

# **LUNCH MENU**

One course 6.99 or two courses 9.99

# **STARTERS**

#### Bruschetta 🖤

Toasted ciabatta topped with baby plum tomatoes, red onions marinated in garlic, olive oil and basil

Add Torn Bufala Mozzarella V 11

### Garlic Douah Bites V

Mini ciabatta bites, served with garlic butter

# NEW Caprese V

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

#### **Polpette**

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

# MAINS

#### Spaahetti Boloanese

Spaghetti served with our own slow-cooked beef raqù

#### Spaghetti Pomodoro 🖤

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

#### Taaliatelle Carbonara

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

#### Funghi Crema Gnocchetti Pasta V

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

#### Traditional Lasagne

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

### Maraherita Pizza 🔮

Tomato, mozzarella and basil

#### Cotto Pizza

Smoked ham, garlic mushrooms and mozzarella on a tomato base

#### Pepperoni Piccante Pizza

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

#### Pollo Vesuvio Pizza

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

## Campagna Pizza 👽

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

# **FANCY A SWEET TREAT?**

ADD A DESSERT FOR £4

# Tiramisu 🕡 🙆

A true Bella favourite! Layers of sweet mascarpone cream with Marsala wine and coffee-soaked sponge. Topped with Amaretti biscuit crumb and cocoa powder

#### 3 Scoops Gelato V

Ask your server for a full list of flavours and toppings

# Chocolate Brownie

Warm and gooey chocolate brownie, with white chocolate chunks, topped with chocolate marshmallow sauce, malted chocolate balls and honeycomb pieces, served with vanilla aelato

Vegetarian, vegan, gluten-free and full allergen menus available



