

TRATTORIA
SETTEBELLO



NAPOLI

ASSAGGI - APPETISERS

Bombette Garlic Butter Dough Balls £7 (V)

Mozzarella Sticks Cold Tomato Passata Dip £7 (V)

Focaccia Burro Aglio E Prezzemolo Homemade Garlic Butter & Parsley on Focaccia Bread £9 (with Cheese £11) (GFO)(DFO)(V)

Rosemary Focaccia £8 (GFO)(VG)

Olive Miste £6 (GF)(VG)

Homemade Bread Olive Oil & Balsamic £5 (GFO)(VG)

ANTIPASTI - STARTERS

Salumi e Formaggi Selection of Authentic Italian Cured Meats & Cheeses served with Rosemary Focaccia £13 Starter £23 Main (GFO)

Arancini Saffron and Parmesan Risotto Balls, Tomato Passata & Rocket Salad £10 (V)

Melanzane Parmigiana Baked Aubergine with Parmesan & Mozzarella in a Rich Tomato Sauce Starter £10 Main £18

Polentone Rosemary Polenta Chips, Grilled Courgettes, Aubergine, Red Bell Peppers, Red Onion & Pesto Dressing £11 Starter £18 Main (VG)(GF)

Mozzarella Oven Baked Mozzarella wrapped in Parma Ham, Rocket Salad, Sun Blushed Tomato, served warm £11 (GF)

Bruschetta Toasted Bread, Tomatoes, Oregano & Basil £8 (with Mozzarella £10) (VGO)(GFO)(V)

Cre moso di Capra Roasted & Pickled Beetroot, Goat's Cheese, Apple, Honeycomb & Balsamic Vinegar £10 (V)

Salt & Pepper Deep Fried Calamari with Garlic Mayo & Lemon £11 Starter £22 Main (DF)

PRIMI PIATTI - PASTA- RISOTTO

Mezzi Paccheri ai Gamberi Prawns, Spring Onion, Chilli, Cherry Tomatoes & Shellfish Bisque £19 (GFO)(DF)

Spaghetti con Polpette della Nonna Family Recipe Pork & Beef Meatballs with Tomato Sauce £15

Spaghetti Carbonara Streaky Bacon, Egg Yolks & Parmesan £16 (GFO)

Rigatoni Con Ragù Traditional Slow Braised Ox Checks, Red Wine, Mushrooms & Aged Parmesan £17 (GFO)

Penne all'Arrabbiata Fiery Tomato Sauce, Harissa, Parsley & Garlic £14 (VG)(GFO)

Risotto Alle Patate Dolci Sweet Potato Risotto, Taleggio Cheese, Red Onion Jam & Candied Pumpkin Seeds £16 (V)(VGO)(GF)(DFO)

SECONDI - MEATS - FISH

Spigola Puttanesca Fillet Of Sea Bass, Tomatoes, Capers, Anchovies, Parsley Potatoes & Salsa Verde £22 (GF)(DF)

Fritto Misto Semolina Dusted Deep Fried Calamari, Whitebait, Tiger Prawns, Seabass & Fries £25 (DFO)

Salmone Piccata Grilled Salmon, Creamed Leeks, Potatoes, Capers & Lemon Butter Sauce £22 (GF)(DFO)

Agnello Grigliato Grilled Leg of Lamb Steak, Balsamic, Red Onion, Black Olive & Red Pepper Peperonata, Pesto Mash Potato £26 (GF)(DFO)

Pollo Char-grilled Chicken Breast, Prosciutto, Oven Dried Tomatoes, Basil Pesto, Burrata & Potato Hash Brown £21 (GF)(DFO)

Tagliata di Manzo Chargrilled Sirloin Steak, Garlic King Oyster Mushrooms, Rocket, Potato Fondant, Salsa Verde & Aged Parmesan £28 (GF)(DFO)

SIDES

Fries £5.50 (DF)(GF)

Parmesan & Truffle Fries £7 (DFO)(GF)

Tenderstem Broccoli £6 (V)(GF)

Rocket & Parmesan Salad £6 (DFO)(GF)

Tomato, Basil & Red Onion Salad £5.50 (VG)(GF)

ALLERGENS

(GF) Gluten Free (GFO) Gluten Free Option (DF) Dairy Free

(DFO) Dairy Free Option (VG) Vegan (VGO) Vegan Option

(V) Vegetarian (VO) Vegetarian Option

Please turn over for our fabulous Pizza Menu

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 below

SETTEBELLO AL METRO

£60

Extra Toppings from £2 (each serving) Any items of the ingredients listed below.

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 CLASSICA 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 £13 (GFO)(V)

BRUNDA San Marzano Tomatoes, Fior di Latte, Portobello Mushroom, Marscarpone, Parma Ham, Basil, Olive Oil £17 (GFO)(DFO)

PASTORE San Marzano Tomatoes, Fior di Latte, Red Onion Jam, Goat's Cheese & Basil £15 (GFO)(V)

MARINARA (Napoletana Classic) San Marzano Tomatoes, Garlic, Oregano, Extra Virgin Olive Oil £12 (No Cheese) (VG)(GFO)

CARPACCIO San Marzano Tomatoes, Buffalo Mozzarella, Bresaola (Cured Sliced Beef Fillet), Pecorino Cheese, Rocket Salad & Lemon £20 (GFO)(DFO)

QUATTRO STAGIONI San Marzano Tomatoes, Fior di Latte, Salame Napoli, Cooked Ham, Artichoke, Mushroom & Basil £16 (GFO)(DFO)

CAPRICCIOSA San Marzano Tomatoes, Fior di Latte, Cooked Ham, Mushroom, Artichoke, Black Olives £16 (GFO)(DFO)

QUATTRO FORMAGGI (Bianca) Simple but tasty Pizza made with 4 cheeses: Pecorino Romano, Parmigiano Reggiano, Gorgonzola DOP, Fior di Latte £16 (GFO)

SPICY CALABRESE San Marzano Tomatoes, Fior di Latte, Spicy Nduja & Spicy Ventricina Salame £17 (GFO)(DFO)

CAMPAGNOLA (Bianca) Cherry Tomatoes, Fior di Latte, Parma Ham, Grated Parmesan & Rocket Salad £16 (GFO)(DFO)

VERDE ESTATE (Bianca) Pizza base topped with Heirloom Tomatoes, Buffalo Mozzarella, Anchovies & Pesto Dressing £16 (GFO)

MEDITERRANEA San Marzano Tomatoes, Fior di Latte, Aubergines, Courgettes, Artichokes, Olives & Red Peppers £16 (GFO)(DFO)

CALZONE (You can order any of the Pizzas above as a Calzone if you desire, except GLUTEN FREE)

WE CHARGE £2.50 SUPPLEMENT

Any Pizza can be ordered with a Gluten Free Base - Our dough is Vegan - Vegan cheese option available

MEZZELUNE - PIZZA SANDWICH

Mezzaluna Tricolore Parma Ham, Mozzarella, Cherry Tomatoes & Basil (DFO)

Mezzaluna Calabrese Nduja, Fior di Latte Mozzarella, Spicy Ventricina Salame (DFO)

Mezzaluna Mediterranea Roasted Courgette, Aubergines, Sun Dried Tomatoes, Mozzarella & Red Peppers (DFO) (VGO)

All Mezzaluna's Sandwich are served with Fries & Rocket Salad £17

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.

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.

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