

BELLORA

MENU SALUMI

From Bellora's "dispensa" of Italian delicacies. Free from additives and full of love from artisanal producers.

PICCOLO 125

Three kinds of well-selected cold cuts

MEDIO 195

Three kinds of well-selected cold cuts, larger and with aged Parmesan

GRANDE 265

Three kinds of well-selected cold cuts and three cheeses, perfect for sharing

MENU PIZZE

Our Sicilian gourmet pizzas are made Napoli-style with sour dough, by our maestro baker, Turi. Perfect to share as a starter.

MARGHERITA 145

A genuine Italian pizza with tomato sauce, Parmesan, mozzarella and basil

LA PIZZA DI TURI – ASK US HOW MANY LIRA

Let Turi – our Maestro Pizzaiolo – decide. He's from Sicily, after all...

LA PIZZA TARTUFATA 225

Dio Mio! as they say in Italy. This is the mother of all pizzas. Pizza bianca with caramelized onion, potatoes, pancetta, provola picante, baked egg, fresh truffle and chives

LA PIZZA GUERRIN 175

Mozzarella, tomato, prosciutto cotto, grilled pepper, oregano, green olives
From the legendary Pizzeria Guerrin in Buenos Aires

BELLORA'S BLEEK ROE PIZZA 245

Sour cream, bleek roe, red onions, chives, brown butter and lemon
The perfect pizza to share with the one you love the most!

GRAN FINALE

LEMON SABAYONE 105

Lemon sabayone with yoghurt- and coconut sorbet, fresh herbs, meringue, roasted coconut

TIRAMISÙ DI BELLORA 95

Flavored with nutella, mascarpone and coffee

SORBETO E GELATO 45 / FLAVOR

The perfect ending

MENU À LA CARTE

"Slightly larger than a traditional starter, and smaller than a traditional main course"

FREDDO

BURRATA VEGETARIANA 145

You can't eat Burrata and feel sad – buffalo milk and cream
Burrata di buffala with roasted eggplant, basil, chili and lemon

BURRATA ROYALE 175

You can't eat lobster and feel sad either
Burrata di buffala, fried lobster, lemon, basil and peperoncino oil

CARNE CRUDA 155

Bellora's tartar is made with chopped meat, Parmesan cream, onion, macadamia nuts, pancetta and brown soy butter

CRUDO DI PESCE 155

Same lovely texture as our Carne Cruda, made with halibut and lemon for a fresh flavor.
Citrus cured halibut with cannellini beans, grilled pepper, black olives and fried shallots

VITELLO TONNATO 145

A true Italian classic, just like a fine Italian suit – it never goes out of style.
Slow baked veal, tuna cream, fried parsley, capers, Parmesan

CALDO

MELANZANE ALLA PARMIGIANA 165

Ask any Italian chef – everyone has their own recipe for this super traditional dish.
Fried eggplant with tomatoes, mozzarella and fresh basil

GUANCIALE 175

Air dried pig's cheek from Umbria
Glazed guanciale, celeriac cream with truffle and brown butter, deep fried brussels sprout and hazelnuts

MERLUZZO MARE E BOSCO 185

Mare e bosco – ocean and forest. We only work with environmentally friendly fish
Seared cod with fresh mushrooms, vongole, trout roe, butter sauce, parsley and fried almond potatoes

TAGLIATELLE AI FUNGHI E POMODORINI 175

Life is a combination of magic and pasta
Pasta with fresh mushrooms, cherry tomatoes, garlic and pistacchio

APERITIVO

As mandatory as church

FRIDAYS 16-20

BELLINI BRUNCH

Bubbles and Beats

SATURDAYS 12-16

BELLORA SUPER SUNDAY

I love you everyday and twice on Sundays

SUNDAYS FROM 17