

BELGRAVE CARTEL  
MENU



BELGRAVE CARTEL'S MENU IS A NOD TO OUR FAMILY,  
WHERE WE HAVE COME FROM, WHERE WE HAVE  
BEEN AND WHERE WE ARE NOW...

\* EAT \* SHARE \* DRINK

# TO SHARE

WHIPPED RICOTTA SERVED W / PASTA FRITTA	11
ZUCCHINI FLOWERS VG TEMPURA W' CHICKPEA, LEMON, BASIL FILLING	18
CALAMARI FRITTI W' CAVOLO NERO & NUDJA AIOLI	20
CARPACCIO G EYE FILLET, PINK PEPPERCORN, PARMIGIANO, SALT BUSH, WHITE BALSAMIC REDUCTION	22
BURRATA G PICKLED GOLDEN BEETROOT, BURNT ROOFTOP HONEY, TOASTED ALMONDS	22
SICILIAN OLIVES G VG WARM HOUSE MARINATED GREEN OLIVES	8

# MAINS

PORK COTOLETTA G -300GR BONE IN , APPLE WOOD SMOKED IN HOUSE, SAGE BUTTER & ROAST RED GRAPES	34
PESCE SPARDA G -SWORD FISH CAPERS, GREEN OLIVE, ESCHALOTS, LEMON MYRTLE	34
PASTA AL BRASATO MANZO -BRAISED OX TAIL & BEEF CHEEK RAGU W' ORANGE PANGRATTATO ON ON FRESH MAFALDIN FROM CIAO FABBRICA. .	30
PASTA DI CAVOLFIORE V VG option -FRESH CASARECCE PASTA FROM 'CIAO FRABBRICA' W' ROASTED CUALIFLOWER , CAVALO NERO, MUSHROOM, TOASTED WALNUT IN BLACK GARLIC XO SAUCE	26
RISOTTO AL PESTO CALABRESE V G -RED PEPPER PESTO & GOATS CURD	26
MAMMA'S LASAGNA -THE FAMILY RECIPE	28

# BELGRAVE CARTEL

## SIDES

ROMANO BEANS (V) (G) (VG) 14  
W / PAN FRIED W' TOMATOES

PANZANELLA (V) 14  
HEIRLOOM TOMATO, CAPERS, ONION, BASIL, CROUTONS.

HAND CUT FRIES (G) (V) 9  
TWICE COOKED W / ROSEMARY SALT, AIOLI

BABY COS 12  
W / ANCHOVY CREAM DRESSING , LEMON, PARMESAN & CROUTONS

BAKED CIABATTA 4

## Dolce

TIRAMISU 12  
NONNA CATERINA'S RECIPE W' TOASTED HAZELNUTS

TORTA CAPRESE AL CAFFE (G) 12  
W / WHIPPED MASCARPONE, BLOOD ORANGE CARAMEL, SEA SALT

\* EAT \* SHARE \* DRINK