

LUNCH SPECIAL MENU

Main Course £11.95,
(Add a Starter or Dessert for £4.95),
Monday – Friday, 12pm – 3pm

STARTER

Calamari Fritto

Fried calamari rings served with herb mayonnaise.

Nduja Arancini

Spicy nduja and fennel risotto balls in breadcrumbs with herb mayonnaise.

Burrata Crostini

Toasted bread topped with burrata, mortadella, sundried tomato & pesto.

Mixed Porcini

Pan fried wild mushrooms served with a pecorino cheese, creamy garlic sauce & toasted bread.

MAIN

Spaghetti Alla Carbonara

Italian smoked bacon with parmesan cream, poached egg sauce & crispy pancetta.

Lasagne

Oven baked pasta with meat ragu, béchamel sauce, tomato & parmigiano-reggiano cheese.

Salmone

Salmon & mussels served with baby new potatoes, seasonal vegetables, & creamy capers sauce.

Egg's Benidict

Toasted ciabatta bread served with mortadella, spinach, poached eggs & hollandaise sauce.

Vegetale Pizza

Tomato, mozzarella, sundried tomatoes, peppers, mushrooms & basil.

Risotto Ai Funghi

Risotto rice, wild mushrooms, vegetable broth, mascarpone, parmesan, truffle oil & micro herbs.

DESSERTS

Tiramisu

Sponge fingers, mascarpone, marsala & amaretto. *alcohol 0.5%*

Chocolate Banoffee

Chocolate, caramel, bananas, whipped cream & honeycomb.

Affogato Café

Vanilla ice-cream, Amaretto & espresso. *alcohol 0.5%*

Gelato Misto (2 Scoops)

Selection of ice-cream or sorbet locally sourced from Dunstable Farm.
(Please ask for the flavours of the day)

ALLERGY GUIDE



All meat weights denoted are pre-cooked.

Due to the presence of nuts in our restaurant, there is a small possibility that traces of nuts may be found in any of our dishes. All prices are inclusive of VAT.

For details of allergens please speak to a member of our team.

There is a discretionary 10% service charge for parties of 8 or more people.



Belluno

FOOD MENU

A LA CARTE MENU



CICHETTI

Pane All'Aglio (v) - Sharing for two Hand stretched garlic bread.	
Rosemary, Garlic & Sea Salt	8.95
Garlic & Cheese	8.95

Panne Fresco	4.95
Fresh bread from our own bakery made by hand served with olive oil & tapenade olives.	
Zucchini Fritti (v)	5.50
Battered courgette fries served with a herb mayonnaise.	
Polenta Chips (v)	5.50
Deep fried corn flower cubes served with truffle mayonnaise.	
Pickled Vegetables (v VG)	5.50
Nduja & Fennel Broth Arancini	5.50
Served with a herb mayonnaise.	
Handpicked Italian Olives (v VG)	4.95
Marinated in garlic oil & herbs.	

ANTIPASTI

Calamari Fritti (v)	8.95
Fried calamari rings served with fried parsley, herbs mayonnaise & lemon.	
Cozze alla Panna (v)	9.95
Fresh British mussels with creamy white wine, shallots, parsley & toasted bread.	
Gameberoni (v VG)	9.95
King prawns cooked in garlic & chilli butter served with samphire & ciabatta bread.	
Beetroot Carpaccio (v VG)	7.95
Coloured beetroot with pickled onion rocket & walnuts served with a chive oil dressing.	
Prosciutto di Parma	12.95
24 months dry aged, freshly sliced with extra virgin olive oil. Add fresh melon £1	
Ravioli (v VG)	12.95
Crab, lobster & prawn filled ravioli with a chilli garlic & butter lemon sauce.	

INSALATE



Caesar salad (v)	14.50
Chargrilled chicken fillets, crispy pancetta, baby gem, lettuce, parmesan shavings, anchovies, croutons & Caesar dressing.	
Crab salad (v VG)	14.95
Local white crab with asparagus shavings, fennel, avocado, baby gem lettuce, brown crab mayonnaise & a chive oil dressing.	
Duck Salad	14.95
Shredded crispy duck in BBQ, with thinly sliced orange carpel, cooked beetroot, rocket, watercress served with house dressing.	

PIZZA



Our Pizzas are made using techniques by hand stretching the dough to create the perfect crust, waiting 20 hours prove.

Margherita (v)	13.00
Tomato, mozzarella, oregano & basil.	
Piccante	16.95
Tomato, mozzarella, chorizo, nduja & peppers.	
Burrata Mortadella (v)	17.50
Tomato, mozzarella, mushrooms, cured mortadella ham & roast pistachio.	
Vegetale (v)	13.95
Tomato, mozzarella, red onion, peppers, mushroom, olives & sundried tomato.	
Trentina (v)	16.50
Tomato sauce, mozzarella, sausage, sundried tomato & pesto.	
Belluno Calzone	17.50
Tomato, mozzarella, pepperoni, ham, fennel sausage, mushrooms & a touch of Belluno bolognese.	
BBQ	17.50
BBQ sauce, mozzarella, bacon, chicken, red onion & pancetta.	
Pizza Crudo di Parma	17.50
Tomato, mozzarella, prosciutto, rocket, parmesan shavings & olive oil.	
Funghi (v)	15.50
White pizza, mozzarella, wild mix mushrooms, rocket, truffle oil & pickled onion.	

PASTA

Our pasta is Italian sourced Barilla that is delicately blended with each of our fresh ingredients to create the perfect pasta dishes.

Pappardella alla Bolognese	14.95
Slow cooked beef ragu, tomato & basil.	
Spaghetti alla Carbonara	15.50
Italian smoked bacon, with parmesan cream sauce, crispy pancetta & poached eggs.	
Casarecce al Salmone (v)	15.95
Smoked salmon, asparagus, peas, spinach leaves puree, lemon & herb mascarpone.	
Linguine Pescatore (v VG)	18.95
King prawns, mussels, white crab, cherry tomato, white wine, light cream tomato sauce & chilli & garlic butter.	
Lasagne	15.95
Oven baked pasta with meat ragu, béchamel sauce, tomato & parmesan cheese.	
Linguine Rosa (v)	14.95
Chilli garlic butter with a light tomato cream, roast cherry tomato, pecorino cheese, olive oil, basil & burrata.	
Pappardelle d'anatra alla Veneta	17.50
Belluno special slow cooked duck ragu with pappardelle pasta, pecorino cheese & topped with micro-herbs.	
Ravioli (v VG)	24.95
Crab, lobster & prawn filled ravioli with a chilli garlic & butter lemon sauce.	
Nduja alla Casarecce	15.95
Light cream, parmesan, fennel sausage, nduja, baby spinach & broccoli.	

RISOTTO

Risotto con Salmone (v)	16.95
Smoked salmon, white wine, asparagus, peas, spinach puree, & parsley oil topped with mascarpone & fresh dill.	
Risotto ai Funghi (v)	14.95
Risotto rice, wild mix mushrooms, vegetable broth, mascarpone, parmesan, truffle oil, & micro herbs.	
Pesce Risotto (v)	16.95
Battered hake fish, lemon, parmesan, saffron & vegetable broth.	

MEAT & FISH

Pollo con Funghi	22.95
Pan fried cornfed chicken, crushed new potatoes, Italian mushroom sauce, king oyster mushroom & truffle oil.	
Polla alla Valdostana (v)	22.95
Corn fed chicken stuffed with nduja, mozzarella in breadcrumbs served with pepperonata, pesto & micro herbs.	
Grigliata di Pesce (v VG)	23.50
Pan fried hake, king prawns, salmon, samphire, lemon & cream & butter sauce.	
D'anatra	23.50
Duck legs served with a beetroot puree, saffron potatoes, pickled red onion & pomegranate red wine reduction.	

Fish of the Day

We work with our local fishmongers to bring you the very best fresh fish, straight from British waters. Each dish is served with a side of your choice and a specially made sauce.

Please ask your server for details.

HOUSE FLAME GRILL

10oz Sirloin Steak	26.95
10oz Rump Steak	24.95
Tuscan Experience	64.95
1 kg of dry aged T-bone Served on a hot stone with two sides of your choice (to share)	
Peppercorn Sauce	1.95
Mushroom Sauce	1.95
Hollandaise Sauce	2.95



SIDES

Hand Cut Chips (v VG)	4.95
Rocket & Parmesan (v)	4.95
Vine Tomato, Basil & Onion Salad (v VG)	4.95
House Mix Salad (v VG)	4.95
Nduja New Potatoes & Pesto (v VG)	4.95
Tender Stem Broccoli with Garlic Butter & Almonds (v VG)	4.95
Beetroot Salad, Chive Oil & Mixed Nuts (v VG)	4.95