



BELLE
RISTORANTE



Belé is happy to invite you to taste our new summer Menu.

As usual, all dishes are defined by a sober simplicity - a key element in Chef Giulia Ferrara's cuisine - and find their balance in the pleasure of following traditions and the desire to explore new grounds.

Our mission is to find the best seasonal ingredients to play with to reach this balance. As a result, our menu changes frequently, it varies with the passing of time, and with products availability. Fresh ingredients provide suggestions and ideas to help our taste evolve, reinventing and modifying it to please our palates, each month in a different way.

Dish after dish, course after course, we will accompany you on a journey made of ingredients, doses, cooking methods, experiments, utensils and passion.

Take a seat: we'll take care of the rest.

APPETIZERS

CALF'S HEAD
WITH FRIED CHICKPEAS FARINATA
AND PICKLED GREEN TOMATOES

€14



SEARED PRAWNS** AND BELL PEPPERS
MARINATED WITH HERBS, SMOKED
MAYONNAISE AND GRILLED POLENTA

€15



ROASTED CHILLY APRICOTS AND PLUMS
WITH CAROB SCENTED ONION CREAM
AND DATES PESTO

€14

FIRST COURSES

TOMATO AND WATERMELON GAZPACHO
WITH RAW BONITO*, STRACCIATELLA
AND PURSLANE

€14



GORGONZOLA RISOTTO CREAMED
WITH SEAWEED BUTTER,
SERVED WITH MUSSELS AND GLASSWORT

€16



HANDMADE TAGLIOLINI WITH CRUSHED
SUNDRIED TOMATOES AND SALT-CURED
LEMONS, SERVED WITH PINE NUTS
BABAGANOUSH AND MINT

€16



SPAGHETTONI "ANTICO
PASTIFICIO CAVALIERI" WITH FRESH
TOMATO SAUCE AND BASIL

€14

For any food allergies or specific dietary needs, please ask our staff.

*Some of our products are blast frozen according to Reg. CE 852/04 of the HACCP standards.

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SECOND COURSES

HOUSE SMOKED FRESH SALMON* TATAKI
WITH CUCUMBER SOUR CREAM,
SERVED WITH CRUNCHY CELERY,
CUCUMBERS AND PICKLED ONION SALAD

€26



GRILLED CALF'S TONGUE
WITH SEARED PEPPERED MELON,
BLACK OLIVES AND 'NDUJA

€24



GRAPEFRUIT GLAZED PORK RIBS
WITH GREEN BEAN
AND PINK GRAPEFRUIT SALAD

€26



ZUCCHINI AND MINT CREAME,
WITH TROMBETTA SCAPECE STYLE
AND SPICED IN OIL

€20

DESSERTS

VERBENA RICE PUDDING
WITH BLACKBERRIES
AND ALMOND CRUMBLE

€7



SWEET POTATO CREAM
WITH EARL GREY GELATO, PEACHES
AND HAZELNUTS

€7



APRICOTS, CHOCOLATE
AND TARRAGON

€7

PRICE LIST

COCKTAIL €8/€10



BOTTLED BEER €5/8



SOFT DRINKS €4



WAMI WATER €3



COFFEE €1.50



BITTERS AND LIQUEURS

€5/€10



VERMOUTH, SWEET AND PASSITO WINES €7/€12



PREMIUM SPIRITS 7€/300€



COVER CHARGE €2



BELÉ

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