

Bellini's

Lunch & Pre Theatre Menu

2 Courses £19.95



Bread & butter £3.50 (V)

Olives £3.95 (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)

Tagliatelle 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 £3.95

House Salad & Dressing £4.95

Available Tuesday – Saturday



An optional 10% 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	£89.95

WHITE WINE

	175ml	250ml	Btl
Pieno Sud Bianco, IGT, Italy	£5.85	£8.30	£24.95
Sauvignon Blanc, Foncanelles, Pays D'OC, France	£5.85	£8.30	£24.95
Chardonnay, Kintu, Maule Valley, Chile	£5.85	£8.30	£24.95
Rioja Blanco, Marques de Caceres Excellence, Spain			£24.95
Pinot Grigio, Montecelli, DOC, Delle Venezie, Italy	£6.85	£9.30	£27.95
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	£5.85	£8.30	£24.95
Merlot, Foncanelles, Pays D'OC, France	£5.85	£8.30	£24.95
Malbec, Bodega Privada Bonarda, Argentina	£6.30	£9.00	£26.95
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	£5.85	£8.30	£24.95
Zinfandel Rose, Buffalo Ridge, California, U.S.A	£5.85	£8.30	£24.95
Pinot Grigio Rosato, IGT, Villa Molino, Italy	£6.30	£9.00	£26.95

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	£7.50
A flute of refreshing prosecco	
Bellini	£8.00
Italian classic, peach purée and prosecco	
Rossini	£8.00
Strawberry purée and prosecco	
Aperol Spritz	£9.50
Aperol, prosecco and soda	
Negroni	£9.50
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)	£2.95
Selection of Fruit Juices	£2.95
San Pellegrino, Sparkling Water (50cl)	£2.95
Acqua Panna, Still Water (50cl)	£2.95