



Bellaccino's

ITALIAN RESTAURANT

NIBBLES

Nocellara Olives (vg) (gf)	5
Pane Ciabatta Warm Ciabatta, olive oil, balsamic (vg)	6
Pizzette all'Aglio Garlic pizza bread (vg)	5
+ Mozzarella (v)	+2.5
+ Pesto and Pomodoro (v)	+2.5
+ Truffle and Burrata (v)	+5

Bruschetta	8.9
Seasoned tomatoes, basil, garlic, toasted bread, olive oil (vg)	
Calamari Fritti	11.9
Fried baby squid, tartare sauce	
Funghi e Tartufo Arancini	9.9
Truffle, mushroom, mozzarella, parmesan risotto balls, arrabbiata sauce (v)	

Antipasti per due	Serves 2 23
Italian cold & cured meats, tomatoes, fresh mozzarella, mixed salad, warm ciabatta	
Caprese e Avocado	10.9
Sliced tomato, avocado, fresh mozzarella, basil, olive oil (v) (gf)	
Polpette	11.9
Meatballs, tomato sauce, toasted bread	

Gamberi Busara	13.9
Tiger prawns, king prawns, cherry tomatoes, white wine, chilli, garlic, tomato sauce, toasted bread	
Burrata con Pesto	12.5
Whole burrata, cherry tomatoes, basil pesto, toasted bread, olive oil (v)	
Brie Fritto	10.5
Fried brie, cranberry sauce (v)	

Cozze	13.5
Mussels, cherry tomatoes, tomato sauce, white wine, garlic, chilli, toasted bread	
Gamberi al 'Nduja	13.5
King prawns, 'nduja, tomato sauce, cream, chilli, garlic, toasted bread	

SALADS

Insalata di Capra	17.9
Goats cheese, mixed leaves, spinach, roasted red peppers, olive oil, balsamic glaze, walnuts (v) (gf)	
Insalata di Pollo	17.9
Grilled chicken breast, mixed leaves, rocket, parmesan, croutons, caesar dressing, avocado, parma ham, olive oil	

PIZZA

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

Margherita	13.9
Mozzarella, tomato sauce, basil (v) (vo)	
Quattro Stagioni	16.5
Pepperoni, ham, mushroom, kalamata olives, mozzarella, tomato sauce	
Diavola	15.9
Chicken, pepperoni, fresh chilli, mozzarella, tomato sauce	
Fiorentina	15.9
Spinach, peppers, kalamata olives, mozzarella, tomato sauce, free range egg (v) (vo)	
Calzone	17.9
Ham, pepperoni, mushroom, mozzarella, tomato sauce, bolognese ragu	

Zucchine e Gamberetti	16.9
King prawns, courgette, fresh chilli, mushroom, mozzarella, tomato sauce	
Napoli	16.9
Anchovies, capers, kalamata olives, mozzarella, tomato sauce	
Quattro Formaggio Bianca	17.9
Brie, gorgonzola, parmesan, mozzarella (v)	
Burrata	17.9
Whole burrata, pesto, rocket, parmesan, olive oil, tomato sauce (v)	
Calabrese	17.9
'Nduja, salami, mushroom, chilli, rocket, mascarpone, mozzarella, tomato sauce	

Caprina Bianca	17.5
Goats cheese, rocket, aubergine, mozzarella, pesto (v)	
'Nduja e Burrata	17.9
'Nduja, whole burrata, mozzarella, tomato sauce	
Rustica	17.5
Parma ham, rocket, parmesan, mozzarella, tomato sauce	
Funghi e Tartufo Bianca	17.5
Truffle, mushroom, mozzarella, free range egg, truffle oil (v)	
Mortadella e Pistachio	17.5
Mortadella, whole burrata, pistachio pesto, ricotta, crushed pistachio	

PASTA

Gluten free pasta available

Lasagne	17.5
Rich beef ragu, béchamel, mozzarella, parmesan	
Tagliatelle Bolognese	15.9
Rich beef ragu, tomato sauce	
Penne alla Norma	15.9
Roast aubergine, basil, ricotta, tomato sauce (v) (vo)	
Penne Arrabbiata	14.5
Cherry tomatoes, fresh chilli, garlic, tomato sauce (vg)	
Rigatoni Amatriciana	16.9
Pancetta, onion, fresh chilli, garlic, tomato sauce	

Rigatoni di Capra	16.9
Spinach, cherry tomatoes, goats cheese, pesto, cream, pine nuts (v)	
Tagliatelle di Salmone	18.5
Salmon, courgette, cherry tomatoes, cream, tomato sauce	
Spaghetti alle Vongole	19.9
Clams, white wine, garlic, chilli, parsley	
Linguine di Mare	19.9
Squid, mussels, clams, king prawns, cherry tomatoes, chilli, garlic, parsley	
Risotto Porcini e Tartufo	16.9
Porcini mushrooms, white mushrooms, truffle, parmesan, garlic, truffle oil (v) (vo) (gf)	

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, white wine, 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	

EXTRA PIZZA TOPPINGS

Mushroom	1.5	Aubergine	1.5	Parma ham	3	Mortadella	3
Spinach	1.5	Peppers	1.5	Chicken	3	Whole burrata	5
Black olives	1.5	Rocket	1.5	'Nduja	3		
Courgette	1.5	Ham	3	Salami	3		

SIDES

Patatine Fritte	4
Skinny fries (v)	
Verdure	6.5
Grilled courgette, aubergine, peppers (vg) (gf)	
Patatine al Parmigiano	6
Parsley, parmesan, skinny fries (v)	
Insalata Mista	6.5
Mixed leaves, red onion, tomato, kalamata olives, olive oil (vg) (gf)	
Patate Arrosto	5
Rosemary roasted, baby potatoes (vg) (gf)	
Insalata di Rucola	6.5
Rocket, parmesan, cherry tomatoes, olive oil (v) (vo) (gf)	
Fagiolini	6
Garlic green beans (vg) (gf)	
Asparagi	6.5
Asparagus, chilli, garlic, parmesan (v) (vo) (gf)	

Pollo Milanese	22
Panko breaded chicken breast, spaghetti pomodoro, salad garnish	
Costolette di Agnello	25
Grilled lamb chops, roasted rosemary baby potatoes, marsala sauce, mint dressing	
Scallopini ai Funghi	21.9
Pan fried chicken breast, white wine, cream, truffle & mushroom sauce, garlic green beans	
Guazzetto di Frutti di Mare	25.9
King prawns, tiger prawns, squid, mussels, clams, cherry tomatoes, white wine, fresh chilli, garlic, toasted bread	
Salmone	24
Salmon fillet, mashed potatoes, asparagus, white wine & cream sauce (gf)	

Branzino	24.5
Pan fried seabass fillets, king prawns, crushed potatoes, spinach, butter & white wine sauce	
Pollo Saltimbocca	24
Chicken breast, sage, parma ham, rosemary potatoes, garlic green beans, sage & butter sauce	
Fegato alla Veneziane	23
Calves liver, red wine & caramelised onion sauce, with skinny fries or mashed potatoes	
Gamberi Busara	24.9
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

Fillet, lean and tender, 24 day dry aged British beef
8 oz | 33.9

Costata di Manzo

Rib-eye (off the bone), perfectly marbled, 24 day dry aged British beef
10 oz | 31.9

Choose a sauce to go with your Steak:

Peppercorn, Red Wine or Garlic Butter

Surf & Turf your steak with 3 butterflied garlic king prawns +7.5

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. There is always the risk of cross-contamination. Items are cooked in shared fryers. Our parmesan cheese contains rennet.

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



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APERITIVI

Aperol Spritz Aperol, prosecco, soda	10.9	Americano Spritz Campari, Martini Rosso, 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 liqueur, lime, mint, prosecco, soda	10.9	Lyres Spritz 0% Lyres 0% Italian orange spritz, Noughty 0% sparkling, soda	8.9

SPARKLING

Prosecco Brut Vila Giuletta, 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 Giuletta, Veneto, Italy Vila Giuletta 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		Cognac	
Jack Daniels	5.5 25ml	Courvoisier	5.5 25ml
Monkey Shoulder	5.5 25ml	Remy Martin	7 25ml
Johnny Walker Black Label	6 25ml	Tequila	
Gin		Jose Cuervo Gold	4.5 25ml
Gordons	4.5 25ml	El Jimador Blanco	6 25ml
Bombay Sapphire	5 25ml	Liqueurs	
Hendricks	6 25ml	Malibu	4 25ml
Malfy Rosa	6 25ml	Grappa	4.5 25ml
Malfy Limone	6 25ml	Disaronno	4.5 25ml
Vodka		Limoncello	4.5 25ml
Smirnoff	5 25ml	Sambuca	4.5 25ml
Ketel One	5.5 25ml	Campari	4.5 25ml
Rum		Baileys	6 50ml
Bacardi	5 25ml	Martini Bianco	6 50ml
Captain Morgan Spiced	5 25ml	Martini Rosso	6 50ml
Captain Morgan Dark	5 25ml	Pimms	6.5 50ml

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bellaccinos-restaurant.co.uk

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 9.2 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		