

ASSAGGI - APPETISERS

BOMBETTE - £6
garlic butter dough balls (v)
MOZZARELLA STICKS - £7
served with cold tomato passata dip (v)
ROSEMARY FOCACCIA - £7
(gfo)(v)

HOMEMADE BREAD - £5
with olive oil & aged balsamic (dfo)(vgo)
OLIVE MISTE - £6
(df)(gf)(vg)
FIGS AND PARMA HAM - £8
(gf)(df)

ANTIPASTI - STARTERS

FUNGHI & TRUFFLE ARANCINI - £8
risotto balls, parsley, garlic sauce, rocket & parmesan salad
BRUSCHETTA - £6 (with mozzarella - £8)
toasted sourdough, tomatoes, oregano & basil (gfo)(v)
CREMOSO DI CAPRA - £11
roasted and pickled beetroot, goat's cheese, apple, honeycomb & balsamic vinegar (v)(gf)
MORSI DI LASAGNA - £10
deep fried lasagne bites, truffle mayonnaise, served with rocket & parmesan salad

SALUMI E FORMAGGI - £10
selection of authentic italian cured meats & cheeses served with garlic & rosemary focaccia (gfo)
SALT & PEPPER DEEP FRIED CALAMARI - £9
with garlic mayonnaise & lemon
POTATO CROCCHÉ - £8
potato and rosemary balls with arrabbiata - fiery tomato sauce, rocket & balsamic vinegar (gf)(vg)(df)
POLPETTE - £10
family recipe pork & beef meatballs with tomato sauce and garlic butter focaccia

INSALATE - SALADS

INSALATA CAPRESE - Starter £10 - Main £16
san marzano tomatoes, mozzarella, rocket & basil leaves (gf)
INSALATA NIZZARDA - £18
salmon nicoise, fillet of salmon, french beans, black olives, potatoes, soft boiled egg & tomatoes (gf)(df)
INSALATA CESARE - £16
smoked chicken, baby gem, parmesan, caesar dressing & croutons (gfo)

SPIGOLA CON INSALATA RUSSA - £18
grilled seabass with russian salad - potato, french beans, carrot, beetroot and mayonnaise (gf)(df)
INSALATA DI SCAMONE - £18
thinly sliced rump of beef, rocket, parmesan with potato & horseradish salad, served cold (gf)

PRIMI PIATTI - PASTA - RISOTTO

MEZZI PACCHERI AI GAMBERI - £14
prawns, spring onion, chilli, cherry tomatoes & shellfish bisque (gfo)(dfo)
SPAGHETTI ALLA CARBONARA - £13
streaky bacon, egg yolks & parmesan (gfo)
RIGATONI AL RAGÙ - £14
traditional slow braised ox cheek, red wine, mushrooms & aged parmesan (gfo)

SPAGHETTI CON POLPETTE DELLA NONNA - £13
family recipe pork & beef meatballs with tomato sauce
PENNE ALL' ARRABBIATA - £11
fiery tomato sauce, harissa, chilli, garlic & parsley (gfo)(v)
RISOTTO AI FUNGHI - £13
mushroom risotto, crispy cavolo nero, parmesan & roasted shallots (gf)(dfo)(v)(vgo)

SPECIALS

LASAGNE ALLA BOLOGNESE - £19
homemade traditional pork & beef lasagne, mozzarella, parmesan, garlic focaccia and rocket & parmesan salad
COSTOLETTE DI AGNELLO - £29
herb crusted rack of lamb with mustard, dauphinoise potatoes, garlic creamed fine beans (gfo)
TAGLIATA DI MANZO - £29
chargrilled sirloin steak, king oyster mushrooms, rocket, potato fondant, salsa verde & aged parmesan (gf)
COTOLETTA ALLA MILANESE - £18
breaded chicken with fries & mixed leaf salad (df)

SALSICCIA E FRIARIELLI - £17
italian fennel sausages with broccoli rabe, chilli and garlic, crispy rosemary potatoes (gf)
SPIEDINO DI GAMBERI - £28
tiger prawns with garlic butter, white wine, fennel & rocket salad (gf)(dfo)
SPIGOLA PUTTANESCA - £25
fillet of seabass, tomatoes, capers, anchovies, parsley, potatoes & salsa verde (gf)(df)
SALMONE PICCATA - £24
grilled salmon, creamed leeks, potatoes, caper & lemon butter sauce (gf)(dfo)

PIZZA

pizza authentic neapolitan pizza is very different from a normal pizza. simple, fresh ingredients, caputo 0 or 00 wheat flour. baked for 60-90 seconds only!! topped with san marzano tomatoes & fior di latte cheese from italy. one of the defining characteristics is that there is more sauce than cheese, leaving the middle moist & delicious with a crispy airy, bubbly crust.

MARGHERITA - £12
in 1889, king umberto the 1st & his wife queen margherita visited pizzeria brandi in naples where the owner, raffaele esposito invented a pizza in honour of her using san marzano tomatoes (red) fior di latte di agerola (white) & basil (green). to represent the colours of the italian flag (gfo)(dfo)(v)
MARINARA (Napoletana Classic) - £11
san marzano tomatoes, garlic, oregano, extra virgin olive oil (no cheese) (gfo)(df)(vg)(v)
SPICY CALABRESE - £13
san marzano tomatoes, fior di latte, spicy 'nduja & spicy ventricina salame (gfo)(dfo)

QUATTRO FORMAGGI (Bianca) - £13
simple but tasty pizza made with 4 cheeses: pecorino romano, parmigiano reggiano, gorgonzola dop, fior di latte and truffle oil (gfo)
QUATTRO STAGIONI - £13
san marzano tomatoes, fior di latte, salame napoli, cooked ham, artichoke, mushroom & basil
PASTORE - £13
san marzano tomatoes, fior di latte, goats cheese, onion jam, goats cheese & basil (gfo)
MEDITERRANEA - £12
san marzano tomatoes, fior di latte, aubergines, courgettes, artichokes, olives & red peppers (gfo)

SETTEBELLO METRO BOARD

ENJOY A METRE LONG PIZZA EXPERIENCE WITH YOUR FRIENDS & FAMILY (FOR UP TO 6 SHARING) CHOOSE ANY 4 PIZZA CHOICE FROM OUR SELECTION OF PIZZAS ABOVE **£60**

PANUOZZO - PIZZA SANDWICH

PANUOZZO CALABRESE
'nduja, fior di latte mozzarella, spicy ventricina salame (dfo)
PANUOZZO TRICOLORE
parma ham, mozzarella, cherry tomatoes & basil (dfo)

PANUOZZO MEDITERRANEO
roasted courgette, aubergines, sun dried tomatoes, mozzarella & red peppers (dfo) (vgo)
All mezzaluna's sandwich are served with fries & rocket salad £15

CONTORNI - SIDES

FRIES - £5.50 (v)(gf)(df)

PARMESAN & TRUFFLE FRIES - £7 (v)(gf)

ROSEMARY & GARLIC FRIES - £6 (vg)(gf)(df)

TOMATO & RED ONION SALAD - £6 (gf)(df)(v)

ROCKET & PARMESAN SALAD - £5 (gf)

BUTTERED TENDERSTEM BROCCOLI - £5 (gf)(dfo)

DOLCI - DESSERTS

AFFOGATO - £7

vanilla ice cream with a shot of espresso on the side
(add a shot of amaretto, 50ml - £3) (gfo)(v)

SETTEBELLO TIRAMISU - £6

(v)

FORMAGGIO - £10

truffled pecorino cheese, served with biscuits, grapes & chutney (gfo)

PIZZA ALLA NUTELLA & MASCARPONE - £8

with vanilla ice cream (dfo)(vgo)

GELATI - £8

2 scoops of 'italian style' ice cream, deliciously smooth, creamy & airy vanilla,
strawberry, chocolate, salted caramel, coffee (gf)

SORBET - £7

lemon or raspberry (df)(gf)

— 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



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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