

## - APERITIVO -

Enjoy a classic Italian Spritz while you decide

### Raspberry and Rose Spritz 3.99

Martini Bianco and Fever-Tree raspberry & rose soda

### Italian Blood Orange Spritz 3.99

Campari and Fever-Tree Italian blood orange soda

## - CICHETTI -

- CHI - KETI -

Piccolo starters designed for sharing.

We recommend 3-4 dishes between 2 people

### Ciabattini Dough Bites V GF 3.45

Oven baked and served with garlic butter

### Olives VG GF 2.95

Large, green giarrafra olives

### Houmous Pepperoncino VG GF 3.25

Red pepper houmous sprinkled with pistachio nuts and served with toasted ciabatta for dipping

### Polpette Parmigiano GF 3.95

Pork, beef & Parmesan Reggiano meatballs in a spicy arrabbiata sauce with a giant ciabatta crouton

### Calzonetti 'Nduja 3.75

Mini calzones filled with spicy 'nduja sausage, tomato & mozzarella with a smoky red pepper dip

### Gnocchi Scamorza 4.45

Tricolore fried potato gnocchi filled with smoked scamorza cheese & speck ham

### Pasta Fritti 2.95

Lightly fried durum wheat pasta, dusted with rosemary salt and served with 'nduja mayonnaise for dipping

### Ravioli Cacio e Pepe 4.45

Lightly fried fresh pasta ravioli filled with a traditional pecorino cheese & black pepper sauce

### Bruschetta Pomodoro V VG GF 3.95

Toasted garlic ciabatta topped with baby plum tomatoes, bufala mozzarella, olive oil, basil, sea salt & balsamic vinegar

### Tomino con Parma GF 5.25

Soft Italian cheese wrapped with prosciutto ham and fresh sage, baked in the oven and served with pasta fritti

### Arancini al Granchio 4.45

Crispy rice balls filled with crab, prawns and fennel with a side of lemon & cracked pepper mayonnaise

### Calamari Fritti 4.95

Salt & pepper deep fried squid served with lemon & cracked pepper mayonnaise

### Funghi Arrosto V GF 4.75

Oven-baked chestnut mushrooms in a mascarpone & porcini sauce served with toasted ciabatta

### Gamberi Aglio GF 5.25

King prawns oven-baked in garlic and chilli butter served with toasted ciabatta

# MAINS

## PASTA CLASSICA

### Bolognese VG GF 9.95

Our own slow cooked beef ragù served with spaghetti

### Cacio E Pepe GF 10.45

Classic Italian pecorino cheese, black pepper & wild garlic sauce served with spaghetti and finished with pistachios

### Carbonara GF 10.95

Spaghetti in a pecorino cheese sauce with crispy pancetta lardons

### Traditional Lasagne 10.95

Pasta sheets layered with beef ragù and creamy bechamel sauce topped with melting mozzarella and a pangrattato crumb

### Pomodoro con Bufala V VG GF 8.95

Rigatoni pasta with baby plum tomatoes in a traditional pomodoro sauce, topped with torn bufala mozzarella

### Pollo Cacciatore GF 10.95

Pappardelle pasta ribbons tossed with chicken, pancetta, onion & mushrooms in a tomato sauce, sprinkled with pecorino cheese

## PASTA SPECIALE

### Gamberoni GF 13.45

Fresh pici pasta with king prawns, baby plum tomatoes, white wine, garlic butter and red chilli

### Zucca Dolcelatte V 11.95

Hand folded fresh tortelloni filled with pumpkin & blue cheese, served in a melting nutmeg butter and sprinkled with toasted pumpkin seeds

### Ragù D'anatra GF 12.25

Fresh mafalde pasta ribbons in a classic slow cooked Venetian duck ragù finished with a sprinkling of pecorino cheese

### Pollo Funghi GF 12.25

Chicken, pancetta and mushrooms in a creamy porcini & mascarpone sauce served with fresh pici pasta

### Salsiccia Mezzaluna 12.45

Fresh mezzaluna pasta filled with Luganica sausage & radicchio, cooked in a sage butter and finished with toasted hazelnuts and a beef dripping pangrattato crumb

### Funghi Crema V GF 10.95

Chestnut mushrooms in a porcini, mascarpone & pecorino cheese sauce with fresh mafalde pasta ribbons

### Ox Cheek Ragù GF 11.25

Slow cooked pulled ox cheek in a tomato & red wine ragù served with pappardelle pasta and topped with a beef dripping pangrattato crumb

## PIZZA

### Margherita V VG GF 8.45

Tomato, mozzarella and basil

### Piccante GF 11.45

Tomato, mozzarella, 'nduja sausage, chicken, mascarpone, chilli, garlic and rocket

### Prosciutto Bufala GF 12.95

Tomato, mozzarella, prosciutto, bufala mozzarella and rocket

### Formaggio Funghi V GF 9.95

Chestnut mushrooms, mozzarella, dolcelatte and pecorino cheese on a creamy mascarpone base

### Calzone 12.45

Folded pizza filled with tomato, mozzarella, salami piccante, seasoned ricotta and pecorino cheese

### Peperoni GF 10.75

Tomato, mozzarella, salami piccante, red onion, garlic and rocket

### Salsiccia Broccoli 11.95

Basilicata sausage, tenderstem broccoli, red chilli & garlic topped with mozzarella and pecorino cheese on a creamy mascarpone base with a drizzle of balsamic glaze

## ITALIAN CLASSICS

### Pollo Saltimbocca GF 13.95

Oven roasted prosciutto-wrapped chicken breast in a Marsala sauce served with roast new potatoes and tenderstem broccoli

### Salmone Al Forno GF 13.95

Oven baked salmon fillet served with onions, pancetta, baby plum tomatoes and a cannellini bean & sugar snap pea ragù

### Insalata Pollo Cesare GF 11.45

Chopped gem lettuce tossed with pecorino cheese, Caesar dressing, ciabatta croutons and topped with an oven roasted chicken breast

## - DESSERTS -

## SIDES

### Rosemary Fries 3.75

### Rocket Salad V GF 3.45

### Mixed Salad VG GF 3.45

### Broccoli V GF 3.45

### Sweet Potato Fries 4.75

### Garlic Flatbread V GF 3.95

### Garlic Flatbread with Mozzarella V GF 4.45

### Chocolate Brownie V GF 6.15

Warm chocolate brownie with white chocolate chunks served with vanilla gelato and a sprinkling of honeycomb

### Tiramisu V A 5.45

Espresso & Marsala soaked sponge layered with sweet mascarpone cream and finished with Amaretti biscuit crumb and a dusting of cocoa powder

### Lemon Meringue V GF 5.95

Buttery Italian lemon curd in a pastry case, topped with sweet meringue and served with white chocolate sauce

### Limoncello Liqueur 3.75

Served ice cold, the traditional Italian lemon digestivo

V Vegetarian VG Vegan VG\* Can be made vegan on request GF Gluten free GF\* Can be made gluten free on request A Contains alcohol

If you suffer from nut or other allergies, allergen menus are available on request. Olives may contain stones. Chicken, fish and duck dishes may contain bones. All our dishes are prepared in kitchens where nuts, flour, etc. are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products. All dishes may contain ingredients not listed in the menu descriptions. All prices include VAT (GST in Jersey). An optional 10% service charge will be added for parties of eight or more. A full copy of our tipping policy is available on our website at [www.bellaitalia.co.uk](http://www.bellaitalia.co.uk). If for any reason we fail to live up to your expectations, please discuss your concerns with the team member who served you and allow them the opportunity to address your dissatisfaction. Alternatively, please visit [feedback@bellaitalia](mailto:feedback@bellaitalia). Set menus cannot be used in conjunction with any other offer, promotion or discount.

## ALLERGEN INFORMATION

For allergen information on all of our dishes, please visit [www.bellaitalia.co.uk/allergy](http://www.bellaitalia.co.uk/allergy) or scan this QR code



# SET MENU

TWO COURSES  
12.99

THREE COURSES  
15.99

## - STARTERS -

### Ciabattini Dough Bites V

Oven baked and served with garlic butter

### Bruschetta Pomodoro V VG GF

Toasted garlic ciabatta topped with baby plum tomatoes, bufala mozzarella, olive oil, basil, sea salt & balsamic vinegar

### Calzonetti 'Nduja

Mini calzones filled with spicy 'nduja sausage, tomato & mozzarella with a smoky red pepper dip

### Polpette Parmigiano GF

Pork, beef & Parmesan Reggiano meatballs in a spicy arrabbiata sauce with a giant ciabatta crouton

### Funghi Arrosto V GF

Oven-baked chestnut mushrooms in a mascarpone & porcini sauce served with toasted ciabatta

### Mozzarella Carrozza

Lightly fried mozzarella coated in seasoned breadcrumbs and poppy seeds served with a smoky red pepper dip

## - MAINS -

### Bolognese VG GF

Our own slow cooked beef ragù served with spaghetti

### Carbonara GF

Spaghetti in a pecorino cheese sauce with crispy pancetta lardons

### Traditional Lasagne

Pasta sheets layered with beef ragù and creamy bechamel sauce topped with melting mozzarella and a pangrattato crumb

### Pomodoro con Bufala V VG GF

Rigatoni pasta with baby plum tomatoes in a traditional pomodoro sauce, topped with torn bufala mozzarella

### Cacio E Pepe GF

Classic Italian pecorino cheese, black pepper & wild garlic sauce served with spaghetti and finished with pistachios

### Funghi Crema V GF

Chestnut mushrooms in a porcini, mascarpone & pecorino cheese sauce with fresh mafalde pasta ribbons

### Risotto Zucca Basilicata

Butternut squash risotto with Basilicata sausage and tenderstem broccoli finished with rocket and toasted pumpkin seeds

### Pollo Cacciatore GF

Pappardelle pasta ribbons tossed with chicken, pancetta, onion & mushrooms in a tomato sauce, sprinkled with pecorino cheese

### Pizza Margherita V VG GF

Tomato, mozzarella and basil

### Pizza Piccante GF

Tomato, mozzarella, 'nduja sausage, chicken, mascarpone, chilli, garlic and rocket

### Pizza Formaggio Funghi V GF

Chestnut mushrooms, mozzarella, dolcelatte and pecorino cheese on a creamy mascarpone base

### Pizza Peperoni GF

Tomato, mozzarella, salami piccante, red onion, garlic and rocket

## - DESSERTS -

### Chocolate Brownie V GF

Warm chocolate brownie with white chocolate chunks served with vanilla gelato and a sprinkling of honeycomb

### Cookie Dough Al Forno V VG

Warm chocolate chip cookie dough with a melting chocolate middle, served with vanilla gelato and caramel sauce

### Tiramisu V A

Espresso & Marsala soaked sponge layered with sweet mascarpone cream and finished with Amaretti biscuit crumb and a dusting of cocoa powder

### Gelato V VG GF

Choose 3 scoops of our deliciously creamy gelato. Ask your server for a full list of flavours

# Drinks Menu

## - WINES -

All of our wines are also available in 125ml glasses. Please ask for prices.

### SPARKLING

#### Prosecco

Fresh and lively with slightly sweeter notes on the palate

#### Piper Heidsieck Champagne NV

Aromatic, with apples, berries and delicate bubbles



125ML

5.99



BOTTLE

24.99

39.99

### WHITE

#### Sauvignon Blanc

Elegant, with mouth watering lemon zestiness

#### Pinot Grigio

Lemony on the nose with notes of fresh green apple

#### Vino Bianco di Casa

Fresh and crisp with notes of apricots and honey

#### Marlborough Sauvignon Blanc

Deliciously crisp and fresh with lime, gooseberry and tropical fruit



175ML

5.59



250ML

6.89

7.59

5.99

6.79



BOTTLE

18.29

20.49

15.29

22.99

### ROSÉ

#### Vino Rosato di Casa

Refreshing notes of red cherries and strawberries with a citrus finish

#### Zinfandel Rosé

Strawberry and tropical fruit, with fresh acidity to balance the sweetness

#### Pinot Grigio Blush

Light, dry and crisp with delicious balance between citrus and red berries

175ML

5.59

250ML

6.89

5.89

6.89

BOTTLE

18.99

7.59

8.59

23.99

### RED

#### Malbec

Wild berry fruits and spicy notes

#### Montepulciano

Soft, ripe flavours, with hints of cherry

#### Vino Rosso della Casa

Flavours of cherries and plums with a slightly spicy bouquet

#### Merlot del Veneto

Abundant red cherries and plums, medium-bodied with a fine balance

#### Negroamaro

Medium-bodied with berry fruit flavours

175ML

6.99

250ML

8.69

5.99

4.99

6.79

BOTTLE

24.99

20.49

15.29

22.99

18.29

## COCKTAILS & SPRITZ

#### Strawberry Pink Gin Collins 6.49

Our take on the classic Collins, with strawberry, persian lime and Beefeater Pink Gin

#### Mojito 5.99

The classic Cuban blend of Havana Club Rum with mint, a good kick of Lime and topped with soda

#### Passion Fruit Mojito 5.99

A refreshing blend of Havana Club Rum, passion fruit and mint

#### Passion Fruit Martini 6.99

A delicious blend of passion fruit, mango, vodka and a dash of lime

#### Tutti Frutti 5.99

A glorious blend of passion fruit, strawberry, lime & mango with Absolut Vodka

#### Strawberry Daiquiri 6.99

The definitive daiquiri with rum, strawberry puree & lime

#### Martini Fiero & Tonic 5.99

A bitter sweet orange aperitif mixed with refreshing tonic and garnished with orange

#### Raspberry & Rose Spritz 5.99

Martini Bianco and Fever-Tree raspberry & rose soda

#### Italian Blood Orange Spritz 5.99

Campari and Fever-Tree Italian blood orange soda

#### Vodka, Lime & Yuzu Spritz 5.99

Absolut Vodka and Fever-Tree Mexican lime & citrus yuzu soda

#### Italian Apricot & Prosecco Spritz 5.99

Prosecco and Fever-Tree white grape & apricot soda

#### Aperol Spritz 6.99

Prosecco, Aperol and soda

## BEER & CIDER

#### Draught Beck's Vier 4.49

4.0% ABV Pint

#### Peroni Nastro Azzuro 5.59

5.1% ABV Pint

#### Corona 5.49

4.5% ABV Pint

#### Meantime London Pale Ale 5.29

4.3% ABV Pint

#### Birra Moretti 3.99

4.6% ABV 330ml

#### Magners Original Cider 4.29

4.5% ABV 330ml

#### Kopparberg Strawberry & Lime Cider £5.59

4.0% ABV 500ml

#### Kopparberg Mixed Fruit Cider £5.59

4.0% ABV 500ml

#### Peroni Nastro Gluten-Free 3.89

5.1% ABV 330ml

#### Peroni Libera (Alcohol free) 3.49

0.0% ABV 330ml

## GIN & TONIC

Select your favourite Gin perfectly paired with Schweppes Tonic

#### Beefeater 4.99

#### Beefeater Pink 5.99

#### Beefeater Blood Orange 5.99

#### Hendrick's 5.99

#### Bombay Sapphire 5.49

#### Malfy Con Limone 6.49

A deliciously zesty citrus gin made with lemons from the Italian coast

#### Ceder's non-alcoholic 4.49

## MOCKTAILS

#### Passion Fruit Cooler 3.99

A refreshing blend of passion fruit, mango, a dash of lime and topped with soda

#### Strawberry and Mint Cooler 3.99

A delicious combination of strawberries and lime, topped with soda and a sprig of mint

#### Strawberry Lemonade 3.99

A sparkling blend of strawberries and lemonade

#### Tropical Cooler 3.99

A tropical blend of passion fruits, mango, strawberries and lime, topped with soda

#### Raspberry & Rose Spritz 3.99

Sweet raspberry, complemented by the delicate notes of rose petals

#### Italian Blood Orange Spritz 3.99

Juicy citrus notes meet a unique herbal blend

## - SOFT DRINKS -

#### Fruit Juices 2.69

Orange, Apple, Pineapple or Cranberry

#### Coca-Cola 330ml 3.19

#### Diet Coke 330ml 3.09

#### Coca-Cola Zero Sugar 330ml 3.09

The taste of classic Coca-Cola with zero sugar

#### Schweppes Lemonade 200ml 2.20

#### Still / Sparkling Mineral Water

Small 2.50 Large 4.00

#### Appletiser Sparkling Apple 2.69

100% apple juice, lightly carbonated

#### San Pellegrino 2.89

Our favourite Italian sparkling fruit drink reminds us of watching romantic sunsets on the Italian Riviera

#### Choose from:

- Limonata (Lemon)
- Aranciata (Orange)
- Melograno e Arancia (Pomegranate and Orange)

## - HOT DRINKS -

#### Espresso

Single 2.49 Double 2.99

#### Americano

Short 2.30 Tall 2.60

#### Cappuccino

Short 2.50 Tall 2.75

#### Latte

Short 2.50 Tall 2.75

#### Tea 2.60

English Breakfast, Earl Grey, Peppermint or Camomile

#### Fresh Mint Tea 2.79

#### Hot Chocolate

Short 2.75 Tall 2.90  
Add Cream and Marshmallows 50p

