



BELGRAVE HOUSE

SETTEBELLO



— CHELTENHAM —

VALENTINES DAY

MENU

AVAILABLE FROM 12PM

TWO COURSES - £30 PER PERSON

THREE COURSES - £40 PER PERSON



ANTIPASTI - STARTERS

FUNGHI & TRUFFLE ARANCINI RISOTTO BALLS, PARSLEY, GARLIC SAUCE,
ROCKET & PARMESAN SALAD

MOZZARELLA OVEN BAKED BUFFALO MOZZARELLA WRAPPED IN PARMA HAM,
ROCKET SALAD, SUN BLUSHED TOMATO, SERVED WARM (GF)

SALT & PEPPER DEEP FRIED CALAMARI WITH
SRIRACHA MAYONNAISE & LEMON (DF)

BRUSCHETTA TOASTED BREAD, TOMATOES, OREGANO & BASIL
(ADD MOZZARELLA **£2 SUPPLEMENT**) (VGO)(GFO)(V)

CREMOSO DI CAPRA ROASTED & PICKLED BEETROOT,
GOAT'S CHEESE MOUSSE (V)

PRIMI & SECONDI - MAINS

MEZZI PACCHERI AI GAMBERI PRAWNS, SPRING ONION, CHILLI, CHERRY
TOMATOES & SHELLFISH BISQUE (GFO)(DFO)

BIGOLI ALLA CARBONARA GUANCIALE, EGG YOLK,
PECORINO CHEESE & PARMESAN (GFO)

RIGATONI AL RAGU TRADITIONAL SLOW BRAISED OX CHEEK, RED WINE,
MUSHROOMS & AGED PARMESAN (GFO)(DFO)

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

RIGATONI ALL' ARRABBIATA FIREY TOMATO SAUCE, HARISSA, CHILLI,
GARLIC & PARSLEY (V)(VG)(DF)(GFO)

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

RISOTTO ALLE PATATE DOLCI SWEET POTATO RISOTTO, TALEGGIO CHEESE, RED
ONION JAM & CANDIED PUMPKIN SEEDS (V)(VGO)(GF)(DFO)

POLLO FREE RANGE CHICKEN BREAST, CONFIT CRISPY DRUMSTICK, CREAMED
CABBAGE, GUANCIALE & TRUFFLE MASHED POTATO

COSTOLETTE DI AGNELLO ALLA GRIGLIA GRILLED LAMB CUTLETS WITH HERB
CRUST, OLIVE AND CAPER POTATO CAKE, PESTO & GRILLED PEPPERS (GFO)

SPIGOLA PUTTANESCA FILLET OF SEABASS, TOMATOES, CAPERS, ANCHOVIES,
PARSLEY POTATOES & SALSA VERDE (GF)(DF)

CAPELANTE SCALLOPS, FRISEE SALAD, RED CHICORY & LEMON
BUTTER SAUCE (GF)(DFO)

PIZZA

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

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

SOTTO EMILIANA (BIANCA) FIOR DI LATTE, MORTADELLA, BURRATA & PISTACHIO (GFO)

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

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

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

MEDITERRANEA SAN MARZANO TOMATOES, FIOR DI LATTE, RED ONION, COURGETTE, AUBERGINE (V)(GFO)

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

SPECIALS

FILETTO DI MANZO GRILLED FILLET OF BEEF, FONDANT POTATO, KING OYSTER MUSHROOM, SALSA VERDE & PARMESAN SHAVINGS **£8 SUPPLEMENT** (GF)(DFO)

BISTECCA DI MANZO T-BONE STEAK, MUSHROOM, TOMATO, PEPPERCORN SAUCE, FRIES & ROCKET SALAD **£12 SUPPLEMENT** (GFO)(DFO)

DOLCI - DESSERTS

SETTEBELLO TIRAMISU

AMARENA CHERRY PANNACOTTA (GF)

SALTED CARAMEL CHEESECAKE CANDIED HAZELNUTS & CHOCOLATE ICE CREAM

PAVLOVA WILD FOREST BERRY FRUIT COMPOTE & CREME CHANTILLY

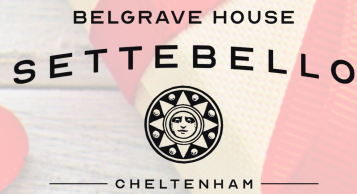
FUDGE AL CIOCCOLATO CHOCOLATE FUDGE CAKE, VANILLA ICE CREAM (GF)

AFFOGATO VANILLA ICE CREAM, COFFEE (VO)

GELATI 3 SCOOPS OF ITALIAN ICE CREAM, DELICIOUSLY SMOOTH, CREAMY & AIRY V ANILLA, STRAWBERRY, CHOCOLATE, MAPLE CRUNCH

SORBET LEMON OR RASPBERRY

FORMAGGI MISTI ITALIANI CHEFS SELECTION OF ARTISAN CHEESES, TOMATO & SMOKED GARLIC CHUTNEY SERVED WITH HOMEMADE FOCACCIA **£5 SUPPLEMENT** (GFO)



SPARKLING

SETTEBELLO PROSECCO

125ML £9.00 - BOTTLE £38.00

FRANCIACORTA CASTEL FAGLIA

125ML £10.00 - BOTTLE £45.00

TAITTINGER BRUT

125ML £14.50 - BOTTLE £75.00

POL ROGER VINTAGE

BOTTLE £140.00 DOM

PERIGNON

BOTTLE £275.00

TAITTINGER ROSE BRUT

125ML £17.50 - BOTTLE £90.00

LOUIS ROEDERER CRISTAL

BOTTLE £400.00

VALENTINES COCKTAILS

MINE

MIXED BERRY SOUR £11

GRENADINE, BLACKBERRIES, RASPBERRIES, CITRUS VODKA,
EGG WHITE AND LEMON

YOURS

SPRITZ £11

CURACAO SYRUP, JACK DANIELS, GRAND MARNIER, SUGAR AND LEMON

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. OUR FIOR DI LATTE IS SUITABLE FOR VEGETARIANS

**(GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION (DF) DAIRY FREE (DFO)
DAIRY FREE OPTION (VG) VEGAN (VGO) VEGAN OPTION (V) VEGETARIAN
(VO) VEGETARIAN OPTION**