

CHICKEN BREAST WITH GARLIC, CLOSED CUP MUSHROOMS, WHITE WINE AND CREAM SAUCE.

POLLO PICCANTE DAIRY AND GLUTEN FREE AVAILABLE £ 17.90

CHICKEN BREAST WITH MUSHROOM, OLIVES, ROSEMARY, CHILLI AND TOMATO SAUCE.

POLLO AI PEPERONI DAIRY AND GLUTEN FREE AVAILABLE £ 17.90

CHICKEN BREAST WITH PEPPERS AND PEAS IN A TOMATO SAUCE.

MAIALE ALLA SENAPE (GLUTEN FREE AVAILABLE) £ 17.90

PORK FILLET ESCALOPE IN A MUSHROOM, ENGLISH MUSTARD, ROSEMARY AND CREAM SAUCE.

MAIALE ALLA PIZZAIOLA DAIRY AND GLUTEN FREE AVAILABLE £ 17.90

PORK FILLET ESCALOPE IN GARLIC TOMATO WHITE WINE, OLIVE AND OREGANO SAUCE.

VITELLO CREMA E FUNGHI (GLUTEN FREE AVAILABLE) £ 22.95

VEAL ESCALOPE IN A GARLIC, CLOSED CUP MUSHROOMS, WHITE WINE AND CREAM SAUCE.

SALTIMBOCCA ALLA ROMANA DAIRY AND GLUTEN FREE AVAILABLE £ 22.95

VEAL ESCALOPE WITH PARMA HAM, PAN-FRIED WITH BUTTER, PINOT GRIGIO AND SAGE.

Bellini
Italian Restaurant

Fish main courses

ALL SERVED WITH FRESH VEGETABLES.

BRANZINO ALL'ACQUA PAZZA — DAIRY AND GLUTEN FREE AVAILABLE — £ 24.50

SEA BASS FILLETS COOKED IN GARLIC, ONIONS, TOMATO AND WHITE WINE SAUCE.

PESCE SPADA ALLA SICILIANA — DAIRY AND GLUTEN FREE AVAILABLE — £ 23.50

SWORDFISH STEAK COOKED WITH OLIVE OIL, GARLIC, CAPERS, OLIVES, RED ONIONS AND CHERRY TOMATO SAUCE.

SALMONE AL PROSECCO — DAIRY AND GLUTEN FREE AVAILABLE — £ 23.50

FRESH SALMON FILLET IN A TOMATO, RED ONIONS AND CREAMY SAUCE, FINISHED WITH A SPLASH OF PROSECCO.

ORATA CON SPINACI E PATATE — DAIRY AND GLUTEN FREE AVAILABLE — £ 24.50

SEA BREAM FILLETS PAN FRIED IN GARLIC, PINK PEPPERCORNS, FENNEL SEEDS AND WHITE WINE SAUCE, SERVED ON A BED OF SAUTÉED POTATOES AND BABY SPINACH.

Side dishes

CLASSIC GARLIC BREAD	£ 4.90
CLASSIC GARLIC BREAD WITH MOZZARELLA	£ 5.90
GARLIC PIZZA BREAD WITH MOZZARELLA	£ 7.50
SKINNY FRIES	£ 4.00
OLIVES AND TOASTED BREAD	£ 3.90
TOMATO AND ONION SALAD	£ 3.90
MIXED SALAD	£ 3.90
FRESH VEGETABLES	£ 4.50

Bellini
Italian Restaurant

Pizza

Margherita (V) £ 9.95
Classic mozzarella cheese and tomato sauce pizza.

Pizza al prosciutto £ 13.95
Pizza with tomato sauce, mozzarella cheese, Parma ham, rocket leaves and parmesan flakes.

Pizza ai quattro formaggi £ 12.95
Pizza with Mozzarella, Provolone, Parmesan and Gorgonzola cheese.
Please note this is a "Pizza Bianca", so is not a tomato base pizza.

Pizza vegetariana (V) £ 11.95
Pizza with mozzarella cheese, tomato sauce and fresh mix vegetables.

Pizza al salame piccante £ 11.95
Pizza with spicy salami, spianata and salame napoli with tomato sauce and mozzarella cheese.

Pizza Bellini £ 12.95
Pizza with mozzarella cheese, tomato sauce, tuna, olives and red onions.

Calzone £ 11.95
Folded pizza with tomato, mozzarella, mushrooms and salami, topped with a chilly tomato sauce.

Pizza pepperoni £ 10.95
Pizza with mozzarella cheese, tomato sauce and Italian pepperoni salami.

Pizza ai frutti di mare £ 16.95
Pizza with mozzarella cheese, tomato sauce, mussels, prawns and squids.

Please note pizza is not available at lunchtime

Desserts

Cheesecake of the week £ 7.90
Ask a member of the staff for the flavour of the week.

Nemesis (GF) (Dairy free available) £ 7.90
Luxurious, rich dark chocolate torte, with vanilla ice cream or fresh cream.

Tiramisu £ 7.90
Classic italian coffee flavour dessert.

Crème brûlée (Gluten free available) £ 7.90
Rich custard base topped with a texturally contrasting layer of hardened caramelized sugar.

Sgroppino (GF) (DF) £ 7.90
Refreshing alcoholic drink/dessert based on Italian lemon sorbet and Prosecco.

Italian ice cream and sorbet Dairy and gluten free available £ 7.90
Ask a member of the staff for the available flavours.

Fudge cake (Dairy free available) £ 7.50
Warm chocolate fudge cake served with a scoop of vanilla ice cream.

Affogato al caffè (GF) (Dairy free available) £ 7.90
Vanilla ice cream "drowned" with a shot of hot espresso and Amaretto liqueur.

Cheese and biscuits £ 10.95
Selection of our favourite Italian cheeses served with biscuits.

Coffee and sweet sicilian pastry £ 5.30
Americano, Cappuccino or Latte and a chocolate and hazelnut or lemon pastry.