

Bello e BUONO

ITALIAN RESTAURANT

ALL DISHES ARE CREATED AND PREPARED BY OUR HEAD CHEF LANKA FERNANDO AND HIS TEAM

STARTER

FRITTO MISTO	12.50
Lightly battered prawns, Cuttlefish and Cod with lemon slices and herbs, lemon herb mayonnaise 1, 4	
PROSCIUTTO CROSTINI	11.50
With goats cheese caramelized onion and a drizzle of honey 1, 7	
BRUSCHETTA CAPRESE	11.50
Baked sourdough, Buffalo mozzarella, Tomato, Pesto & salad leaves with a drizzle of olive oil 1, 7, 8	
BELLO E BUONO SPECIAL CAESER SALAD	12.95
Baby gem lettuce, garlic crostini, boiled egg, fried anchovies, Parmesan reggiano 1, 3, 4, 7, 12	
ROASTED RED PEPPER AND TOMATO SOUP	7.95
With Pesto croutons (available with gluten free bread) 1, 7, 12	
BREAD AND DIPS	6.50
Selection of Artisan Breads, sundried tomato tapenade, hummus & Irish butter 1, 2, 5, 6, 8	

MAIN COURSE

TUSCAN BUTTER SALMON	24.50
Baked Fillet of Salmon in creamy garlic, spinach and tomato sauce, orzo pasta and parmesan cheese 3, 4, 7, 12	
BEEF BRACIOLE	23
Roulade of Beef stuffed with Prosciutto, bread crumbs, cheese and herbs, Braised in tomato sauce, served with mashed potatoes 1, 12	
POLLO E FUNGHI	21.50
Creamy mushroom Chicken, garlic & parsley, served with fettuccini pasta 1, 3, 5, 6, 7	
ROASTED BUTTERNUT AND RICOTTA ROLLS	22.50
Spinach, Parmesan cream, crispy shallots and truffle oil 1, 3, 5, 6, 7, 8	

SICILIAN STYLE PIZZA

ROAST CHICKEN AND PANCETTA	19.50
Tomato sauce, fresh mozzarella cheese 1, 7, 12	
BELLO E BUONO SPECIAL	19.50
Tomato sauce, spicy Italian sausage, jalapeno, goats cheese and honey 1, 7, 12	
PESTO BURRATA PIZZA	21.95
Pesto sauce, roasted cherry tomato, buffalo mozzarella cheese, rocket leaves 1, 7, 8, 12	
SEAFOOD DIAVOLO	19.50
Spicy tomato sauce, Prawns, Mussels, Calamari, garlic, chilli, mozzarella and lemon aioli 1, 2, 3, 7, 12, 14	

PASTA

SPINACH AND RICOTTA RAVIOLI	22.50
Parmesan cream, roasted almonds, crispy shallots and fresh basil 1, 3, 4, 7	
SEAFOOD LINGUINI	24.50
Mussels, prawns, salmon and calamari, in a light tomato cream sauce 1, 3, 4, 7, 8	
SPAGHETTI BOLOGNAISE	22
Irish mince beef ragu in herb and tomato sauce grated parmesan cheese and truffle oil 1, 3, 7, 8	
RIGATONI ARRABBIATA	21
Lightly spiced tomato sauce, crispy pancetta, shallots and ricotta cheese crumb 1, 3, 7, 8	

SIDES

	4.50 EACH
HAND CUT CHIPS	
SWEET POTATO FRIES	
LYONNAISE POTATOES	
MASH POTATOES	
HONEY ROAST VEGETABLES	
PICKLED VEGETABLE SALAD	

DESSERTS

	8.95 EACH
TIRAMISU	
Crème anglaise, seasonal berries, vanilla ice cream 1, 3, 7	
ETON MESS	
Fresh Irish strawberries, crushed meringue, fresh cream, mixed berry compote 3, 7	
DOUBLE CHOCOLATE CHIP BROWNIE	
Vanilla ice cream, chocolate sauce 1, 3, 5, 7, 8	
WHITE CHOCOLATE & RASPBERRY CHEESECAKE	
Crème anglaise, raspberry sauce, fresh cream 3, 7, 12	
WARM APPLE CRUMBLE	
Vanilla Ice Cream, Crème anglaise 1, 3, 7, 8	

FONTÉ COFFEE / TEA

AMERICANO	3.80	CAPPUCCINO	4
LATTE	4	ESPRESSO	3.60
HOT CHOCOLATE	4		
BARRY'S TEA	3.60		
(Blended in Cork)			
HERBAL AND SPECIALITY TEAS	3.90		
Green, Peppermint, Chamomile, Lemon & Ginger, Earl Grey, Ceylon Black			

Allergens 1. Cereals 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts; almonds, hazelnuts, pistachio, cashew, pine, walnuts, pecan, chestnut 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur dioxide & sulphites 13. Lupin 14. Molluscs
While some or none of the above allergens may be included in your selected dish, please be aware that we use all of the above allergens in our kitchen