

Bellini

Welcome

"Freshly baked Bread to greet you."

At Bellini, Gastronomy is not just a meal; it's a celebration of flavors, culture, and the artistry of casual dining in a fun way.

Snack

- Guacamole**
Chilli Avocado Dip with Homemade Pita Bread
- Crispy Onion Rings**
Dredged in Buttermilk with Garlic Mayo
- Homemade Potato Crisps**
With Shaved Feta and Truffle Mayo
- Jalapeno Poppers**
Stuffed with 3 Cheeses, Crusted and Deep Fried with Garlic Mayo
- Grilled Vegetables**
With Parmesan Flakes & Balsamic Glaze

110

Starter "Getting in the mood."

- Carbonara Pralines** 180
Cheesy bacon puffs, Truffle Mayo, Pecorino, Candied Walnuts
- Chicken Livers** 160
Peri-peri Tomato Ragout, Crispy Onions, Chips
- Spicy Chicken Fillets** 180
Asian Style Slaw, Garlic Mayo, Sesame Honey Glaze
- Calamari & Chorizo** 190
Chorizo Sausage, Spicy Tomato Ragout, Lemon Mayo
- Prawn Pralines** 190
Chili Mayo, Baby Cress, Lemon
- Mussels Marinara** 190
Spicy Tomato, Garlic & Chive, Toasted Sourdough Bread
- Creamy Garlic Mussels** 190
Garlic Cream, Chives, Toasted Baguette
- Beef Short Rib or Crispy Chicken Tacos** 180
Avocado, Honey Soya Glaze, Chive, Lemon Zest & Mayo
- Nshima But Fancy** 190
Seared Fillet, Rape Relish, Crispy Nshima, Chilli Mayo
- Salmon Avocado** 190
Salmon Tartar, Avocado, Lemon Cream, Sesame Honey Glaze
- Sesame Crusted Chicken Pralines** 170
Miso Orange Mayo, Chilli, Toasted Ground Nuts, Chilli Honey Glaze

Salads "Eat your Greens."

- Rocket & Halloumi Salad** 190
Rocket Leaves, Crispy halloumi, Grapes, Cherry Tomatoes, Sesame Seeds
- Caesar Salad** 180
Salad Greens, Cherry Tomatoes, Parmesan Chip, Crispy Bacon
Add On: Panned Chicken or Grilled Prawn - ZMW 80
- Roasted Butternut Salad** 190
Whipped Feta, Pumpkin Seeds, Rocket Leaves, Braised Tomatoes, Grilled Zucchini, Pomegranate, Maple Mustard Vinaigrette
- Tomato & Avocado Salad** 190
Fresh Tomatoes, Avocado, Capers, Feta, Olives, Spring Onions, Pesto

Mains "Big Plates, Big Vibes."

LOCAL MEATS: All Steaks get served with Bellini Butter, Grilled Veg, Onion Rings and a choice of Truffled Mushroom or Pepper Sauce a choice of Mash Potatoes or Chips.

- Prime Fillet steak 300gr** 400
- Surf and Turf Fillet + 3 Galic Tiger Prawns** 460
- Beef Rib Eye 400gr** 420
- Tomahawk Marinated and Grilled 800gr** 640
- T-Bone 700gr** 570
- Succulent Pork Chops** 360

Signature Mains

- Chicken Parmesan** 320
Bacon and Parmesan Confit, Honey glazed carrots, Macadamia Nuts, Chips, Tomato Ragout
- Pan Seared Tiger Prawns in a Spicy Tomato Ragout** 390
Garlic Butter, Spicy Tomato Ragout, Puff Pastry, Mash Potato, Rucola
- Grilled Dover Sole with Lemon Butter** 460
Roasted Olives, Caper, Tomatoes, Citrus Butter, Potato Chips
- Pulled Spiced Slow Cooked Lamb Shoulder** 490
Hummus, Pomegranate, Seasonal Grilled Veg, Pita Bread
- Beer Battered Fish Burger** 280
Sesame Brioche Bun, Asian Style Coleslaw, Potato Chips, Tartar Sauce

Pasta "Obsessions."

- Spicy Spaghetti and Meatballs** 280
Meatballs, Italian Tomato Ragout, Calabrian Cilly, Parmesan
- Prawn Tagliatelle** 310
Prawns, Spicy Tomato Ragout, Parmesan Cream
- Truffled Porcini Pasta** 290
Porcini & Truffle, Candied Walnuts, Parmesan Crunch
- Bellini Amore** 280
Beef Fillet Strips, Red Peppers, Garlic/Chili, Cherry tomato Cream
- Homemade Potato Gnocchi** 270
Creamy Sweet Corn, Butternut, Courgette, Edamame, Walnuts, Parmezan Cream
- Salmon and Spinach Tagliatelle** 330
Creamy Cherry Tomato Sauce, Spinach, Parmesan Cream
- Beef Short Rib Conchiglioni** 280
Truffled Conchiglioni Pasta, BBQ Glazed Beef Short Rib, Goats Cheese

Desserts "Treat yourself."

- New York Style Passion Fruit Cheesecake**
- Sticky Toffee Pudding & Vanilla Cream**
- Chocolate Cremeux, Amareno Cherries**
- Espresso, Vanilla Ice Cream, Candied Nuts**
- Coconut Panacotta, Mango Cream**
- Don Pedro, Jamason Black Barrel**
- Don Pedro, Raspberry Amarula** 180

Signature Cocktails

Melanin Freeze
This is a Dark Rum based Cocktail with a burst of juicy watermelon sweetness balanced with citrus brightness and a minty chill

Orange Bourbon Smash
Jack Daniels, Blood Orange, Dry Lemon Soda .
This is a cocktail that balances smokey sweetness with a Bright tangy refreshment

Heart Breaker
Tequila, Rose Syrup, Passion Fruit, Lemonade.
This Cocktail is Bold and Impossible to Forget

190

ALLERGY ADVICE KEY

Seafood Soya Sesame Gluten Nuts Pork

The Pinsa Oven

- Cheesy Garlic Stuffed Flat Bread** 180
"Good for Sharing"
- Truffled Mushroom and Cheese Pizza** 280
Truffle, Marinated Mushroom with 3 Cheeses Pecorino, Parmesan and Fior Di Latte
- Ripiena "Pizza Sandwich"** 390
300gr Grilled & Sliced Beef Fillet, Truffle Mascarpone, Rocket Leaves, Parmesan, Cherry tomatoes and Sunflower Seeds
- Angry Mami Pizza** 280
Spicy Italian Salami, Peppadews, Caramelized thyme Honey, pickled Onions and Buffalo Mozzarella
- Margherita Buffalo** 270
Tomato Sugo, Buffalo Mozzarella, Parmesan "Grana Padano," Olive Oil
- Mortadella Pinsa** 270
Pistachio Mortadella, Cherry Tomato, Mozzarella, Basil Pesto
- Prosciutto Pinsa** 280
Sliced Prosciutto, Mozzarella, Cherry Tomatoes, Parmesan, Rocket, Balsamic Glaze

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Only Good Vibes.

RESERVATIONS
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