

STARTERS

Brioche Bread & Cantabrian Anchovies 1,4,7	
Artisanal brioche bread, whipped salted butter, Cantabrian anchovies	18
Deconstructed Arancini 1,5,7	
Datterino tomato cream, burrata, basil	18
24-Month Parma Ham 1,7	22
and Burrata	
Crispy Prawns 1,2,3,6,10	
Panko-crusted prawns, sweet and sour sauce, lime mayonnaise	18
Belle Donne Warm Seafood 2,11,14	
Red Prawn from Mazara del Vallo, Sicilian scampi, prawns, calamari, squid, yellow datterino coulis, crispy vegetables, sesame	28
Grilled Artichoke 3,7	
Marinated egg yolk, 18-month Parmigiano Reggiano fondue, Jerusalem artichoke chips	20
Our Vitello Tonnato 3,4,7,10	24
Tuna sauce, caper powder, confit datterino tomatoes, balsamic vinegar	

PIZZE TO SHARE

Bufalina 1,7	18
Confit tomato, buffalo mozzarella and extra virgin olive oil	
Zucchini Flowers 1,4,7	22
Tomato, fior di latte mozzarella, zucchini flowers and Cantabrian anchovies	

RAW & CARPACCIO’S

BELLE DONNE RAW (minimum 2 people) 2,4,14	32
Amberjack sashimi · Tuna sashimi · Gillardeau oyster · Red prawns from Mazara del Vallo	
Belle Donne Tuna 4,7	24
Bluefin tuna, confit tomato, burrata, guacamole Sweet and sour red onion, foie gras	
Chianina Beef Carpaccio 1	24
Black sesame, white sesame, jalapeño oil	

FIRST COURSES

Sardinian Gnocchi 1,2,7	26
Prawn bisque, raw red prawn, Andria burrata, candied lemon	
Linguine with Clams 1,9,14	26
Mullet bottarga and a hint of lemongrass	
Paccheri with Seafood Ragù 1,2,14	28
Seafood ragù, basil, lemon	
Mezzi Paccheri with Three Tomatoes 1,7	18
Three tomatoes, basil, Parmigiano Reggiano	
Milanese Risotto 7,9	24
Osso buco reduction, saffron	
Homemade Pappardelle 1,3,9	22
with Chianina ragù	

MAIN COURSES

Grilled Salmon ⁴ Seasonal vegetables, seafood reduction	28
Sea Bass Primavera ⁴ Zucchini, zucchini flowers, olives, Pantelleria capers	28
Catalan-Style Lobster ^{2,9} Min. 2 people, onion, cherry tomatoes, celery, basil	35 p.p
Grilled Tomahawk ⁷ Min. 2 people, mashed potatoes, vegetables	8,5/hg
Belle Donne Cutlet ^{1,3,7} Our interpretation of the Milanese veal cutlet	28
Sliced Young Scottona Beef ⁷ Roasted potatoes, rosemary	32
Low-Temperature Grilled Octopus ^{1,14,15} Potato purée, Taggiasca olives, sun-dried tomatoes, caramelized onion	24
Fiorentina Steak of National Scottona Beef	8/hg

SIDES

Belle Donne Mashed Potatoes ⁷	9
Mixed Leaf Salad	8
Oven-Roasted Potatoes	8
Sautéed Seasonal Vegetables	8
COVER CHARGE	4



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[@belle_donne_ristorante](https://www.instagram.com/belle_donne_ristorante)

NOTICE TO OUR GUESTS
Please be advised that some items on our menu may contain ingredients that cause allergies or food intolerances, or may be frozen.
In accordance with Annex II of Regulation (EU) No. 1169/2011
1.Cereals containing gluten (such as wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof, except as provided by the Regulation.
2.Crustaceans and products thereof.
3.Eggs and products thereof.
4.Fish and products thereof, except as provided by the Regulation.
5.Peanuts and products thereof.
6.Soybeans and products thereof, except as provided by the Regulation.
7.Milk and dairy products (including lactose), except as provided by the Regulation.
8.Tree nuts, including almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts (Queensland nuts), and products thereof.
9.Celery and products thereof.
10.Mustard and products thereof.
11.Sesame seeds and products thereof.
12.Sulphur dioxide and sulphites at concentrations exceeding 10 mg/kg or 10 mg/litre, expressed as total SO₂.
13.Lupin and products thereof.
14.Molluscs and products thereof.
15.To ensure the highest quality and preserve freshness throughout preparation, all dishes marked with No.15 have been frozen using a blast chiller.
If you have any food allergies or intolerances, please inform a member of our staff before placing your order. They will be pleased to assist you.