TRATTORIA
SETTEBELLO
GLOUCESTER DOCKS

FESTIVE FEAST SHARING MENU

CHRISTMAS CRACKERS AND ALL DISHES WILL BE PLACED ACROSS THE TABLE, ALLOWING GUESTS TO SHARE AND SAVOUR EACH FESTIVE FLAVOUR AND TEXTURE.

£39 PER PERSON

ENHANCE YOUR EXPERIENCE WITH A GLASS OF PROSECCO FOR JUST £7PP

AVAILABLE SUNDAY TO THURSDAY - FROM 16TH NOVEMBER 2026 TO 24TH DECEMBER 2026
No pre-order required, minimum of 2 persons required - For the entire table

ASSAGGI - APPETISERS

TOASTED SALTED ALMONDS
(gf)(df)

GRISSINI

PER INIZIARE - TO START

FUNGHI & TRUFFLE ARANCINI
risotto balls, parsley, garlic sauce, rocket & parmesan salad

BAKED CAMEMBERT
with toasted sourdough (gfo)

SOMMELIER RECOMMENDATION WINE PAIRINGS

FALANGHINA / CHARDONNAY, ANIMA OSCA, TENIMENTI GRIECO - £9.95 175ML - £37 BOTTLE
A complex white wine with notes of ripe apple, pear and a hint of citrus that will echo the dish's flavours, with a rounded texture from the Chardonnay and a balanced acidity that gives a refreshing finish and keeps it from being too heavy.

PRIMITIVO, IL PUMO, SAN MARZANO - £9.25 175ML - £34 BOTTLE
A richer, fuller-bodied red with ripe plum and dark berry notes and a touch of warm spice, its soft tannins and natural fruit sweetness are a good match for the cheese's earthiness and the honey sweetness.

A SEGUIRE - TO FOLLOW

COTOLETTA DI TACCHINO
turkey cutlet with stuffing and cranberry sauce

SPIEDINO DI GAMBERI
tiger prawns with garlic butter, white wine, fennel & rocket salad (gf)(dfo)

ORECCHIETTE AL PESTO
homemade basil pesto, pine nuts, deep fried sage (gfo)

SOMMELIER RECOMMENDATION WINE PAIRINGS

SAUVIGNON BLANC, SACCHETTO ITALY - £9.50 175ML - £35 BOTTLE
Fresh and clean with zesty citrus and gooseberry character, with high acidity and herbal/grassy notes, pairs well with the texture of the dish.

MONTEPULCIANO D'ABRUZZO, AVEGIANO, BOVE ABRUZZO ITALY - £9.75 175ML - £36 BOTTLE
Medium body with soft tannins and ripe red cherry and plum flavours, a touch of spice and a smooth finish, a very good complement for turkey and all side dishes.

SIDES

ROSEMARY AND GARLIC ROASTED POTATOES
(gf)(df)

SPROUTS WITH PANCETTA
(gf)(df)

PIGS IN BLANKETS

PER FINIRE - TO FINISH

CHRISTMAS PUDDING
with brandy sauce and vanilla ice cream

PANETTONE BREAD AND BUTTER PUDDING
with vanilla ice cream

SOMMELIER RECOMMENDATION WINE PAIRINGS

MOSCATO D'ASTI, NIVOLE, MICHELE CHIARLO - £9.75 100ML
Delightful, lightly sparkling dessert wine with flavours of fresh peach, apricot and orange blossom with a light, fragrant finish and a touch of honey

SUBJECT TO AVAILABILITY, T&C'S APPLY

SCAN THE QR FOR OUR EVENTS

ALLERGENS

We pride ourselves on our Food & Beverage experiences that we offer within Settebello, we take our responsibility very seriously with regards to allergies a guest diner may have. Therefore we will be able to offer accurate information on ingredients if requested. However due to the open plan nature of our kitchen we are unable to guarantee that dishes are "free from" allergen such as "Gluten". If you have any dietary or allergen requirements please inform a member of our team before ordering any food or beverage items.

(gf) Gluten Free (gfo) Gluten Free Option
(df) Dairy Free (dfo) Dairy Free Option (vg) Vegan (vgo) Vegan Option
(v) Vegetarian (vo) Vegetarian Option

ABOUT OUR DISHES

حلال

In the South of Italy, the dinner table is Sacrosanct, and mealtimes are all about family and conviviality. Our biggest desire is to convey those values to our guests and hope that when you walk through our doors, you feel like you are in Italy, feasting around an Italian family table and enjoying each other's company.

SOCIALS

Settebellodocks

@settebellodocks

info@trattoriasettebello.co.uk
www.trattoriasettebello.co.uk

Need a Gift Voucher?

Scan the QR for a gift voucher that can be emailed or posted!