



BOTTOMLESS BOOZY BRUNCH

SATURDAY & SUNDAY 12PM - 4PM

CHOOSE **ONE** ITEM AND HAVE UNLIMITED DRINKS OF DRAUGHT BEERS, HOUSE WINE, PROSECCO AND BRUNCH COCKTAILS FOR ONE & HALF HOURS

£37 PER PERSON

INSALATA - SALAD

INSALATA NIZZARDA SALMON NICOISE, FILLET OF SALMON, FRENCH BEANS, BLACK OLIVES, POTATOES, SOFT BOILED EGG, TOMATOES (GF)(DFO)

INSALATA CAPRESE HERITAGE TOMATOES, BUFFALO MOZZARELLA & BASIL (GF)

INSALATA CESARE SMOKED CHICKEN, BABY GEM LETTUCE, PARMESAN, CAESAR DRESSING, CROUTONS (GFO)

PASTA

PENNE ALL'ARRABBIATA FIERY TOMATO SAUCE, HARISSA, PARSLEY & GARLIC (VG)(GFO)

SPAGHETTI CON POLPETTE DELLA NONNA FAMILY RECIPE PORK & BEEF MEATBALLS WITH TOMATO SAUCE

RIGATONI CON RAGÙ TRADITIONAL SLOW BRAISED OX CHEEKS, RED WINE, MUSHROOMS & AGED PARMESAN (GFO)

SPAGHETTI CARBONARA STREAKY BACON, EGG YOLKS & PARMESAN (GFO)

LASAGNE ALLA BOLOGNESE

HOMEMADE TRADITIONAL PORK & BEEF LASAGNE WITH MOZZARELLA, GARLIC BREAD & ROCKET AND PARMESAN SALAD

MEZZI PACCHERI AI GAMBERI

PRAWNS, SPRING ONION, CHILLI, CHERRY TOMATOES & SHELLFISH BISQUE (GFO)(DF)

PIZZA

AUTHENTIC NEAPOLITAN PIZZA IS VERY DIFFERENT FROM REGULAR PIZZA—MADE WITH SIMPLE, FRESH INGREDIENTS AND CAPUTO 0 OR 00 FLOUR, THEN BAKED FOR JUST 60–90 SECONDS.

MARGHERITA CLASSICA

SAN MARZANO TOMATOES, FIOR DI LATTE & BASIL (GFO)(V)

MARINARA (NAPOLETANA CLASSIC)

SAN MARZANO TOMATOES, GARLIC, OREGANO, EXTRA VIRGIN OLIVE OIL (NO CHEESE) (VG)(GFO)

PASTORE SAN MARZANO TOMATOES, FIOR DI LATTE, RED ONION JAM, GOAT'S CHEESE & BASIL (GFO)(V)

CAMPAGNOLA (BIANCA)

CHERRY TOMATOES, FIOR DI LATTE, PARMA HAM, GRATED PARMESAN, & ROCKET SALAD (DFO)(GFO)

MEDITERRANEA

SAN MARZANO TOMATOES, FIOR DI LATTE, AUBERGINES, COURGETTES, ARTICHOKE, OLIVES & RED PEPPERS (GFO)(DFO)

BRUNDA

SAN MARZANO TOMATOES, FIOR DI LATTE, PORTOBELLO MUSHROOM, MASCARPONE, PARMA HAM, BASIL & OLIVE OIL (GFO)(DFO)

SPICY CALABRESE

SAN MARZANO TOMATOES, FIOR DI LATTE, SPICY 'NDUJA & SPICY VENTRICINA SALAME (GFO)(DFO)

QUATTRO FORMAGGI (BIANCA)

SIMPLE BUT TASTY PIZZA MADE WITH 4 CHEESES: PECORINO ROMANO, PARMIGIANO REGGIANO, GORGONZOLA DOP, FIOR DI LATTE (GFO)

DRINKS

DRAUGHT

PERONI
GUINNESS
THATCHERS HAZE/GOLD
MEANTIME
BIRRA MURANO

WINE

GLASS OF HOUSE RED 175ML
GLASS OF HOUSE WHITE 175ML
GLASS OF HOUSE ROSE 175ML

BRUNCH COCKTAILS & SPARKLING

APEROL SPRITZ
BLOODY MARY
MIMOSA
GLASS OF PROSECCO 125ML

PLEASE NOTE DISHES OR DRINKS FROM THIS MENU CANNOT BE CHANGED WITH THE A LA CARTE MENU
AVAILABLE ON SATURDAYS AND SUNDAYS BETWEEN 12:00 & 16:00. EXCLUDING BANK HOLIDAY WEEKENDS
& SPECIAL OCCASIONS

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.

PLEASE NOTE: ALL GLUTEN FREE PINSAS CONTAIN EGG.

(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

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

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