



Bellaccino's

ITALIAN RESTAURANT

NIBBLES

Olive Marinate • £4.5

Mixed marinated olives

Pane Ciabatta • £6

Warm Ciabatta, olive oil, balsamic

Pizzette all'aglio • £5

Garlic pizza bread

Mozzarella £2.50 supplement
Pesto e Pomodoro £2.50 supplement

STARTERS

Bruschetta • £8.9

Seasoned tomatoes, basil, garlic, toasted bread, olive oil

Calamari Fritti • £11.9

Fried baby squid, tartare sauce

Funghi e Tartufo Arancini • £9.9

Truffle, mushroom, mozzarella, parmesan risotto balls, arrabbiata sauce

Antipasti per due • Serves 2 • £23

Italian cold & cured meats, tomatoes, fresh mozzarella, mixed salad, warm ciabatta

Gamberi Busara • £13.9

Tiger prawns, king prawns, cherry tomatoes, white wine, chilli, tomato sauce, toasted bread

Caprese e Avocado • £10.9

Sliced tomato, avocado, fresh mozzarella, basil, olive oil

Polpette • £11.9

Meatballs, tomato sauce, toasted bread

Burrata con Pesto • £12.5

Whole burrata, cherry tomatoes, basil pesto, toasted bread, olive oil

Cozze • £13.5

Mussels, cherry tomatoes, tomato sauce, white wine, garlic, chilli, toasted bread

Brie Fritto • £10.5

Fried brie, cranberry sauce

Gamberi al 'Nduja • £13.5

King prawns, 'nduja, tomato sauce, cream, chilli, garlic, toasted bread

SALADS

Insalata di Capra • £16.9

Goats cheese, mixed leaves, spinach, roasted red peppers, olive oil, balsamic glaze, walnuts

Insalata di Pollo • £17.5

Grilled chicken breast, mixed leaves, rocket, parmesan, croutons, caesar dressing, avocado, parma ham, olive oil

Vegetarian Dish

Please note our parmesan contains rennet.

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

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 • £13.9

Mozzarella, tomato sauce, basil

Quattro Stagioni • £15.9

Pepperoni, ham, mushroom, black olives, mozzarella, tomato sauce

Diavola • £15.5

Chicken, pepperoni, fresh chilli, mozzarella, tomato sauce

Fiorentina • £15.5

Spinach, peppers, olives, mozzarella, tomato sauce, free range egg

Calzone • £17.9

Ham, pepperoni, mushroom, mozzarella, tomato sauce, bolognese ragu

Zucchine e Gamberetti • £17.9

King prawns, courgette, fresh chilli, mushroom, mozzarella, tomato sauce

Napoli • £15.9

Anchovies, capers, black olives, mozzarella, tomato sauce

Burrata • £17

Whole burrata, pesto, rocket, parmesan, olive oil, tomato sauce

Calabrese • £17.9

'Nduja, salami, mushroom, chilli, rocket, mascarpone, mozzarella, tomato sauce

'Nduja e Burrata • £17.9

'Nduja, whole burrata, mozzarella, tomato sauce

Quattro Formaggio Bianca • £16.9

Brie, gorgonzola, parmesan, mozzarella

Rustica • £17.5

Parma ham, rocket, parmesan, mozzarella, tomato sauce

Funghi e Tartufo Bianca • £16.9

Truffle, mushroom, mozzarella, free range egg, truffle oil

Bellaccinos Speciale Bianca • £16.5

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

Lasagne • £16.9

Rich beef ragu, béchamel, mozzarella, parmesan

Tagliatelle Bolognese • £15.5

Rich beef ragu, tomato sauce

Penne alla Norma • £15.5

Roast aubergine, basil, ricotta, tomato sauce

Spaghetti alla Carbonara • £16

Pancetta, egg, parmesan, black pepper

Penne Arrabbiata • £14.5

Cherry tomatoes, fresh chilli, garlic, tomato sauce

Rigatoni Amatriciana • £16

Pancetta, onion, fresh chilli, garlic, tomato sauce

Rigatoni di Capra • £16.9

Spinach, cherry tomatoes, goats cheese, pesto, cream, pine nuts

Ravioli Rossi • £17.9

Prawn & seabass filling, prawn, sage & butter sauce

Tagliatelle di Salmone • £17.9

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 • £16.5

Porcini mushrooms, white mushrooms, truffle, parmesan, garlic, truffle oil

Risotto di Mare • £19.9

Squid, mussels, clams, king prawns, chilli, cherry tomatoes, garlic, parsley, tomato sauce

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

MEAT & FISH

Pollo Milanese • £21

Panko breaded chicken breast, spaghetti pomodoro, salad garnish

Pollo Saltimbocca • £22

Chicken breast, sage, parma ham, rosemary potatoes, garlic green beans, sage & butter sauce

Scallopini ai Funghi • £21

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

Branzino • £24.5

Pan fried seabass fillers, king prawns, crushed potatoes, spinach, butter & white wine sauce

Salmone • £24

Salmon fillet, mashed potatoes, asparagus, white wine & cream sauce

Fegato alla Veneziane • £21

Calves liver, red wine & caramelised onion sauce, with skinny fries or mashed potatoes

Gamberi Busara • £24.5

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 • £33

Fillet, lean and tender, 24 day dry aged British beef

Costata di Manzo 10oz • £31

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 • £6

Garlic green beans

Patate Arrosto • £5

Rosemary roasted potatoes

Verdure alla Griglia • £6.5

Grilled courgette, aubergine, peppers

Maccheroni Formaggio • £6

Macaroni cheese

Insalata di Rucola • £6.5

Rocket, parmesan, cherry tomatoes, olive oil

Insalata Mista • £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 • £10.9

Aperol, prosecco, soda

Limoncello Spritz • £10.9

Limoncello, prosecco, soda

Americano Spritz • £10.9

Campari, Martini Rosso, soda

Rosa Spritz • £10.9

Malfy Rosa, prosecco, San Pellegrino Aranciata

Campari Spritz • £10.9

Campari, prosecco, soda

Hugo Spritz • £10.9

Elderflower liqueur, lime, mint, prosecco, soda

Bellini • £10.9

Strawberry or peach puree topped with chilled prosecco

Lyres Spritz 0% • £8.9

Lyres 0% Italian orange spritz, bottega 0% prosecco, soda

SPARKLING

Prosecco Brut • Vila Giuletta, Veneto, Italy

Dry, crisp, with a fresh fruity tone

Bottle £35 - 175ml £8.9

Prosecco Spumante Rosé • Vila Giuletta, Veneto, Italy

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

Bottle £35 - 175ml £8.9

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

Bottega 0% Prosecco • Veneto, Italy

Intense fresh, fruity & floral notes, without the alcohol

Bottle £22 - 175ml £5.9

WHITE WINE

Trebbiano d'Abruzzo • Alta Terra, Abruzzo, Italy

Light and dry with floral fruity notes

Bottle £27 - 175ml £7.5

Pinot Grigio Venezia • Bottega, Veneto, Italy

Dry and fresh tasting, with aromatics of jasmine

Bottle £30 - 175ml £8.2

Sauvignon Blanc • Aotearoa, Marlborough, New Zealand

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

Bottle £33 - 175ml £9.2

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

Fresh, fruity and dry with hints of peach

Bottle £38 - 175ml £10.7

Greco di Tufo • Agricola Bellaria, Campania, Italy

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

Bottle £40

RED WINE

Montepulciano d'Abruzzo •

Alta Terra, Casato Del Falco, Abruzzo, Italy

Soft with robust sweet, cherry flavours

Bottle £27 - 175ml £7.5

Merlot di Sicilia • Andrerio, San Feriolo, Sicily, Italy

Medium – full bodied with a smooth and elegant finish

Bottle £30 - 175ml £8.2

Nero d'Avola • Andrerio, Forriero, Sicily, Italy

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

Bottle £35 - 175ml £9.5

Chianti • Barone, Castello, Tuscany, Italy

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

Bottle £33 - 175ml £9.1

Malbec • Trumpeter, Rutini, Mendoza, Argentina

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

Bottle £38

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 £75

ROSE

Pinot Grigio Blush • Ai Galli, Pramaggiore, Italy

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

Bottle £28 - 175ml £8

Coteaux Varois en Provence Rosé • Reflet, Estandon, Provence, France

Fresh, smooth and a beautiful pale pink with notes of citrus and pink grapefruit.

Bottle £34 - 175ml £9.5

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

Bottle £48 - 175ml £12.9

BEERS

Peroni Nastro Azzurro

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

Birra Moretti

Bottle 330ml £4.9 | 0% £4.9

SPIRITS & LIQUEURS

Whiskey • 25ml

Jack Daniels • £5.5

Monkey Shoulder • £5.5

Johnny Walker Black Label • £6

Rum • 25ml

Bacardi • £5

Captain Morgan Spiced • £5

Captain Morgan Dark • £5

Gin • 25ml

Gordons • £4.5

Bombay Sapphire • £5

Hendricks • £6

Malfy Rosa • £6

Malfy Limone • £6

Tequila • 25ml

Jose Cuervo Gold • £4.5

El Jimador Blanco • £6

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 • £6 (50ml)

Martini Bianco • £6 (50ml)

Martini Rosso • £6 (50ml)

Pimms • £6.5 (50ml)

Vodka • 25ml

Smirnoff • £5

Ketel One • £5.5

Cognac • 25ml

Courvoisier • £5.5

Remy Martin • £7

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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