

# Bellaccino's

## Italian Restaurant

f @BellaccinosStAlbans @bellaccinos\_stalbans

### NIBBLES

**Olive Marinare** GF • £4.5  
Mixed marinated olives

**Pane Ciabatta** • £6  
Warm Ciabatta, olive oil, balsamic

**Pizzette all'aglio** • £5  
Garlic pizza bread

Mozzarella Pesto e Pomodoro  
£2.50 supplement £2.50 supplement

### STARTERS

**Bruschetta** V • £8.5  
Seasoned tomatoes, basil, garlic, toasted bread, olive oil

**Calamari Fritti** • £10.9  
Fried baby squid, tartare sauce

**Funghi e Tartufo Arancini** V • £8.9  
Truffle, mushroom, mozzarella, parmesan risotto balls, arrabbiata sauce

**Antipasti per due** • Serves 2 • £22  
Italian cold & cured meats, tomatoes, fresh mozzarella, mixed salad, warm ciabatta

**Gamberi Busara** • £13.5  
Tiger prawns, king prawns, cherry tomatoes, white wine, chilli, tomato sauce, toasted bread

**Caprese e Avocado** GF V • £10.5  
Sliced tomato, avocado, fresh mozzarella, basil, olive oil

**Polpette** • £10.9  
Meatballs, tomato sauce, toasted bread

**Burrata con Pesto** V • £10.9  
Whole burrata, cherry tomatoes, basil pesto, toasted bread, olive oil

**Cozze** • £12.5  
Mussels, cherry tomatoes, tomato sauce, white wine, garlic, chilli, toasted bread

**Brie Fritto** V • £9  
Fried brie, cranberry sauce

**Gamberi al 'Nduja** • £13  
King prawns, 'nduja, tomato sauce, cream, chilli, garlic, toasted bread

### SALADS

**Insalata di Capra** GF V • £16.5  
Goats cheese, mixed leaves, spinach, roasted red peppers, olive oil, balsamic glaze, walnuts

**Insalata di Pollo** • £16.9  
Grilled chicken breast, mixed leaves, rocket, parmesan, croutons, caesar dressing, avocado, parma ham, olive oil

V Vegetarian Dish  
Please note our parmesan contains rennet.

VE For Vegan Options, please ask your server for our Vegan Menu

GF Naturally Gluten Free Dish  
Our pasta can be made Gluten Free, ask your server for more information. Please note: there is always the risk of cross-contamination.

A discretionary optional 10% service charge will be added to your bill, all gratuities go directly to our staff. If you have any food allergies or dietary requirements please speak to a member of our staff.

### PIZZA

Made with our in-house dough, that's proved and hand stretched.

**Margherita** V • £13.4  
Mozzarella, tomato sauce, basil

**Quattro Stagioni** • £14.9  
Pepperoni, ham, mushroom, black olives, mozzarella, tomato sauce

**Diavola** • £14.5  
Chicken, pepperoni, fresh chilli, mozzarella, tomato sauce

**Fiorentina** V • £14.9  
Spinach, peppers, olives, mozzarella, tomato sauce, free range egg

**Calzone** • £16.9  
Ham, pepperoni, mushroom, mozzarella, tomato sauce, bolognese ragu

**Zucchine e Gamberetti** • £16.9  
King prawns, courgette, fresh chilli, mushroom, mozzarella, tomato sauce

**Napoli** • £15.5  
Anchovies, capers, black olives, mozzarella, tomato sauce

**Burrata** V • £16  
Whole burrata, pesto, rocket, parmesan, olive oil, tomato sauce

**Calabrese** • £16.9  
'Nduja, salami, mushroom, chilli, rocket, mascarpone, mozzarella, tomato sauce

**Tonno e Cipolla** • £15.9  
Tuna, onion, black olives, mozzarella, tomato sauce

**Quattro Formaggio Bianca** V • £16  
Brie, gorgonzola, parmesan, mozzarella

**Rustica** • £16.5  
Parma ham, rocket, parmesan, mozzarella, tomato sauce

**Funghi e Tartufo Bianca** V • £15.9  
Truffle, mushroom, mozzarella, free range egg, truffle oil

**Bellaccinos Speciale Bianca** V • £15.9  
Goats cheese, rocket, aubergine, mozzarella, pesto

### EXTRA TOPPINGS

Mushroom, spinach, black olives, courgette, aubergine, peppers, rocket • £1.5  
Ham, parma ham, chicken, 'nduja, salami • £3 Whole Burrata • £5

### PASTA & RISOTTO

Gluten free pasta available GF

**Lasagne** • £15.5  
Rich beef ragu, béchamel, mozzarella, parmesan

**Tagliatelle Bolognese** • £14.9  
Rich beef ragu, tomato sauce

**Penne alla Norma** V • £14.5  
Roast aubergine, basil, ricotta, tomato sauce

**Spaghetti alla Carbonara** • £14.9  
Pancetta, egg, parmesan, black pepper

**Penne Arrabbiata** V • £13.5  
Cherry tomatoes, fresh chilli, garlic, tomato sauce

**Rigatoni Amatriciana** • £14.9  
Pancetta, onion, fresh chilli, garlic, tomato sauce

**Rigatoni di Capra** V • £15.9  
Spinach, cherry tomatoes, goats cheese, pesto, cream, pine nuts

**Pollo Penne al Forno** • £16.5  
Chicken, mushroom, spinach, tomato sauce, cream, mozzarella

**Tagliatelle di Salmone** • £16.9  
Salmon, courgette, cherry tomatoes, cream, tomato sauce

**Spaghetti alle Vongole** • £16.9  
Clams, white wine, garlic, chilli, parsley

**Linguine di Mare** • £18.5  
Squid, mussels, clams, king prawns, cherry tomatoes, chilli, garlic, parsley

**Risotto Porcini e Tartufo** GF V • £15.5  
Porcini mushrooms, white mushrooms, truffle, parmesan, garlic, truffle oil

**Risotto di Mare** GF • £18.5  
Squid, mussels, clams, king prawns, chilli, cherry tomatoes, garlic, parsley, tomato sauce

**Granchio e Gamberi Linguine** • £16.9  
Crab, king prawns, white wine, cherry tomatoes, tomato sauce, cream

**Tagliatelle Porcini e Tartufo** V • £16  
Truffle, porcini mushrooms, cream, parmesan, garlic

### MEAT & FISH

**Pollo Milanese** • £19.5  
Panko breaded chicken breast, spaghetti pomodoro, salad garnish

**Pollo Saltimbocca** • £20.4  
Chicken breast, sage, parma ham, rosemary potatoes, garlic green beans, sage & butter sauce

**Scallopini ai Funghi** • £19.9  
Pan fried chicken breast, white wine, cream, truffle & mushroom sauce, garlic green beans

**Guazzetto di Frutti di Mare** • £24  
King prawns, tiger prawns, squid, mussels, clams, cherry tomatoes, white wine, fresh chilli, garlic, toasted bread

**Branzino** • £22.5  
Pan fried seabass fillets, king prawns, crushed potatoes, spinach, butter & white wine sauce

**Salmone** GF • £22  
Salmon fillet, mashed potatoes, asparagus, white wine & cream sauce

**Fegato alla Veneziana** • £19.9  
Calves liver, red wine & caramelised onion sauce with skinny fries

**Gamberi Busara** • £23.5  
Tiger prawns, king prawns, cherry tomatoes, white wine, fresh chilli, garlic, tomato sauce, toasted bread, skinny fries

### STEAKS

We use the highest quality British beef, sourced from grass fed cattle. Our steaks are cooked to your liking and served with a sauce of your choice and skinny fries or mashed potatoes.

**Filletto di Manzo 8oz** • £31.5  
Fillet, lean and tender, 24 day dry aged British beef

**Costata di Manzo 10oz** • £29.9  
Rib-eye (off the bone), melt in the mouth marbling, 24 day dry aged British beef

Choose a sauce to go with your Steak:  
Peppercorn, Red Wine or Garlic Butter

**Surf & Turf** your steak with 3 butterflied garlic king prawns • £6.9

### SIDES

**Patatine Fritte** • £4  
Skinny fries

**Patatine al Parmigiano** • £6  
Parsley, parmesan, skinny fries

**Fagiolini** GF • £6  
Garlic green beans

**Patate Arrosto** GF • £5  
Rosemary roasted potatoes

**Verdure alla Griglia** GF • £6.5  
Grilled courgette, aubergine, peppers

**Maccheroni Formaggio** • £6  
Macaroni cheese

**Insalata di Rucola** GF • £6.5  
Rocket, parmesan, cherry tomatoes, olive oil

**Insalata Mista** GF • £6.5  
Mixed leaves, red onion, tomato, olives, olive oil

**Asparagi** • £6.5  
Grilled asparagus, chilli, garlic, parmesan

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## APERITIVI

**Aperol Spritz • £10.5**

Aperol, prosecco, soda

**Limoncello Spritz • £10.5**

Limoncello, prosecco, soda

**American Spritz • £10.5**

Campari, Martini Rosso, soda

**Rosa Spritz • £10.5**

Malfy Rosa, prosecco, San Pellegrino Aranciata

**Campari Spritz • £10.5**

Campari, prosecco, soda

**Hugo Spritz • £10.5**

Elderflower liqueur, lime, mint, prosecco, soda

**Bellini • £9.9**

Strawberry or peach puree topped with chilled prosecco

**Espresso Martini • £11.5**

Ketel One, Kahlua, espresso, sugar

## SPARKLING

**Prosecco Brut • Vila Giuletta, Veneto, Italy**

Dry, crisp, with a fresh fruity tone

Bottle £32 - 175ml £8.6

**Prosecco Spumante Rosé • Vila Giuletta, Veneto, Italy**

Vila Giuletta blush rose prosecco, with soft delicate flavours of small red fruits.

Bottle £32 - 175ml £8.6

**Moët et Chandon Brut Impérial • Champagne, France**

Bright freshness and elegant maturity, aromas of pear and citrus

Bottle £85

**Veuve Clicquot Brut • Champagne, France**

Fruity aromas and toasty notes, with a rich elegant feel

Bottle £90

## BEERS

**Peroni Nastro Azzurro**

Bottle 330ml - Half Pint £4.5 | Pint £6.5

**Birra Moretti**

Bottle 330ml £4.9 | 0% £4.9

## WHITE WINE

**Trebbiano d'Abruzzo • Alta Terra, Abruzzo, Italy**

Light and dry with floral fruity notes

Bottle £24.4 - 175ml £6.9

**Pinot Grigio Venetie • Bottega, Veneto, Italy**

Dry and fresh tasting, with aromatics of jasmine

Bottle £28.5 - 175ml £7.9

**Sauvignon Blanc • Aotearoa, Marlborough, New Zealand**

Well balanced, fruity and elegant with a long-lasting finish

Bottle £30.4 - 175ml £8.6

**Gavi Di Gavi • Ca Da Meo, La Placentina, Piemonte, Italy**

Fresh, fruity and dry with hints of peach

Bottle £34.4 - 175ml £10

**Greco di Tufo • Agricola Bellaria, Campania, Italy**

Zesty, well balanced and long-lasting taste with notes of apple,

pear and melon

Bottle £38

## RED WINE

**Montepulciano d'Abruzzo •**

**Alta Terra, Casato Del Falco, Abruzzo, Italy**

Soft with robust sweet, cherry flavours

Bottle £23.4 - 175ml £6.7

**Merlot di Sicilia • Andrero, San Feriolo, Sicily, Italy**

Medium – full bodied with a smooth and elegant finish

Bottle £28.5 - 175ml £7.9

**Nero d'Avola • Andrero, Forriero, Sicily, Italy**

Soft with sweet tannins and peppery notes. Medium to full bodied

Bottle £30.9 - 175ml £8.6

**Chianti • Barone, Castello, Tuscany, Italy**

Medium bodied with an intense finish and hints of rose and spice

Bottle £29.9 - 175ml £8.4

**Malbec • Trumpeter, Rutini, Mendoza, Argentina**

Full and rich with hints of dark berries, cardamom and pepper

Bottle £36.4

**Amarone della Valpolicella Classico • Degani, Piemonte, Italy**

Rich, full bodied and a ruby red in colour, with strong tannins and

aromas of pepper and chocolate

Bottle £65.4

## ROSE

**Pinot Grigio Blush • Ai Galli, Pramaggiore, Italy**

Delicate and elegant, with aromatic tones and a light salmon colour.

Bottle £25.5 - 175ml £7.2

**Côtes de Provence Rosé • Mirabeau, Provence, France**

Pale, dry and beautifully crisp, with delicate notes of summer berries,

grapefruit and citrus

Bottle £38 - 175ml £10.4

**Zinfandel Blush Rosé • Pacific Heights, California**

Summery, vibrant notes of raspberry and strawberry with a touch of mint.

Bottle £23.4 - 175ml £6.7

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## SPIRITS & LIQUEURS

**Whiskey • 25ml**

Jack Daniels • £5.5

Monkey Shoulder • £5.5

Johnny Walker Black Label • £6

**Rum • 25ml**

Bacardi • £4.5

Captain Morgan Spiced • £4.5

Captain Morgan Dark • £4.5

**Gin • 25ml**

Gordons • £4

Bombay Sapphire • £5

Hendricks • £5.5

Malfy Rosa • £5.5

Malfy Limone • £5.5

**Tequila • 25ml**

Jose Cuervo Gold • £4.5

El Jimador Blanco • £5.5

**Liqueurs**

Malibu • £4 (25ml)

Grappa • £4.5 (25ml)

Disaronno • £4.5 (25ml)

Limoncello • £4.5 (25ml)

Sambuca • £4.5 (25ml)

Campari • £4.5 (50ml)

Baileys • £5 (50ml)

Martini Bianco • £5 (50ml)

Martini Rosso • £5 (50ml)

Pimms • £5 (50ml)

**Vodka • 25ml**

Smirnoff • £4.5

Ketel One • £5.5

**Cognac • 25ml**

Courvoisier • £5.5

Remy Martin • £5.5

## SOFT DRINKS

**Water • £3.9**

Still/Sparkling

**Coke/Diet Coke • £3.5**

**Sprite • £3.5**

**Limonata Spritz • £4.5**

Fresh lemon juice, orange, sparkling & mint

**San Pellegrino Limonata / Aranciata • £3.2**

**Juice • £3.5**

Orange/ Apple/ Cranberry

**Tonic Water/ Soda Water • £2.5**

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