

# MENU DI BELLORA



**Speciella tider kräver speciella lösningar.**

**Vi gör vad vi kan för att kunna ge dig en härlig och säker upplevelse.**

**Tack för din förståelse och smaklig måltid!**

— *Hotel & Ristorante* —

**BELLORA**

---

# INDEX

**APERITIVI**

**SALUMI**

**PRIMI**

**CARNE**

**PIZZE**

**PASTA**

**DOLCI**

**VINO**

**DIGESTIVO**

**CAFFÉ E TE**

**VINI DOLCI**

**GRAPPA**

**ALTRE BEVANDE**

— *Hotel & Ristorante* —

**BELLORA**

---

# APERITIVI

**NEGRONI DI BELLORA 145**  
*CLASSIC NEGRONI*

**GLITTERATI 135**  
*RINQUINQUIN PEACH, MONTENEGRO,  
STRAWBERRY, MINT*

**HUGO 125**  
*SAINT GERMAIN, SPUMANTE, MINT, TONIC*

**APEROL SPRITZ 125**  
*SPUMANTE, APEROL, SODA*

**BELLINI 125**  
*SPUMANTE, PEACH PURÉE*

**ROSSINI 125**  
*SPUMANTE, STRAWBERRY PURÉE*

— *Hotel & Ristorante* —

**BELLORA**

---

**BACK TO INDEX**

# SALUMI

*Från Belloras skaffereri av italienska chark-  
och ostdelikatesser.*

*Fulla med kärlek från småskaliga producenter.*

## **PICCOLO 125**

Tre riktigt goda charkuterier

*Three types of selected cold cuts*

## **MEDIO 195**

Tre riktigt goda charkuterier,

lite mer och med riktigt gammal parmesan

*Three types of selected cold cuts,*

*larger and with aged Parmesan*

## **GRANDE 265**

Tre riktigt goda charkuterier, tre riktigt goda ostar

Oj-vad-mycket-ost-och-chark-storlek

*Three types of selected cold cuts,*

*and three cheeses. Perfect for sharing.*

— *Hotel & Ristorante* —

# BELLORA

---

**BACK TO INDEX**

# PRIMI

## **BURRATA 175**

Färska fikon, radicchio, rosmarinvinagrette,  
friterade mandlar

*Fresh figs, radicchio, rosemary vinaigrette  
and fried almonds*

## **VITELLO TONNATO 165**

Långbakad kalv, tonfiskkräm, kaprisbär,  
parmesan och bladpersilja

*Slow baked veal, tuna cream, fried capers,  
parmesan and parsley*

## **CARNE CRUDA 195**

Råbiff, castel franco-sallad, aceto balsamico,  
pepparrot, silverlök, picklade senapsfrön

*Beef tartar, castel franco salad, balsamico,  
horse radish, onions, pickled mustard seeds*

**BACK TO INDEX**

# CARNE

## FILETTO DI VITELLO 275

Stekt kalvytterfilé med ragu av svamp, pärlök och salsiccia, romanescopuré och tryffelsås

*Fried veal tenderloin, mushroom, onion and salsiccia ragu, purée made with romanesco, truffle gravy*

## CARNE CRUDA 255

Råbiff, castel franco-sallad, aceto balsamico, pepparrot, silverlök, picklade senapsfrön  
Serveras med friterad potatis

*Beef tartar, castel franco salad, balsamico, horse radish, onions, pickled mustard seeds*  
*Served with fried potatoes*

— *Hotel & Ristorante* —

# BELLORA

[BACK TO INDEX](#)



# PIZZE AL FORNO A LEGNA

*Våra sicilianska gourmetpizzor görs Napoli-style av  
vår pizzaiolo Turis finaste surdeg.  
Perfekt att dela med vänner.*

## **BURRATA 225**

Tomatsås, basilika, burrata di bufala, prosciutto  
*Tomato sauce, basil, prosciutto and burrata*

## **BOSCAIOLA 235**

Svampkräm, fior di latte, portabello,  
tryffelsalami, gräslök  
*Mushroom cream, fior di latte, portabello,  
truffle salami, chives*

## **SIGNORA 245**

Prosciutto toscano, mozzarella, rucola  
och marinerade tomater  
*Prosciutto toscano, mozzarella, arugula  
and marinated tomatoes*

## **LÖJROM 295**

Crème fraîche, löjrom, rödlök, gräslök, brynt smör  
och citron  
*Crème fraîche, bleak roe, red onions, chives,  
brown butter and lemon*

*Please note that Bellora is a cash free restaurant. All major credit cards accepted.*

**BACK TO INDEX**

# PASTA

## **SCIALATELLI ALLE COZZE 235**

Blåmussslor, vitlök, datterinotomater, n'duja  
*Blue mussels, garlic, datterino tomatoes, n'duja*

## **TAGLIATELLE AL TARTUFO 255**

Färsk tryffel, smör och parmigiano  
*Truffle, parmiggiano and butter*

— *Hotel & Ristorante* —

# BELLORA

---

*Please note that Bellora is a cash free restaurant. All major credit cards accepted.*

**BACK TO INDEX**



# DOLCI

## **TIRAMISU CLASSICO 95**

Belloras tiramisu  
*Our classic tiramisu*

## **PANNACOTTA 110**

Kokospannacotta med salt kolasås och rostad kokos  
*Coconut flavored pannacotta with salty fudge sauce  
and roasted coconut*

## **PIZZA NUTELLA AL TAGLIO 89/SLICE**

Nutella, vaniljglass, färska bär, hasselnötter  
*Nutella, vanilla ice cream, berries, hazelnuts*

## **GELATO E SORBETO 45**

— *Hotel & Ristorante* —

# BELLORA

---

*Please note that Bellora is a cash free restaurant. All major credit cards accepted.*

**BACK TO INDEX**



**2019 BARBERA DI BELLORA**  
**155/ 625**

*Wine Mechanics , Gamlestan – Avenyn*

— *Hotel & Ristorante* —

**B E L L O R A**

---

*Please note that Bellora is a cash free restaurant. All major credit cards accepted.*

**BACK TO INDEX**

# VINO

*Veckans vin?  
Fråga oss om tips!*

## SPARKLING

2012 ROTARI BRUT RISERVA **105/525**  
MEZZACORONA, TRENTINO-ALTO ADIGE NV  
*Lascia che i bei tempi rotolino*

NV BELLAVISTA CUVÉE BRUT **145/875**  
FRANCIACORTA, LOMBARDIET  
*Afternoon delight*

NV BELLAVISTA ROSÉ BRUT, 1500  
FRANCIACORTA, LOMBARDIET  
*Oh-so delicious*

## ROSÉ

2018 ENZO BARTOLI ROSATO, PIEMONTE **110/440**  
2017 LA SPINETTA CASANOVA DI NERI, 1150  
TOSCANA MGM

— *Hotel & Ristorante* —

# BELLORA

---

*Please note that Bellora is a cash free restaurant. All major credit cards accepted.*

**BACK TO INDEX**

# BIANCO

## TRENTINO ALTO-ADIGE

|  |                |
|--|----------------|
| 2018 RENANO RIESLING, ENDRIZZI                         | <b>140/560</b> |
| 2017 GEWURZTRAMINER, COLTERENZIO                       | 580            |
| 2014 SAN MICHELE APPIANO PINOT BIANCO,<br>SCHULTHAUSER | 650            |

## FRIULI

|   |      |
|---|------|
| 2015 SERIOUS WHITE, VILLA JOB                       | 695  |
| 2016 JESERA COLLIO PINOT GRIGIO,<br>VENICA & VENICA | 795  |
| 2015 RONCO DEL CERÒ SAUVIGNON,<br>VENICA & VENICA   | 830  |
| 2013 JAKOT, RADIKON                                 | 1190 |

## VENETO

|                                     |                 |
|-------------------------------------|-----------------|
| 2017 SOAVE, PIEROPAN                | <b>145/580</b>  |
| 2017 CA'LOJERA, LUGANA, MGM         | <b>130/1050</b> |
| 2017 SOAVE, LA ROCCA                | 625             |
| 2014 I MASIERI, ANGIOLINO MAULE MGM | 895             |

— *Hotel & Ristorante* —

# BELLORA

---

*Please note that Bellora is a cash free restaurant. All major credit cards accepted.*

**BACK TO INDEX**

# BIANCHO

## VALLE D'AOSTA

2018 GAMAY, GROSJEAN 650

## PIEMONTE

2018 NETTA, NASCETTA, ANNA MARIA ABBONA **145/580**

2012 ROERO ARNEIS, BRUNO GIACOSA 750

2012 TRINITA ROERO ARNEIS, MALVIRA MGM 1165

2017 LANGHE RIESLING, G.D VAJRA 645

## TOSCANA

2016 CASTELLARE DI CASTELLINA **150/600**

CANONICO CHARDONNAY

2012 POGGIO ALLE GAZZE DELL' ORNELLAIA 945

## SICILIA

2016 URRÀ DI MARE, SAUV. BLANC **110/880**

MANDRAROSSA MGM

2016 SANTANELLA, MANDRAROSSA 700

2017 BERTOLINO SOPRANO, MANDRAROSSA 735

— *Hotel & Ristorante* —

# BELLORA

---

*Please note that Bellora is a cash free restaurant. All major credit cards accepted.*

**BACK TO INDEX**



# ROSSO

## FRIULI

2015 SERIOUS RED, VILLA JOB 695

## VENETO

2018 VALPOLICELLA CLASSICO, NICOLIS **130/520**

1991 AMARONE, QUINTARELLI 4900

2004 AMARONE, QUINTARELLI 5200

2006 AMARONE, QUINTARELLI 3900

## LOMBARDIA

2012 SFURSAT DI VALTELLINA, ALDO RAINOLDI 1095

## PIEMONTE

2017 DOLCETTO D'ALBA, PELISSERO **130/520**

2018 LANGHE ROSSO, G.D VAJRA **120/480**

2006 BRICCO ASILI BARBARESCO, CERETTO 2295

2008 BRICCO ROCCE BAROLO, CERETTO 2795

2008 BRICCO ROCCE BAROLO, CERETTO MGM 4995

2008 RENESIO RISERVA, MALVIRÁ 1175

2014 BARBARESCO COTTÁ, SOTTIMANO 2125

2013 LA RIVA BARBERA D'ASTI,  
ALFIERO BOFFA MGM 2770

— *Hotel & Ristorante* —

# BELLORA

---

*Please note that Bellora is a cash free restaurant. All major credit cards accepted.*

**BACK TO INDEX**

# ROSSO

## TOSCANA

|  |                |
|--|----------------|
| 2017 CHIANTI CLASSICO, BERARDENGA, FELSINA             | <b>145/580</b> |
| 2016 SERPAIOLO, EMDRIZZI                               | <b>135/545</b> |
| 2011 CEPARELLO, ISOLE E OLENA                          | 2095           |
| 2017 CHIANTI CLASSICO,<br>CASTELLARE DI CASTELLINA MGM | 950            |
| 2017 TENUTA DELL'ORNELLAIA, LE VOLTE                   | 625            |
| 2017 TENUTA DELL'ORNELLAIA, LE VOLTE MGM               | 1300           |

## MARCHE

|                           |     |
|---------------------------|-----|
| 2014 CÚMARO, UMANI RONCHI | 650 |
|---------------------------|-----|

## SARDINIEN

|                                |         |
|--------------------------------|---------|
| 2017 MONTESSU, AGRICOLA PUNICA | 125/500 |
|--------------------------------|---------|

## SICILIEN

|  |                |
|--|----------------|
| 2016 TIMPEROSSE PETIT VERDOT,<br>MANDRAROSSA MGM | <b>110/880</b> |
| 2016 CAVADISERPE, MANDRAROSSA                    | 700            |
| 2016 TERRE DEL SOMMACCO, MAANDRAROSSA            | 760            |

— *Hotel & Ristorante* —

# BELLORA

---

*Please note that Bellora is a cash free restaurant. All major credit cards accepted.*

**BACK TO INDEX**

# DIGESTIVO

## FERNET

## PRICE / CL

|                           |    |
|---------------------------|----|
| Fernet Branca, Milano     | 24 |
| Branca Menta, Milano      | 24 |
| Contratto Fernet, Canelli | 28 |
| Fernet Gancia, Canelli    | 28 |

## AMARO

|                                     |    |
|-------------------------------------|----|
| Averna Amaro, Caltanisseta          | 24 |
| Berta di Berta, Asti                | 28 |
| Nonino Amaro Quintessentia, Percoto | 28 |
| Ramazotti Amaro, Milano             | 24 |
| Amaro Montenegro, Bologna           | 24 |
| Zucca Rabarbaro, Milano             | 28 |

## ITALIAN LIQUEURS

|                            |    |
|----------------------------|----|
| Galliano                   | 24 |
| Amaretto                   | 24 |
| Frangelico                 | 24 |
| Borghetti Caffé Liquore    | 24 |
| Nonino Prunella Mandorlata | 28 |

— *Hotel & Ristorante* —

# BELLORA

---

*Please note that Bellora is a cash free restaurant. All major credit cards accepted.*

**BACK TO INDEX**

# CAFFÈ E TÈ

|                    |       |
|--------------------|-------|
| Caffè Latte        | 36    |
| Capuccino          | 36    |
| Espresso           | 30/34 |
| Filtro di caffè    | 30    |
| Dammann Frères Tea | 30    |

# VINI DOLCI

|   |     |
|---|-----|
| 2013 Torcolato, Maculan, Breganze       | 115 |
| 2017 Birbet Malvira', Piemonte          | 125 |
| 2016 Bochent Malvira', Piemonte         | 125 |
| 2015 Moscato d'Asti, GD Vajra, Piemonte | 95  |

— *Hotel & Ristorante* —

# BELLORA

---

*Please note that Bellora is a cash free restaurant. All major credit cards accepted.*

**BACK TO INDEX**





# GRAPPA

*We proudly present our extensive and always growing collection of grappa carefully selected with great affection and love for this beautiful spirit*

## **BECCARIS**

Nebbiolo

28

Freisa

35

Barbera Riserva

38

## **BOFFA**

La Riva

38

## **CAPOVILLA**

Cabernet Sauvignon

56

Moscato Giallo

58

Amarone

58

## **GAJA**

Ca' Marcanda Magari

42

Ca' Marcanda Promis

42

Costa Russi

48

Darmagi

48

Rossj Bass

42

## **MAROLO**

Gewürztraminer

39

Barbaresco

42

Barolo 9 anni

48

*Please note that Bellora is a cash free restaurant. All major credit cards accepted.*

**BACK TO INDEX**





## **NONINO**

|                  |    |
|------------------|----|
| Sauvignon Blanc  | 32 |
| Prosecco Bianco  | 38 |
| Prosecco Riserva | 42 |
| Picolit          | 38 |

## **POLI**

|                              |    |
|------------------------------|----|
| Bagna Maria <i>biologica</i> | 28 |
| Cleopatra Amarone Oro        | 32 |
| Sarpa Bianco Big Mama        | 35 |
| Sarpa Oro Big Mama           | 45 |
| Sassicaia                    | 68 |

## **ROMANO LEVI**

|            |    |
|------------|----|
| Pagliarina | 55 |
| Bianco     | 36 |
| Barbaresco | 64 |

## **SIBONA**

|           |    |
|-----------|----|
| Moscato   | 36 |
| Nebbiolo  | 34 |
| Port Wood | 45 |

## **GLI ALTRE**

|                           |    |
|---------------------------|----|
| Luigi Francoli Arneis     | 28 |
| Umani Ronchi Cumaro       | 30 |
| La Spinetta Pin           | 40 |
| Col D'Orcia Brunello      | 42 |
| Gualco Dolcetto           | 42 |
| Elgio Dell'Ornellaia      | 54 |
| Altavilla Barbera Riserva | 52 |

*Please note that Bellora is a cash free restaurant. All major credit cards accepted.*

**BACK TO INDEX**

# ALTRE BEVANDE

## BIRRE A LA SPINA

|                                   |    |
|-----------------------------------|----|
| BIRRA PORETTI, LAGER 5,5%         | 68 |
| CARLSBERG EXPORT, LAGER 5,0%      | 68 |
| BROOKLYN EAST INDIA PALE ALE 6,9% | 76 |
| BROOKLYN NARANJITO, APA 4,5%      | 79 |
| NCB J.A.C.K., SESSION IPA 4,5%    | 79 |
| ERIKSBERG KARAKTÄR, LAGER 5,4%    | 76 |

## BOTTIGLIE E LATTINA DI BIRRA

|  |    |
|--|----|
| CARLSBERG HOF 33 CL LAGER 4,2% DENMARK     | 59 |
| BILLDALE JORDSKALV – NEW ENGLAND IPA 5,8 % | 85 |
| BILLDALE JARDIN DU PARADIS, BRUT IPA 6,0%  | 85 |
| ICHNUSA NON FILTRATA UNFILTERED LAGER 5,0% | 65 |
| SARDINIA                                   |    |

# ALTRE BEVANDE

## ACQUA

|                       |     |
|-----------------------|-----|
| SAN PELLEGRINO 25 CL  | 32  |
| SAN PELLEGRINO 50 CL  | 48  |
| SAN PELLEGRINO 75 CL  | 58  |
| SAN PELLEGRINO 150 CL | 225 |

## BEVANDE ANALCOLICHE

|                                |    |
|--------------------------------|----|
| COLA, COLA ZERO, FANTA, SPRITE | 38 |
| FENTIMANS LÄSK – FLERA SMAKER  | 42 |
| SAN PELLEGRINO LIMONATA        | 38 |
| SAN PELLEGRINO ARANCIATA       | 38 |
| SAN PELLEGRINO ARANCIATA ROSSA | 38 |
| POLARA CHINOTTO                | 42 |
| ERIKSBERG HOVMÄSTARLAGER 0,5%  | 45 |
| BIRRA MORETTI ZERO             | 45 |