

APERITIVO - COCKTAILS

APEROL SPRITZ - £12
aperol, prosecco, soda

NEGRONI BIANCO - £13
gin, vermouth, campari

ITALIAN 75 - £14
gin, limoncello, prosecco

BELLINI - £12
pesca, prosecco

TOMATO BASIL SMASH - £12
gin, tomato, basil, lemon, simple syrup

CICCHETTI - SMALL PLATES

FUNGHI & TRUFFLE ARANCINI - £12
risotto balls, parsley, garlic sauce, rocket & parmesan salad

SALUMI E FORMAGGI - Starter £14 - Main £25
selection of authentic Italian cured meats & cheeses served with garlic focaccia (gfo)

CREMOSO DI CAPRA - £12
roasted and pickled beetroot, goat's cheese, apple, honeycomb & balsamic vinegar (v)

MELANZANE PARMIGIANA - Starter £12 - Main £19
baked aubergine with parmesan & mozzarella in a rich tomato sauce

MORSI DI LASAGNA - £12
deep fried lasagne bites, truffle mayonnaise, served with rocket & parmesan salad

MOZZARELLA - £12
oven baked mozzarella wrapped in parma ham, rocket salad, sun blushed tomato, balsamic vinegar, served warm (gfo)

BRUSCHETTA - £9 (with mozzarella - £11)
toasted sourdough, tomatoes, oregano & basil (gfo)

SPIEDINO DI GAMBERI - £16
tiger prawns with garlic butter, white wine, fennel & rocket salad (gf)(dfo)

BURRATA - £12
with sweet & sour tomatoes (gf)

SALT & PEPPER DEEP FRIED CALAMARI - Starter £12 - Main £22
with sriracha mayonnaise & lemon

CAPELANTE - £15
scallops with pancetta, brown shrimps, samphire & brown butter (gf)

POTATO CROCHÉ - £10
potato and rosemary balls with arrabbiata - fiery tomato sauce, rocket & balsamic vinegar (gf)(vg)(df)

POLPETTE - £12
family recipe pork & beef meatballs with tomato sauce and garlic focaccia

INSALATE - SALADS

INSALATA CAPRESE - Starter £12 - 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)

TAGLIATA DI MANZO - £18
thinly sliced rump of beef, rocket, parmesan with potato & horseradish salad, served cold (gf)

CONTORNI - SIDES

FRIES - £5 (vg)(gf)(df)

PARMESAN & TRUFFLE FRIES - £7 (gf)

ROSEMARY & GARLIC FRIES - £7 (vg)(gf)(df)

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

LUNCH SET MENU
2 Courses for £19 / 3 Courses for £23
Monday - Friday from 12pm - 3pm
(excluding bank holidays & special events)

ASSAGGI - APPETISERS

GORDAL PITTED OLIVES - £5
(gf)(vg)(df)

TOASTED SMOKED ALMONDS - £4
(gf)(vg)(df)

PANE MADRE - £5
sourdough with olive oil & aged balsamic (dfo)(v)

FIGS AND PARMA HAM - £8
(gf)(df)

ROASTED SICILIAN FENNEL SAUSAGES - £8
(gf)

ROASTED PADRON PEPPERS - £8
with flaked sea salt (gf)(df)(vg)

FOCACCIA BURRO AGLIO E PREZZEMOLO
garlic butter & parsley focaccia - £9 (gfo)(v)
(with cheese - £11) (gfo)(v)

ORECCHIETTE AI GAMBERI - £20
prawns, spring onion, chilli, cherry tomatoes & shellfish bisque (gfo)

BIGOLI ALLA CARBONARA - £18
guanciale, egg yolks, pecorino cheese & parmesan (gfo)

PAPPARDELLE AL RAGÙ - £19
traditional slow braised ox cheek, red wine, mushrooms & aged parmesan (gfo)

BIGOLI CON POLPETTE DELLA NONNA - £18
family recipe pork & beef meatballs with tomato sauce

RIGATONI ALL' ARRABBIATA - £16
fiery tomato sauce, harissa, chilli, garlic & parsley (gfo)

STINCO COTTO ALLA MILANESE - £19
braised beef shin, saffron risotto, celeriac remoulade, cherry tomato, herb crust (gfo)

THE HOLY TRINITY OF PASTA

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 (gfo) - **£48**

CARBONARA - guanciale, egg yolk & pecorino

AMATRICIANA - guanciale, tomato, pecorino

ALLA GRICIA - guanciale, pecorino & black pepper

individual dishes can be swapped with above, excluding gnocchi, lasagne, risotto & chef's choice

SECONDI - MEATS - FISH

COSTOLETTE DI AGNELLO - £29
herb crusted rack of lamb with mustard, dauphinoise potatoes, garlic creamed fine beans (gfo)

FILETTO DI MANZO - £38
fillet of beef, porcini mushrooms, guanciale & shallots, barolo wine sauce, potato and onion rosti (gf)

MAIALE ALLA MILANESE - £26
breaded pork chop milanese style with crispy sage, lemon, fries & mixed leaves

POLLO - £25
free range chicken breast, confit crispy drumstick, creamed cabbage, guanciale & truffle mashed potato (gfo)

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 (df)

PIATTO DI FRUTTI DI MARE - £35
salmon, seabass, tiger prawns, calamari, mussels, and scallops with new potatoes, mixed salad, cherry tomatoes and beurre blanc (gf)

SPIEDINO DI GAMBERI - £28
tiger prawns with garlic butter, white wine, fennel & rocket salad (gf)(dfo)

SPIGOLA FORTMANESCA - £25
fillet of seabass, tomatoes, capers, anchovies, parsley, potatoes & salsa verde (gf)(df)

CAPELANTE - £27
scallops with pancetta, brown shrimps, samphire & brown butter (gf)

SALMONE PICCATO - £24
grilled salmon, creamed leeks, potatoes, caper & lemon butter sauce (gf)(dfo)

PRIMI PIATTI - PASTA - RISOTTO

FRESH HOMEMADE PASTA

RISOTTO AI FUNGHI - £18
mushroom risotto, crisp cavolo nero, parmesan & roasted shallots (gf)(dfo)

GNOCCHI ALLA 'NDUJA
'nduja gnocchi, arrabbiata sauce, picquillo pepper & mascarpone

LASAGNE ALLA BOLOGNESE - £19
homemade traditional pork & beef lasagne, mozzarella, parmesan, garlic butter & parsley focaccia and rocket & parmesan salad

ORECCHIETTE AL PESTO - £18
homemade basil pesto, pine nuts, deep fried sage (gfo)

PAPPARDELLE AL SalmONE - £19
fresh homemade pappardelle pasta with a creamy vodka sauce, smoked salmon & tarragon (gfo)

PIZZA

Our famous hand-stretched sourdough pizza with a crisp crust and airy edges, fermented naturally over 48 hours for a deep, rustic flavour. Extra Toppings £2 (each) Any items of the ingredients listed below.

MARGHERITA - £14
san marzano tomatoes, fior di latte & basil (gfo)(dfo)

MARINARA (Napoletana Classic) - £12
san marzano tomatoes, garlic, oregano, extra virgin olive oil (no cheese) (gfo)(df)

SPICY CALABRESE - £17
san marzano tomatoes, fior di latte, spicy 'nduja & spicy ventricina salame (gfo)(dfo)

CAMPAGNOLA (Bianca) - £16
cherry tomatoes, fior di latte, parma ham, grated parmesan, & rocket salad (gfo)(dfo)

BRUNDA - £17
san marzano tomatoes, fior di latte, portobello mushrooms, mascarpone, parma ham, basil & olive oil (gfo)

CAPRICCIOSA - £18
san marzano tomatoes, fior di latte, mushroom, artichoke, ham, black olives & fresh basil (gfo)(dfo)

QUATTRO FORMAGGI (Bianca) - £16
simple but tasty pizza made with 4 cheeses: pecorino romano, parmigiano reggiano, gorgonzola dop, fior di latte and truffle oil (gfo)

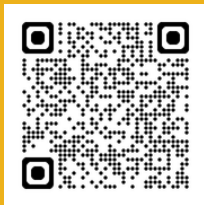
PASTORE - £17
san marzano tomatoes, fior di latte, goats cheese, onion jam & rocket (gfo)

BOTTOMLESS BOOZY BRUNCH

Available on Saturdays & Sundays 10am - 4pm

Enjoy a dish from our bottomless brunch menu with 90 mins of unlimited drinks - draught, house wine, prosecco and brunch cocktails.

SCAN THE QR FOR NEWS & EVENTS



— 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 these 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.



- 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 'Teenage Cancer Trust' 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!



Need a Gift Voucher?

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— 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

— SOCIALS —

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BELGRAVE HOUSE
SETTEBELLO



— CHELTENHAM —