



ASSAGGI & ANTIPASTI

**HOMEMADE TOMATO FOCACCINA,
SOURDOUGH BREAD & OLIVE OIL TARALLINI TO
SHARE**
£7

**ITALIAN GORDAL PITTED OLIVES AND TOASTED
SALTED ALMONDS**
£7

**BOMBOLONI AL PARMIGIANO
TOPPED WITH SUNBLUSHED TOMATO PESTO &
BASIL**
£7

PARMIGIANA ALLA POVERELLA
SOUTHERN ITALIAN VERSION OF AUBERGINE
PARMIGIANA, PAN GRATTATO, MINT, PARMESAN,
PECORINO CHEESE, CHERRY TOMATO & BASIL
£10

CAPESANTE
PLANCHA SEARED HAND DIVED ORKNEY SCALLOP,
FENNEL AND SAMBUCA PUREE & GRISSINI
£19

CARPACCIO DI MANZO
BEEF FILLET CARPACCIO, LEMON DRESSING,
ROCKET SALAD, FIG CHUTNEY & RICOTTA
£16

FUNGHETTO
MUSHROOM PARFAIT WITH JERUSALEM ARTICHOKE
£13

INVOLTINO MEDITERRANEO
MEDITERRANEAN VEGETABLE ROLL, MARINARA SAUCE,
BURRATA AND ANCHOVIES
£11

SIDES

MASHED POTATO	£5	FRIES	£5
TRUFFLE MASH	£7	PARMESAN & TRUFFLE FRIES	£7
SEASONAL GREENS	£5	MIXED LEAVES SALAD	£5

PRIMI PIATTI

**HOME MADE SALMON & CRAB TORTELLONI
WITH SHELL FISH BISQUE**
£18

GIRELLA RICOTTA AND SPINACH
FRESH EGG PASTA SWIRL FILLED WITH RICOTTA AND
SPINACH, SAGE BUTTER & SHAVED AGED PARMESAN
£16

CLASSIC SAFFRON RISOTTO MILANESE
WITH CRISPY EGG YOLK & PARMESAN TUILLE
£18

VINCI GRASSI LASAGNA
OUR SIGNATURE RECIPE FROM THE 17TH CENTURY
FROM MARCHE REGION, PARMA HAM,
TRUFFLE & PORCINI
£19

RISOTTO AL POMODORO
SAN MARZANO TOMATO, D.O.P WHIPPED BURRATA,
BASIL OIL & CROUTON
£16

SECONDI

COSTOLETTA DI VITELLO
GRILLED VEAL CUTLET, POTATO AND PARMA HAM
SWIRL, SPINACH, MARSALA & PORCINI SAUCE
£28

SPIGOLA
LINE CAUGHT SEABASS WITH SICILIAN AUBERGINE
CAPONATA & LEMON FONDANT POTATO
£26

MAIALE
MIDDLE WHITE PORCHETTA AND ROASTED PORK
CUTLET, APPLE, CHARRED JERUSALEM ARTICHOKE
PUREE, WHITE BALSAMIC & TREVISO
£24

FILETTO ROSSINI WELLINGTON
FILLET OF BEEF, MUSHROOM, PARMA HAM, PUFF
PASTRY, FOIE GRAS, MASHED POTATO & RED WINE JUS
£45

ASTICE
HALF GRILLED LOBSTER, BUTTERY SHELLFISH BISQUE
& TARRAGON POTATO GNOCCHI
£40

BELGRAVE HOUSE
SETTEBELLO



— CHELTENHAM —

WWW.SETTEBELLO.CO.UK