



Bellaccino's

ITALIAN RESTAURANT

N I B B L E S					S T A R T E R S					S A L A D S				
Nocellara Olives 5 (vg) (gf)					Bruschetta 8.9 Seasoned tomatoes, basil, garlic, toasted bread, olive oil (vg)					Insalata di Capra 17.9 Goats cheese, mixed leaves, spinach, roasted red peppers, olive oil, balsamic glaze, walnuts (v) (gf)				
Pane Ciabatta 6 Warm Ciabatta, olive oil, balsamic (vg)					Antipasti 23 Italian cold & cured meats, tomatoes, fresh mozzarella, mixed salad, warm ciabatta					Gamberi al 'Nduja 13.5 King prawns, 'nduja, tomato sauce, cream, chilli, garlic, toasted bread				
Pizzette all'Aglio 5 Garlic pizza bread (vg)					Caprese e Avocado 10.9 Sliced tomato, avocado, fresh mozzarella, basil, olive oil (v) (gf)					Insalata di Pollo 17.9 Grilled chicken breast, mixed leaves, rocket, parmesan, croutons, caesar dressing, avocado, parma ham, olive oil				
+ Mozzarella (v) +2.5					Burrata con Pesto 12.5 Whole burrata, cherry tomatoes, basil pesto, toasted bread, olive oil (v)									
+ Pesto and Pomodoro (v) +2.5					Polpette 11.9 Meatballs, tomato sauce, toasted bread									
+ Truffle and Burrata (v) +5					Gamberi Busara 13.9 Tiger prawns, king prawns, cherry tomatoes,white wine, chilli, garlic, tomato sauce, toasted bread									
P I Z Z A					P A S T A									
Made with our in-house dough, that's proved and hand stretched.					Gluten free pasta available									
Margherita 13.9 Mozzarella, tomato sauce, basil (v) (vo)					Lasagne 17.5 Rich beef ragu, béchamel, mozzarella, parmesan					Rigatoni di Capra 16.9 Spinach, cherry tomatoes, goats cheese, pesto, cream, pine nuts (v)				
Quattro Stagioni 16.5 Pepperoni, ham, mushroom, kalamata olives, mozzarella, tomato sauce					Tagliatelle Bolognese 15.9 Rich beef ragu, tomato sauce					Tagliatelle di Salmone 18.5 Salmon, courgette, cherry tomatoes, cream, tomato sauce				
Diavola 15.9 Chicken, pepperoni, fresh chilli, mozzarella, tomato sauce					Penne alla Norma 15.9 Roast aubergine, basil, ricotta, tomato sauce (v) (vo)					Spaghetti alle Vongole 19.9 Clams, white wine, garlic, chilli, parsley				
Fiorentina 15.9 Spinach, peppers, kalamata olives, mozzarella, tomato sauce, free range egg (v) (vo)					Penne Arrabbiata 14.5 Cherry tomatoes, fresh chilli, garlic, tomato sauce (vg)					Linguine di Mare 19.9 Squid, mussels, clams, king prawns, cherry tomatoes, chilli, garlic, parsley				
Calzone 17.9 Ham, pepperoni, mushroom, mozzarella, tomato sauce, bolognese ragu					Rigatoni Amatriciana 16.9 Pancetta, onion, fresh chilli, garlic, tomato sauce					Risotto di Mare 19.9 Squid, mussels, clams, king prawns, chilli, cherry tomatoes, garlic, parsley, tomato sauce (gf)				
										Granchio e Gamberi Linguine 17.9 Crab, king prawns, cherry tomatoes, tomato sauce, cream				
										Tagliatelle Porcini e Tartufo 17.5 Truffle, porcini mushrooms, cream, parmesan, garlic (v)				
										Rigatoni Picante 16.9 'Nduja, burrata, cherry tomatoes, tomato sauce, garlic, cream				
										Spaghetti alla Carbonara 16.9 Pancetta, egg, parmesan, black pepper				
E X T R A P I Z Z A T O P P I N G S					M E A T & F I S H									
Mushroom 1.5	Aubergine 1.5	Parma ham 3	Mortadella 3		Pollo Milanese 22 Panko breaded chicken breast, spaghetti pomodoro, rocket and parmesan salad garnish					Branzino 24.5 Pan fried seabass fillets, king prawns, crushed potatoes, spinach, butter & white wine sauce				
Spinach 1.5	Peppers 1.5	Chicken 3	Whole burrata 5		Costolette di Agnello 25 Grilled lamb chops, roasted rosemary baby potatoes, marsala sauce, mint dressing					Pollo Saltimbocca 24 Chicken breast, sage, parma ham, rosemary potatoes, garlic green beans, sage & butter sauce				
Black olives 1.5	Rocket 1.5	'Nduja 3			Scallopini ai Funghi 21.9 Pan fried chicken breast, white wine, cream, truffle & mushroom sauce, garlic green beans					Fegato alla Veneziane 23 Calves liver, red wine & caramelised onion sauce, with skinny fries or mashed potatoes				
Courgette 1.5	Ham 3	Salami 3			Guazzetto di Frutti di Mare 25.9 King prawns, tiger prawns, squid, mussels, clams, cherry tomatoes, white wine, fresh chilli, garlic, toasted bread					Gamberi Busara 24.9 Tiger prawns, king prawns, cherry tomatoes, white wine, fresh chilli, garlic, tomato sauce, toasted bread, skinny fries				
S I D E S														
Patatine Fritte 4 Skinny fries (v)					Patate Arrosto 5 Rosemary roasted, baby potatoes (vg) (gf)					Filletto di Manzo Fillet, lean and tender, 24 day dry aged British beef 8 oz 33.9				
Verdure 6.5 Grilled courgette, aubergine, peppers (vg) (gf)					Insalata di Rucola 6.5 Rocket, parmesan, cherry tomatoes, olive oil (v) (vo) (gf)					Costata di Manzo Rib-eye (off the bone), perfectly marbled, 24 day dry aged British beef 10 oz 31.9				
Patatine al Parmigiano 6 Parsley, parmesan, skinny fries (v)					Fagiolini 6 Garlic green beans (vg) (gf)					Choose a sauce to go with your Steak: Peppercorn, Red Wine or Garlic Butter				
Insalata Mista 6.5 Mixed leaves, red onion, tomato, kalamata olives, olive oil (vg) (gf)					Asparagi 6.5 Asparagus, chilli, garlic, parmesan (v) (vo) (gf)					Surf & Turf your steak with 3 butterflied garlic Large Tiger Prawns +7.5				



A discretionary 10% service charge is 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 staff.

Scan the QR code to search dishes by allergens, traces and removable ingredients. Cross-contamination is possible. Shared fryers are used. Parmesan contains rennet.

House Recommendations | (v) Vegetarian | (vg) Vegan
(vo) Vegan Option Available | (gf) Naturally Gluten Free



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APERITIVI

Aperol Spritz Aperol, prosecco, soda	10.9	Sarti Spritz Sarti Rosa, Prosecco, soda	10.9
Rosa Spritz Malfy Rosa, prosecco, San Pellegrino Aranciata	10.9	Bellini Strawberry or peach puree topped with chilled prosecco	10.9
Limoncello Spritz Limoncello, prosecco, soda	10.9	Campari Spritz Campari, prosecco, soda	10.9
Hugo Spritz Elderflower liquer, lime, mint, prosecco, soda	10.9	Lyres Spritz 0% Lyres 0% Italian orange spritz, Noughty 0% sparkling, soda	8.9

SPARKLING

Prosecco Brut Vila Giulietta, Veneto, Italy Dry, crisp, with a fresh fruity tone	35 Bottle 8.9 175ml	Veuve Clicquot Brut Champagne, France Fruity aromas and toasty notes, with a rich elegant feel	90 Bottle
Prosecco Spumante Rosé Vila Giulietta, Veneto, Italy Vila Giulietta blush rose prosecco, with soft delicate flavours of small red fruits.	35 Bottle 8.9 175ml	Noughty 0% Sparkling Thomson & Scott, La Mancha, Spain Light, refreshing, and de-alcoholised. Citrus notes, green apple, crisp and dry	26 Bottle 7.1 175ml
Moët et Chandon Brut Impérial Champagne, France Bright freshness and elegant maturity, aromas of pear and citrus	85 Bottle		

SPIRITS & LIQUEURS

Whiskey Jack Daniels Monkey Shoulder Johnny Walker Black Label	5.5 25ml 5.5 25ml 6 25ml	Cognac Courvoisier Remy Martin	5.5 25ml 7 25ml
Gin Gordons Bombay Sapphire Hendricks Malfy Rosa Malfy Limone	4.5 25ml 5 25ml 6 25ml 6 25ml 6 25ml	Tequila Jose Cuervo Gold El Jimador Blanco	4.5 25ml 6 25ml
Vodka Smirnoff Ketel One	5 25ml 5.5 25ml	Liqueurs Malibu Grappa Disaronno Limoncello Sambuca Campari Baileys Martini Bianco Martini Rosso Pimms	4 25ml 4.5 25ml 4.5 25ml 4.5 25ml 4.5 25ml 4.5 25ml 6 50ml 6 50ml 6 50ml 6.5 50ml

WHITE

Trebbiano d'Abruzzo Alta Terra, Abruzzo, Italy Light and dry with floral fruity notes	27 Bottle 7.5 175ml	Sauvignon Blanc Aotearoa, Marlborough, New Zealand Well balanced, fruity and elegant with a long-lasting finish	33 Bottle 9.2 175ml	Gavi Di Gavi Ca Da Meo, La Placentina, Piemonte, Italy Fresh, fruity and dry with hints of peach	38 Bottle 10.7 175ml
Pinot Grigio Venezia Bottega, Veneto, Italy Dry and fresh tasting, with aromatics of jasmine	30 Bottle 8.2 175ml	Garganega Passione Sentimento Pasqua, Veneto, Italy Floral aromas, ripe stone fruit elegant texture. Born in Verona, Italy with its iconic Romeo & Juliet wall design.	38 Bottle	Greco di Tufo Agricola Bellaria, Campania, Italy Zesty, well balanced and long-lasting taste with notes of apple, pear and melon	40 Bottle

RED

Montepulciano d'Abruzzo Alta Terra, Casato Del Falco, Abruzzo, Italy Soft, medium bodied with hints of dark berries	27 Bottle 7.5 175ml	Chianti Barone, Castello, Tuscany, Italy Medium bodied with an intense finish and hints of rose and spice	33 Bottle 9.1 175ml	Malbec Catena, Mendoza, Argentina Full and rich with hints of dark berries, cardamom and pepper	40 Bottle
Merlot di Sicilia Andrero, San Feriolo, Sicily, Italy Medium – full bodied with a smooth and elegant finish	30 Bottle 8.2 175ml	Nero d'Avola Andrero, Forriero, Sicily, Italy Soft with sweet tannins and peppery notes. Medium to full bodied	35 Bottle 9.5 175ml	Barolo Roberto Sarotto, Piemonte, Italy Full-bodied and powerful; firm tannins, rose, tar, dark cherry complexity	62 Bottle
Primitivo Mozzafiato, Puglia, Italy Rich and warming; ripe blackberry, plum, spice, smooth rounded finish	31 Bottle 8.3 175ml	Cabernet Sauvignon Terra, Vega, Central Valley, Chile Medium to full-bodied, notes of cedar, oak and plum	36 Bottle 9.3 175ml	Amarone Degani, Piemonte, Italy Rich, full bodied and a ruby red in colour, with strong tannins and aromas of pepper and chocolate	75 Bottle

ROSE

Pinot Grigio Blush Ai Galli, Pramaggiore, Italy Delicate and elegant, with aromatic tones and a light salmon colour	28 Bottle 8 175ml	Coteaux Varois en Provence Rosé Reflet, Estandon, Provence, France Fresh, smooth and a beautiful pale pink with notes of citrus and pink grapefruit	34 Bottle 9.5 175ml	Côtes de Provence, Whispering Angel Chateau d'Esclans, Provence, France Pale pink, dry with fresh floral notes and a crisp, smooth, silky feel. The iconic Côtes de Provence	48 Bottle 12.9 175ml
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BEER

Peroni Nastro Azzurro	4.5 330ml Bottle / Half Pint 6.5 Draught Pint
Birra Moretti	4.9 330ml Bottle 4.9 330ml 0% Bottle

SOFT DRINKS

Water Still/Sparkling	3.9	San Pellegrino Limonata / Aranciata	3.2
Coke/Diet Coke	3.5	Juice Orange/ Apple/ Cranberry	3.5
Sprite	3.5	Tonic Water/ Soda Water	2.5
Limonata Spritz Fresh lemon juice, orange, sparkling & mint	4.5		



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