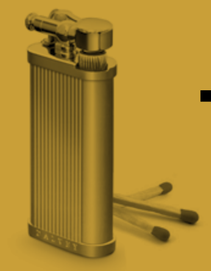
IL FIAMMATO

FLAMBÉED COFFEES

Bello



OUR IL FIAMMATO COFFEES ARE FLAMBÉED
IN FRONT OF YOU AT THE TABLE FOR A UNIQUE VISUAL AND
TASTE EXPERIENCE TO ROUND OFF THE EVENING IN STYLE

QUALITÀ ITA CAFFÈ

IL FIAMMATO BRASILIANO
Brazilian flambéed coffee

$18

IL FIAMMATO SPAGNOLO
Spanish flambéed coffee

MOET & CHANDON
IMPERIAL BRUT



MOËT & CHANDON CHAMPAGNE

$190 BOTTLE
$35 GLASS

BATASIOLO
GAVI



BATASIOLO

$80 BOTTLE
$17 GLASS

$ CESARI
VALPOLICELLA RIPASSO



CESARI fine wines of Verona

$85 BOTTLE
$18 GLASS

BATASIOLO
BAROLO



BATASIOLO

$85 BOTTLE
$18 GLASS

$17



SPRITZ



SHARED MOMENTS, WORTH GIFTING

Fresh pasta, wood-fired oven and wine flowing.
Made for memorable moments around the table.

ASK FOR OUR NON-ALCOHOLIC DRINKS

AD

SURMESUR
SURMESUR.COM

PINEAULT & ROULEAU
OPTICIENS
PLACE SAINTE-FOY — PINEAULTAVECROULEAU.COM

EN

0.65€ ITALIA
95¢ QUEBEC

0 123456 789012

IL BELLO

LA SQUADRA DI BELLO / SAPORI D'ITALIA / PIZZA / PASTA / VINO

Ristorante autentico, nel cuore del Vieux-Quebec / Authentic restaurant in the heart of Old Québec

Bello RISTORANTE.
VOLUME QUINDICI N°28
Quarto trimestre del 2026
VOLUME XV • N° 28
4th quarter of 2026

73 S'-LOUIS STREET QUÉBEC

— OUR MENU: DEVELOPED AND TESTED BY CHEF LACROIX —

B/R

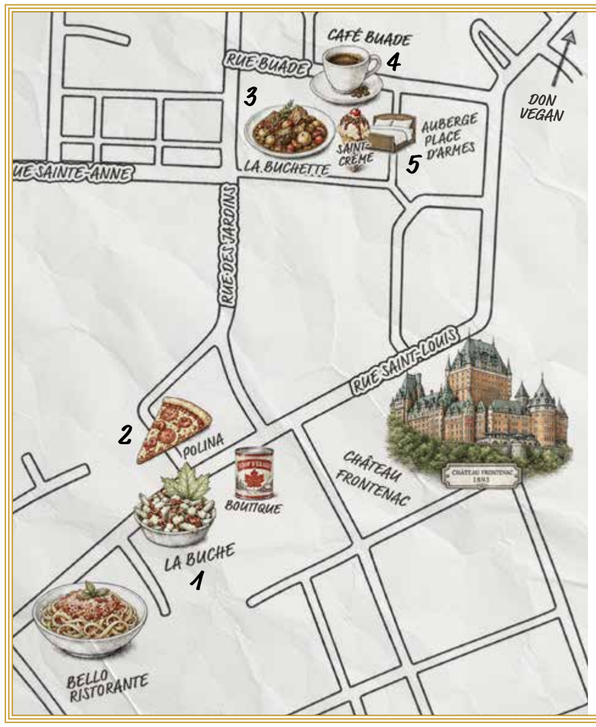
— A TOUCH OF CHIC, A BIT UNCONVENTIONAL, BUT TRULY LOVELY —

GRAZIE AI NOSTRI CLIENTI !

THANKS TO YOU, THE BELLO HAS BECOME ONE OF THE MOST POPULAR EATERIES IN QUÉBEC CITY!

LUNCH MENU
STARTING AT
$16

TABLE D'HÔTE
$65



DISCOVER THE FAMILY SOGNO

1 **LA BUCHE** CUISINE QUÉBÉCOISE
49, Saint-Louis St.
Old Quebec — 418 694-272

2 **Polina** PIZZERIA
44, Saint-Louis St.
Old Quebec — 581 706-5907

3 **LA BUCHETTE** BUVETTE QUÉBÉCOISE
24, Sainte-Anne St.
Old Quebec — 418 694-3887

4 **Café Buade** Depuis 1919
31, De Buade St.
Old Quebec — 581 504-0779

5 **AUBERGE PLACE D'ARMES**
24, Sainte-Anne St.
Old Quebec — 418 694-9485

DON VÉGANE
97, Du Sault-au-Matelot St.
Old Quebec — 418 800-9663

GENCO TRAITEUR
gencotraiteur.com
418 930-0300

GROUPE SOGNO
groupesogno.com



UNA VERA FAMIGLIA

A massive thank you for your loyalty and trust over the years!

At Bello, our passionate team welcomes you to simply share a great time together. Because that's what being part of the big Sogno family is all about. We are so happy to have you with us for the next chapter of our story.

Now, let's get down to business: time to eat! Make way for good, authentic, generous food made with love.

Ciao Bello !



PRIVATE DINING ROOM *& PATIO BAR*

WIFI 73saintlouis

73 ST-LOUIS STREET / OLD QUEBEC
418 694 0030 / **BELLORISTORANTE.COM**

-V- VALET PARKING

ANTIPASTI

STARTERS

BRUSCHETTA E PANE ALL'AGLIO 14
Focaccia, garlic butter, tomatoes, ricotta

INSALATA DI RUCOLA 15
Arugula salad, fresh market vegetables, white balsamic vinaigrette

ARANCINI AL TELEFONO 16
Crispy risotto, calabrese, tomato sauce, bell pepper coulis

CROCCANTINI DI PARMIGIANO 17
Parmesan fondue, vincotto

SALMONE GRAVLAX DELLA CASA 18
Salmon gravlax, red onions and caper mayonnaise

PROSCIUTTO E MELONE 19
Prosciutto and melon

GILBERT'S POLPETTE 20
Veal, pork and parmesan meatballs, tomato sauce, fresh basil, olive oil

CALAMARI FRITTI 21
Fried calamari, saffron aioli

INSALATA CAPRESE 22
Mozzarella di bufala, tomatoes, basil

VITELLO TONNATO 23
Veal loin, tuna, arugula, capers, parmesan

CARPACCIO DI MANZO 24
Beef carpaccio, mushrooms, pancetta, arugula, parmesan

FOIE GRAS ALLA BELLO 29
Foie gras torchon, Bello style, toasted pine nuts

PIATTO DI CAPESANTE 30
Scallops, creamy pastis sauce

ANTIPASTO MISTO FOR 2 PEOPLE **64**
Appetizers for 2 people

BELLO BREAD 3.50

FOCACCIA TRIO 8.00

APERITIVO BELLO 9.50
Soppressata, parmesan, olives

Served with olive oil and balsamic vinegar

ZUPPE

SOUPS

MINESTRONE 18
Vegetable soup

ZUPPA DI CIPOLLE 20
French onion soup, manchego, bacon lardons, caramelized onions

INSALATE

SALADS

INSALATA CESARE HALF **18** / TO SHARE **34**
Caesar salad for 2, pancetta, parmesan shavings, romaine lettuce, croutons

INSALATA DI ANATRA HALF **24** / FULL **38**
Confit duck salad, pecans, goat cheese, vincotto, raspberry vinaigrette

TARTARE

TARTARES

TARTARE DI SALMONE STARTER **24** / MEAL **38**
Salmon, shallots, lemon, chives, olive oil

TARTARE DI VITELLO STARTER **26** / MEAL **40**
Veal, pancetta, toasted almonds, parmesan, green onions, black garlic vinaigrette

TARTARE DI MANZO STARTER **26** / MEAL **40**
Beef, calabrese, capers, parsley, cognac

TARTARE DI TONNO STARTER **28** / MEAL **42**
Tuna, mango, basil, pine nuts, roasted peppers, Espelette pepper

PESCI

FISH

TRANCIO DI SALMONE **40**
Salmon fillet, creamy polenta, virgin olive oil

TONNO COTTO A METÀ **42**
Seared tuna, mango emulsion, quinoa with marinated vegetables, almonds, artichokes

MERLUZZO FRITTO CON RISOTTO AI PINOLI **45**
Pan-seared cod, creamy Grand Marnier and saffron sauce, green pea risotto, mint, mascarpone

Buongiorno!



RISOTTO

ACQUERELLO

RISOTTOS

RISOTTO AL RADICCHIO E GORGONZOLA **34**
Gorgonzola, radicchio, hazelnut, red wine

RISOTTO ALLA CARBONARA **36**
Pancetta, parmesan, black pepper, egg yolk

RISOTTO ALLA ZUCCA E SALSICCIA **36**
Italian sausage, roasted squash, zucchini

RISOTTO ALLA SORRENTINA **38**
Tomato sauce, mozzarella di bufala, basil

RISOTTO AI FUNGHI **40**
Wild mushrooms, truffle oil, green onions

RISOTTO AI GAMBERETTI **42**
Tiger shrimp, butter, white wine, garlic

RISOTTO ALL'ANATRA E FOIE GRAS **42**
Confit duck, foie gras torchon, caramelized onions

RISOTTO AI FRUTTI DI MARE **42**
Clams, shrimp, scallops, bisque

PASTA

PASTAS

	HALF	FULL
Nostre preferite		
LINGUINE AL POMODORO Linguine, tomato sauce, basil	**18**	**25**
+ EXTRA BURRATA		*16*
LINGUINE AL PESTO Linguine, basil pesto, pine nuts, parmesan	**21**	**30**
RIGATONI ALLA BOLOGNESE Rigatoni, meat sauce, parmesan	**22**	**32**
LINGUINE ALLE VONGOLE Linguine, clams, sweet garlic, tomatoes, parmesan	**23**	**33**
LINGUINE ALLA CARBONARA Linguine, pancetta, eggs, parmesan	**23**	**33**
LASAGNA DELLA NOSTRA NONNA Bolognese sauce, béchamel sauce, parmesan, mozzarella		**34**
RIGATONI ALLA SALSICCIA Rigatoni, pomodoro sauce, Italian sausage	**24**	**34**
RAVIOLI DI MANZO Ravioli, braised beef, Alfredo sauce, mushrooms	**25**	**37**
PAPPARDELLE AI FUNGHI Pappardelle, wild mushrooms, truffle oil, parmesan	**26**	**38**
PAPPARDELLE ALL'ANATRA Pappardelle, confit duck, foie gras torchon, pine nuts, cream, fig chutney	**28**	**38**
RIGATONI ALL'ARRABBIATA AI GAMBERETTI Rigatoni, tiger shrimp, goat cheese, spicy tomato sauce	**28**	**40**
LINGUINE NERE AI FRUTTI DI MARE Squid ink linguine, scallops, clams, shrimp, pastis, bisque, cream, tomatoes	**30**	**42**

CARNE

MEAT

SCALOPPINE DI VITELLO AL LIMONE **40**
Pan-seared veal escalope, creamy lemon sauce

SCALOPPINE DI POLLO ALLA PARMIGIANA **40**
Breaded chicken cutlet, tomato sauce, mozzarella, parmesan

SCALOPPINE DI VITELLO ALLA PARMIGIANA **42**
Breaded veal escalope, tomato sauce, mozzarella, parmesan

SCALOPPINE DI VITELLO AI FUNGHI **42**
Pan-seared veal escalope, creamy mushroom sauce

GUANCIA DI MANZO **56**
Braised beef cheek, sage jus, pappardelle with mushrooms

FILETTO DI MANZO **69**
Beef tenderloin, bourbon and bacon sauce, fries, vegetables

MARE E TERRA **85**
Beef tenderloin, bourbon and bacon sauce, shrimp risotto

PIZZA

WOOD OVEN

PIZZAS

PIZZA MARGHERITA **29**
Tomato sauce, fior di latte, basil

PIZZA CALABRESE **33**
Tomato sauce, mozzarella, calabrese, goat cheese, black olives, red peppers

PIZZA ALLA SALSICCIA **33**
Tomato sauce, mozzarella, Italian sausage, arugula, parmesan shavings

PIZZA ALLA CARBONARA **34**
Béchamel sauce, pancetta, eggs, parmesan

PIZZA AI FUNGHI **36**
Béchamel sauce, mozzarella, wild mushrooms, truffle oil, parmesan shavings

PIZZA AL PROSCIUTTO **37**
Tomato sauce, mozzarella, prosciutto, arugula, parmesan shavings

PIZZA AI 4 FORMAGGI **38**
Tomato sauce, mozzarella, manchego, gorgonzola, goat cheese

PIZZA ALLA BELLO **38**
Meat sauce, mozzarella, peppers, onions, olives, mushrooms, pepperoni

PIZZA ALL'ANATRA **40**
Tomato sauce, fior di latte, confit duck, caramelized onions, arugula, parmesan shavings, vincotto

PIZZA AI FRUTTI DI MARE **42**
Béchamel sauce, mozzarella, scallops, shrimp, clams

ASK FOR OUR KID'S MENU!

RIGATONI — *Butter / Pomodoro / Bolognese*
PIZZA — *Margherita / Pepperoni*

10.00