



Belluno
Italian Restaurant, Bar & Grill



BIDEFORD CHRISTMAS 3 COURSE SET MENU

£25.95

NIBBLES AND SHARERS (not included in set menu but great if you want something to nibble on before your starter)

Panne Al Fresco (v) Fresh Bread from our own kitchen all made by hand each day **£3.95** (contains gluten)

Olives (v) In house Marinated olives in olive oil and herbs **£3.95**

Hand Stretched Garlic Bread (v) Made each & every day in house

Rosemary and olive oil garlic bread **£5.50** (contains gluten)

Tomato and basil hand stretched bread **£5.50** (contains gluten)

Garlic and Cheese hand stretched bread **£5.50** (contains gluten & milk)

Antipasti Salumeria (per person £7.95), or up to 4 people £22.95

Fennel, salami, bresaola, prosciutto, bocconcini, mozzarella, caper berries, olives, artichokes, sundried tomatoes, pecorino cheese and rocket (contains milk, sulphur dioxide)

Fritto Misto (per person £8.50) or up to 4 people £22.95

Lightly fried king prawns, whitebait, calamari, asparagus, courgette and artichokes, served with garlic and lemon mayonnaise (contains crustaceans, fish, gluten, egg, mustard & wine)



ANTIPASTI (Starters)

Zuppa del Giorno (v) Roasted tomato soup topped with crème fraiche, served with homemade toasted ciabatta (can be vegan & dairy free without crème fraiche)

Calamari Fritto Fried Calamari served with fresh lemon, garlic lemon mayonnaise and a mixed salad garnish, dressed with our in-house honey mustard dressing (contains egg, mustard, white wine)

Bruschetta con Funghi (v) Portobello Mushroom stuffed with goats' cheese and baby spinach, cooked with garlic, and garnished with a mixed salad dressed in our in-house honey & mustard dressing. This is topped with a pesto dressing and pine nuts (contains nuts, mustard & white wine)

Prosciutto e Melone Thinly sliced Parma ham, served with melon, rocket, pecorino cheese shavings and olive oil



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CORSI PRINCIPALI (Mains)

Petto di Tacchino Ripieno Turkey breast stuffed with a sage and onion stuffing and orange segments, wrapped with crispy smoked pancetta, and served with chestnuts, brussels sprouts and pancetta and a rich port gravy (contains gluten, egg, wine)

Salmone Prosciutto Salmon fillet wrapped in Parma ham, served with cooked lentils, green beans, baby spinach, pancetta, cherry tomatoes & our in-house honey & mustard dressing (contains mustard & wine)

Bistecca di Manzo 9oz Rump steak served with hand cut chips, roasted tomato, portobello mushroom and peppercorn sauce (**all steaks are cooked medium unless advised**) (contains milk & wine)

Risotto Primavera (v) Arborio rice risotto served with courgettes, broccoli, peas, and pecorino cheese; with tomato concasse, and a mixture of fresh mint, basil and parsley with butter and lemon juice. This is topped with freshly grilled asparagus *Can also be vegan upon request* (contains milk, wine)

Cannelloni (v) Stuffed pasta with spinach, ricotta cheese, pine nuts, tomato and bechamel sauces, and topped with mozzarella and pecorino cheese (contains milk & nuts)

ALL CHRISTMAS DISHES ARE SERVED WITH ROASTED POTATOES AND CARROTS, PARSNIPS & BUTTERNUT SQUASH GLAZED WITH BUTTER, HONEY AND WHOLEGRAIN MUSTARD



DOLCI (Desserts) – All lovingly made in house, each day

Panettone al Cioccolato (v) Chocolate panettone served with Crème anglaise, and vanilla ice cream (contains gluten, milk, nuts, egg)

Sticky Toffee Pudding (v) Served with toffee sauce & vanilla ice cream (contains gluten & milk)

Banoffee Pie (v) Crumbled digestive biscuits, bananas, caramel & whipped cream (contains milk, gluten, nuts)

Tiramisu (v) Sponge fingers, mascarpone, coffee, marsala & amaretto (contains milk, gluten, nuts)

All meat weights denoted are pre-cooked. (v) denotes dishes which are suitable for vegetarians. Please let us know if you have a dietary requirement and we will do our best to accommodate. 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 items. Please advise your server if you have any allergies or intolerances as ingredients in our dishes can change.