

DA CONDIVIDERE

TO SHARE FOR THE TABLE

SALUMI E FORMAGGI £22
SELECTION OF OLIVES, CURED MEATS & CHEESE (GFO)

TAGLIERE VEGETARIANO £18
SELECTION OF OLIVES, CHEESE & MIXED VEGETABLES (GFO)

CICCHETTI

SMALL PLATES
3 FOR £28.00

GORDAL OLIVES £4.5
MARINATED (V)(GF)(DF)

PANE MADRE £5
HOMEMADE SOURDOUGH (V) (GFO)

ARANCINI £10
MUSHROOM & TRUFFLE (VG)

PADRON PEPPERS £10
SEA SALT (V)(GF)(DF)

CALAMARI £10
SRIRACHA MAYO & LEMON

BURRATA £10
SWEET & SOUR TOMATOES (GF)(VG)

TAGLIERE £12
CURED MEATS & PICKLES (GF)(DF)

FORMAGGI £11
SELECTION OF ARTISAN CHEESES (GF)(VG)

CAPRETTO £10
GOATS CHEESE, BEETROOT, RED ONION JAM & HONEYCOMB ON TOASTED BRIOCHE (VG)(GFO)

BRUSCHETTA £10
TOASTED SOURDOUGH, TOMATOES, OREGANO & BASIL (V)(GFO)

INSALATA CESARE £12
SMOKED CHICKEN, BABY GEM LETTUCE, PARMESAN, CROUTONS, CAESAR DRESSING (GFO)



SOTTO

LOUNGE BAR

PASTA FRESCA

FRESH HOMEMADE PASTA

CAMPANELLE ARRABBIATA £15
TOMATO SAUCE, HARISSA, GARLIC & PARSLEY (V)(DF)(GFO)

BIGOLI CON POLPETTE DELLA NONNA £17
FAMILY RECIPE PORK & BEEF MEATBALLS WITH TOMATO SAUCE (GFO)

MAFALDE AL RAGU' DI CERVO £18
VENISON RAGU' & AGED PARMESAN (GFO)

BIGOLI ALLA CARBONARA £16
GUANCIALE, EGG YOLK, PECORINO CHEESE & PARMESAN (GFO)

GNOCCHI ALLA SORRENTINA £17
POTATO GNOCCHI, RICH TOMATO SAUCE, MOZZARELLA & BASIL (VG)

LASAGNA ALLA BOLOGNESE £18
HOMEMADE TRADITIONAL BEEF LASAGNA WITH MOZZARELLA & PARMESAN AND ROCKET SALAD

PAPPARDELLE AI FUNGHI £18
CREAMY PORCINI MUSHROOM & TRUFFLE (VG)(GFO)

BIGOLI AI FRUTTI DI MARE £19
PRAWNS, BABY SQUID, OCTOPUS & SHELLFISH BISQUE (GFO)(DFO)

THE HOLY TRINITY OF PASTA THREE CLASSIC ROMAN DISHES

TO SHARE FOR THE TABLE
THESE THREE DISHES REPRESENT THE CORE OF ROMAN PASTA TRADITION, SHOWCASING SIMPLE INGREDIENTS AND BOLD FLAVOURS THAT HAVE STOOD THE TEST OF TIME

£45

CARBONARA - GUANCIALE, EGG YOLK & PECORINO
AMATRICIANA - GUANCIALE, TOMATO, PECORINO
ALLA GRICIA - GUANCIALE, PECORINO & BLACK PEPPER

INDIVIDUAL DISHES CAN BE SWAPPED WITH ABOVE, EXCLUDING GNOCCHI, LASAGNA & CHEF'S CHOICE

DOLCI

DESSERTS

PINSA CON NUTELLA (TO SHARE) £12
NUTELLA, MASCARPONE & HAZELNUT ON A PINSA BASE

GELATI £6 **PANNA COTTA** £9
2 SCOOPS (VO)(GF)(DFO) COFFEE CARAMEL (GF)

AFFOGATO £7 **TIRAMISU** £8
VANILLA ICE CREAM, COFFEE (VO)(GF)

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

SECONDI E CONTORNI

MAINS & SIDES

LOBSTER ROLL £17
LOBSTER AND CRAB BRIOCHE ROLL, CAVIAR & MAYONNAISE SERVED WITH FRIES & SALAD

COTOLETTA MILANESE £17
BREADED CHICKEN WITH FRIES & MIXED LEAF SALAD

FRIES (V) £5

PARMESAN & TRUFFLE FRIES £6

TOMATO & RED ONION SALAD £5

PINSA ROMANA

OVAL SHAPED PIZZA FROM ROME.

A LIGHTER COUSIN TO PIZZA, A UNIQUE BLEND OF FLOURS WHICH GIVES A CRISP YET AIRY CRUST

EXTRA TOPPINGS £2 (EACH) ANY ITEMS OF THE INGREDIENTS LISTED BELOW.

SPICY CALABRESE £17
SAN MARZANO TOMATOES, FIOR DI LATTE, SPICY NDUJA & SPICY VENTRICINA SALAME (DFO)(GFO)

MARGHERITA £14
SAN MARZANO TOMATOES, FIOR DI LATTE & BASIL (DFO)(GFO)(VG)

CAMPAGNOLA (BIANCA) £16
CHERRY TOMATOES, FIOR DI LATTE, PARMA HAM, GRATED PARMESAN, & ROCKET SALAD (DFO)(GFO)

FOCACCIA BURRO £11
AGLIO E PREZZEMOLO
GARLIC BUTTER & PARSLEY ON FOCACCIA BREAD (WITH CHEESE £13)(GFO)

BRUNDA £17
SAN MARZANO TOMATOES, FIOR DE LATTE, PORTOBELLO MUSHROOM, MASCARPONE, PARMA HAM, BASIL & OLIVE OIL (GFO)

MEZZALUNA

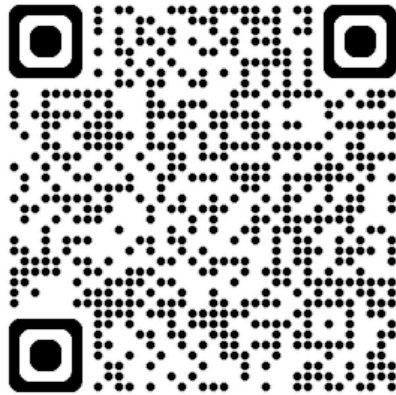
FOLDED PIZZA SANDWICH

DIAVOLA £17
TOMATOES, FIOR DI LATTE, SPICY NDUJA & SPICY VENTRICINA SALAME

CAPRESE £17
TOMATOES, MOZZARELLA & BASIL (VG)

ALL MEZZALUNA ARE SERVED WITH FRIES & ROCKET SALAD

— SCAN THE QR FOR NEWS & EVENTS —



SOTTO
LOUNGE BAR

— **Supporting Charity** —

You may have noticed that a 12% service charge has been added to your bill. As a team, we have decided to contribute to a wonderful charity by donating 1% of this service charge. We are thrilled to support the 'Work for Good' charity and sincerely appreciate your help in making this possible.

Please know that you are under no obligation to agree, and we assure you it won't be uncomfortable if you choose not to contribute!



— **ABOUT OUR DISHES** —



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

— **Social** —

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