WHILE YOU WAIT

NIBBLES

Sicilian Olives 3.49

Large, green Sicilian Giarraffa olives

Garlic Dough Bites © 4.99

Mini ciabatta bites, served with garlic δ rosemary dip

Hand-stretched flatbread Perfect to share!

- Garlic & Parsley Butter ♥ 5.99
- Caramelised Onion & Mozzarella 7.19
- Mozzarella with Garlic & Parsley Butter V 6.99
- Spicy 'Nduja Sausage & Mozzarella 7.49

SPRITZ & SPARKLING

Raspberry and Rose Spritz @ 5.99

Martini Bianco and Fever-tree raspberry & rose soda

Italian Apricot & Prosecco Spritz @ 5.99

Prosecco and Fever-tree white grape δ apricot soda

Italian Blood Orange Spritz @ 5.99

Campari and Fever-tree Italian blood orange soda

Elegant balance of citrus fruits with a light and delicate taste

STARTERS

Minestrone Soup © 5.99

A traditional Italian vegetable and pasta soup, served with togsted cighatta

Polpette 6.39

Pork and beef meatballs baked in a spicy tomato sauce and topped with melting mozzarella. Served with togsted ciabatta

Bruschetta V 5.99

Toasted ciabatta topped with baby plum tomatoes, red onions marinated in garlic, olive oil and basil Add Torn Bufala Mozzarella 💟 🕄

NEW Arancini Pepperonata 6.49

Crispy risotto rice balls filled with peppers and mozzarella served with a red pepper dip

Funghi Arrosto 3.99

Chestnut mushrooms oven-baked with wilted baby spinach leaves in a mascarpone and porcini sauce. Served with toasted ciabatta

Calamari 6.99

Lightly battered salt and pepper squid served with gremolata aioli

NEW Calzonetti 'Nduja 6.49

Mini calzones filled with spicy 'nduja sausage, tomato δ mozzarella served with red a pepper dip

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

Mozzarella Carrozza 6.49

Lightly crumbed mozzarella parcel served with red baby vine tomatoes and a smoked chilli dip

Whitebait 5.99

Lightly breaded and fried, served with gremolata aioli

NEW Caprese © 5.99

Bufala mozzarella, plum tomatoes, avocado, basil and olive oil

RIPIENA CRUST filled with melting mozzarella and garlic butter

CRADE YOUP **RIPIENA** A PLANON PORT for £3

PI77A

Margherita **3** 8.99

Tomato, mozzarella and basil

Queen Margherita 11.29

Tomato and mozzarella base, oven-baked then topped with torn bufala mozzarella, toasted pine nuts, rocket and green pesto

Campagna (V) 10.79

Goat's cheese, peppers, onion, mozzarella and pine nuts, finished with rocket and a balsamic glaze

Prosciutto Bufala 12.99

Tomato and mozzarella base, oven-baked then topped with prosciutto, torn bufala mozzarella, Pachino tomatoes and rocket

NEW Basilicata Broccoli 12.79

Basilicata sausage, broccoli, green chilli, Pachino tomatoes and mozzarella on a tomato base

Pollo Vesuvio 11.29

Spicy pulled chicken, roast peppers, onion, fresh green chilli and mozzarella on a fiery tomato sauce base

Carne Mista 11.99 Bella favourite!

Italian pepperoni, spicy 'nduja and Luganica sausage, salami, chicken and mozzarella on a tomato base

Gamberoni 13.49

King prawns, baby plum tomatoes and fresh green chilli on a fiery tomato base with mascarpone, mozzarella and a chargrilled half lemon

Pepperoni Piccante 10.99

Italian pepperoni, fresh green chilli and mozzarella on a tomato base

Cotto 9.99

Smoked ham, garlic mushrooms and mozzarella on a tomato base

Salami Dolcelatte 12.79

Spianata salami and dolcelatte soft blue cheese on a mascarpone mozzarella base, garnished with rocket and Granello cheese

Create Your Own 11.79

Margherita with your choice of two toppings

Choose from:

Roast Pepper V, Red Onion V, Green Chilli V, Olives V, Garlic Mushrooms . Bufala Mozzarella . Goat's Cheese . Pepperoni, Cotto Ham, Chicken, Prosciutto, Spicy 'Nduja Sausage (Additional toppings 1.40 each)

CALZONE A traditional Neapolitan folded pizza.

Carne 13.29

Pork and beef meatballs, slow-cooked beef ragu, pancetta, red onions and mozzarella

Funahi 12.49

Chestnut mushrooms, leeks, mozzarella cheese in a mascarpone and porcini sauce

PASTA

Pomodoro © 8.79

Spaghetti in a traditional rich tomato sauce with baby plum tomatoes and basil

Carbonara 10.99

Fresh egg tagliatelle in a traditional creamy carbonara sauce with crispy pancetta

Bolognese 10.79

Spaghetti served with our own slow-cooked beef ragù

NEW Gamberoni Piccante 13.49

Spaghetti with tail on king prawns, baby plum tomatoes, chilli, aarlic and white wine

Calabrese 13.29

Rigatoni pasta in a spicy tomato sauce with 'nduja and Basilicata sausage, chicken, red onion, green chilli and mascarpone

Pollo Pesto 12.79

Gramigna pasta with roast chicken, onion, red peppers and baby plum tomatoes in a basil pesto sauce

Cacio E Pepe 12.79 Recipe dates back to Roman times!

Gramigna pasta with roast chicken and pancetta in a pecorino cheese, wild garlic δ black pepper sauce topped with crispy Granello cheese and prosciutto

Funghi Crema Gnocchetti V 11.99

Miniature pasta shells served with garlic δ thyme baked mushrooms and wilted baby spinach leaves, in a porcini & mascarpone sauce

Marco Polo 12.49

Gramigna pasta with pulled duck, spring onions and mushrooms in a sweet plum sauce

NEW Gnocchetti Sarde Luganica 12.99

Miniature pasta shells served with Luganica sausage, broccoli and pancetta in a spicy tomato sauce

Polpette Americano 11.79

Spaghetti with pork and beef meatballs with roasted red onions in a spicy garlic and tomato sauce

AL FORNO Our pasta dishes baked to perfection!

Traditional Lasagne 11.49

Slow-cooked beef ragù, layered with fresh Durum wheat and creamy béchamel sauce topped with melting mozzarella

Pollo Alla Crema 12.29

Rigatoni pasta baked in a cream sauce with roast chicken, pancetta, red onions and peppers

NEW Conchiglioni Peperonata ♥ 11.49

Giant pasta shells filled with peperonata and goat's cheese, baked in a creamy tomato and red pepper sauce

RISOTTO

NEW Risotto Pollo Piselli 12.99

Wild garlic and pea risotto with chicken, pancetta, spring onions and mint

Risotto Zucca © 12.49

Butternut squash risotto with roasted leeks, Pachino tomato and wilted spinach leaves. Topped with pine nuts

We donate 25p to Dreams Come True for every Risotto Zucca we sell.

Rack of Ribs 17.99

Slow-roasted rack of barbecue-glazed pork ribs with fries, a Caesar dressed baby gem wedge

Chicken Rustico 13.29

Chicken breast served with your choice of sauce, fries and a Caesar dressed wedge of baby gem Choose from: Piri Piri. Habanero Hot Sauce or Barbecue

8oz† Sirloin Steak 19.99

Served with sautéed mushrooms, rocket and your choice of fries or mixed salad Add a sauce: Peppercorn or Creamy Mushroom 1.49 or Garlic Butter 75p

Fries 3.89

All served in a warm, soft sourdough bun, and a BURGERS smoked chilli dip. Served with fries, sweet potato fries (Add £1) or mixed salad.

Pollo Burger 12.99

Fried chicken breast in golden breadcrumbs with sliced tomato, red onions, mayonnaise and baby gem lettuce Add Avocado 11

Black Angus Burger 12.49

Sweet Potato Fries 4.89

Mixed Salad @ 3.99

60z beef burger with baby gem lettuce, sliced tomato red onions and mayonnaise Add Melted Mozzarella or Pancetta £1

Oumph! Burger (with mixed salad) 12.49

100% plant protein & soy burger, served with baby gem lettuce, sliced tomato, red onion and mayonnaise

ITALIAN CLASSICS

Pollo Funghi 13.99

Grilled chicken breast in a chestnut mushroom, mascarpone &porcini sauce served with roast new potatoes and a rocket salad

NEW Porchetta 14.99 crispy pork crackling, roast new potatoes and a rocket salad

Pollo Milanese 14.29 Lightly breaded chicken breast served with Spaghetti Pomodoro

Oven-roasted pork belly in a thyme, garlic and fennel sauce with

Salmone Al Forno 14.99

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

Insalata Caesar © 9.49

Gem & frisée lettuce, Granello cheese, Caesar dressing & croutons Add Chicken and Pancetta £2.50

Insalata Caprese © 11.99

Bufala mozzarella, plum tomatoes, avocado, basil, olive oil & toasted ciabatta crouton

NEW Insalata Giardiniera © 9.49

Gem & frisée lettuce, rocket, baby plum tomatoes, roast red onions and red peppers, Pachino tomatoes, olives, olive oil, pine nuts and balsamic dressing Add Chicken £2.50 or Salmon £4.00

Tenderstem Broccoli & Sugar Snap Peas © 3.99 Roast New Potatoes © 3.79 Bread Selection 2.99

Vegetarian, vegan and gluten-free menus available • Full allergen information available on request ▼ Vegetarian ♠ Contains alcohol



Upgrade your tonic to San Pellegrino Citrus Tonic for 50p

Beefeater Gin & Tonic	4.99	Malfy Con Limone & Tonic 6.49
Hendrick's Gin & Tonic	5.99	A deliciously zesty citrus gin made with lemon zest from the Italian coastline
Bombay Sapphire Gin & Tonic	5.49	
Beefeater Pink Gin & Tonic	5.99	



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

			A			$\overline{\Diamond}$	$\overline{\gamma}$
PARKLING		125ML	BOTTLE	E	ROJÉ	ROSÉ 175ML	E ROSÉ 175ML 250ML
Sparkling Pinot Grigio ITALY - Elegant balance of cit with a light and delicate taste		6.19	26.99			Vino Rosato di Casa 5.59 ITALY - Refreshing notes of red cherries and strawberries with a citrus finish	ITALY - Refreshing notes of red cherries
Prosecco ITALY - Fresh and lively with slice notes on the palate	ghtly sweeter	5.99	4.99		, ,		USA - Strawberry and tropical fruit, with fresh
Sparkling Rosé Extra Dry ITALY - Notes of raspberries, cherries and strawberries		5.99	24.99		, , ,	Pinot Grigio Blush 6.89 ITALY - Light, dry and crisp with delicious balance between citrus and red berries	ITALY - Light, dry and crisp with delicious
Piper Heidsieck Champ FRANCE - Aromatic, with apple delicate bubbles	-	39.99					
delicate bassie,	P		B			$\overline{\mathbb{P}}$	9 9
WHITE	175ML	25OML	BOTTLE		RED	RED 175ML	RED 175ML 25OML
Our favourites Sauvignon Blanc	5.59	6.89	8.29		Our favourites Negroamaro	Negroamaro 5.59	Negroamaro 5.59 6.89
ITALY - Elegant, with mouth watering lemon zestiness					ITALY - Medium-bodied with berry fruit flavours		
Gavi ITALY - Perfumed green apple hints of mint and sweet spices		8.69	24.99		Malbec ARGENTINA - Wild berry fruits and spicy notes	ARGENTINA - Wild berry	ARGENTINA - Wild berry
Pinot Grigio ITALY - Lemony on the nose w notes of fresh green apple	5.99 ith	7.59	20.49		Montepulciano ITALY - Soft, ripe flavours, with hints of cherry	ITALY - Soft, ripe flavours,	ITALY - Soft, ripe flavours,
Vino Bianco di Casa ITALY - Fresh and crisp with	4.99	5.99	15.29		ITALY - Flavours of cherries of	Vino Rosso della Casa 4.99 ITALY - Flavours of cherries and plums with a slightly spicy bouquet	ITALY - Flavours of cherries and plums
notes of apricots and honey Marlborough					Merlot del Veneto ITALY - Abundant red cherrie	Merlot del Veneto 6.79 ITALY - Abundant red cherries and	
Sauvignon Blanc	6.79	8.19	22.99				plums, medium-bodied with a fine balance



MOCKTAILS *

Passion Fruit Cooler 3.99

with lime, acoseberry and tropical fruit

A refreshing blend of passion fruits, 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

NEW Tropical Cooler 3.99

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



Menabrea4.99 48% ABV Pint

Budweiser 4.49

4 5% ΔRV 33Oml

Stella Artois 4.49 4.8% ABV 33Oml

Stella Artois Gluten-Free 4.49

4 8% ARV 33○ml

Mela Rossa Craft Italian Cider 4.89

5.0% ABV 33Oml

An Italian cider made in Trentino Alto-Adige from 100% Italian apples

Corona 4.79

4.5% ABV 33Oml

Brewdog Nanny State Low Alcohol Beer 3.49 O.5% ABV 33Oml

Thatcher Cider Apple 5.19

4.9% ABV Pint

Rekorderlig Wild Berry Cider 5.49

4.0% ABV 500ml





Martini Bianco and Fever-Tree raspberry & rose soda

Italian Blood Orange Spritz 5.99

Campari and Fever-Tree Italian blood orange soda

NEW Vodka, Lime & Yuzu Spritz 5.99

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

Martini Fiero & Tonic 5.99

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

NEW Italian Apricot & Prosecco Spritz 5.99

Prosecco and Fever-Tree white grape $\tilde{\delta}$ apricot soda

Pink Gin Fizz 6.99

A blend of light and refreshing fruits, mixed with London Dry Gin. Infused with nitrogen for a velvety smooth finish

NEW Amaretto Sour 6.99

Combining Amaretto Liqueur with a blend of lemon and lime for a sharp and refreshing cocktail. Infused with nitrogen for a velvety smooth finish

Passion Fruit Martini 6.99

A delicious blend of passion fruits, mango, vodka and a dash of lime. Infused with nitrogen for a velvety smooth finish



Fresh Orange Juice 2.89

Pressed Apple Juice 2.89

Fruit Juices 2.79

Pineapple or Cranberry

Coca-Cola 2.99

Diet Coke 2.89

Coca-Cola Zero Sugar 2.89

The taste of classic Coca-Cola with zero sugar

Schweppes Lemonade 2.89

BELU Still/Sparkling Mineral Water

Small 2.79 Large 4.29

Belu gives 100% of its profits to WaterAid.

Appletiser Sparkling Apple 2.89

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)



Luigi Musetti opened his first coffee shop in Piacenza in 1934, where his family have been hand roasting the best quality coffee beans ever since



Espresso

Single **2.49** Double **2.99**

Americano 2.79

Macchiato 2.49

Cappuccino 2.89

Latte 2.89



Mochaccino 2.99

Tea 2.69

English Breakfast, Earl Grey, Peppermint or Camomile

Fresh Mint Tea 2.79

Hot Chocolate 2.89

Add Cream and Marshmallows 5Op

All drinks may contain ingredients not listed in the menu descriptions. If you suffer from nut or other allergies, allergen menus are available on request. Without gluten options are made using non-gluten containing ingredients All prices include VAT (GST in Jersey). An optional IO% 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. 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 www.bellaitalia.co.uk/contact.