

## • DOLCI •

**THE GODFATHER** ✓ £5.95  
The infamous sundae; vanilla and honeycomb ice cream smothered in chocolate sauce with nutty, fudge brownies topped with fresh cream, wafer curls and finished with chocolate popping candy & dark chocolate sprinkles  
For 2 to share £7.85  
Add a shot of Amaretto £1.25

**THE GODFATHER FRAGOLA** ✓ £5.95  
A fruity version – vanilla and strawberry ice cream served with a strawberry coulis, sprinkled with crushed meringue, fresh strawberries, whipped cream and dark chocolate sprinkles  
For 2 to share £7.85  
Add a shot of vanilla Galliano £1.25

**TORTA DI CIOCCOLATO** £5.25  
Rich chocolate cake served with thick mascarpone cream and dark chocolate sprinkles

**COOKIE DOUGH LAVA CAKE** ✓ £5.25  
Rich in contrast, the hot chocolate chip cookie cake is chewy on the outside with a soft, melted chocolate middle, served with vanilla ice cream and drizzled in caramel sauce

**CHEESECAKE** £4.95  
American-style baked mascarpone cheesecake with a blueberry & blackcurrant compote

**CIAMBELLINE** ✓ £4.95  
Mini sugared doughnuts with hot caramel and chocolate dipping sauces

**TIRAMISU** ✓ £5.25  
Meaning "Pick-me-up" in Italian – this is a layered Marsala and coffee sponge with mascarpone cream and a light cocoa dusting

**CIOCCOLATO DIAVOLA** £5.25  
Sticky chocolate fudge cake with praline pieces and a melting chocolate top with vanilla ice cream

**GELATI** ✓ £3.95  
Vanilla, chocolate, honeycomb or strawberry ice cream or raspberry sorbet

**TORTA LIMONE** ✓ £4.95  
A three layered lemon tart; lemon sponge, lemon cheesecake and zesty lemon custard with a pot of fresh cream on the side

**PEZZI DI DOLCI** £3.95  
Fancy a little dessert fix? Try one of our mini desserts and any hot drink  
Cioccolato – rich chocolate torte  
Torta Limone – lemon tart  
Ciambelline – mini sugared doughnuts

## CAFFE

**AMERICANO** £2.05  
**CAPPUCCINO** £2.15  
**CAFFE LATTE** £2.15  
**ESPRESSO** £1.80 / £2.10  
**MACCHIATO** £1.80  
**TEA** English Breakfast or Earl Grey £1.80  
**HOT CHOCOLATE** £2.20  
**MOCHACCINO** £2.15  
**LIQUEUR COFFEE** £4.25  
Gaelic, French, Italian, Galliano or Baileys

## SPIRITS & LIQUEURS

Please ask for a selection of our spirits & liquors £2.60

## • VINI BIANCHI •

	175ml	250ml	bottle
<b>TREVINI</b> ..... £3.95 £5.10 £13.95 Trebiano, Emilia Romagna <i>Peachy and aromatic, light and refreshing</i>			

<b>GRILLO</b> ..... £3.95 £5.15 £14.50 Biagio, Sicily <i>Fresh lemon and limes in this trendy grape variety</i>			
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<b>ORVIETO CLASSICO</b> ..... £4.00 £5.25 £14.95 Abbotocato, Umbria <i>A medium wine with citrus flavours and hints of honey and almond</i>			
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<b>CHARDONNAY</b> ..... £4.25 £5.45 £15.95 Constantina, Sicily <i>Full of juicy tropical fruits</i>			
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<b>PINOT GRIGIO</b> ..... £4.45 £5.75 £16.05 Donini, Delle Venezia <i>Spring blossom, smooth white fruits and a zesty finish</i>			
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<b>SAUVIGNON BLANC</b> ..... £4.95 £6.25 £16.95 Minini, Delle Venezia <i>Dry crisp white with delicate apple and pear flavours</i>			
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<b>VERDICCHIO</b> ..... £17.95 Solfiorito, Marche <i>Full, ripe citrus fruit and freshly picked almonds</i>			
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<b>GAVI</b> ..... £22.50 La Battistina, Piemonte <i>Peachy smooth fruit with a herbal twist to finish</i>			
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## • VINI ROSSI •

	175ml	250ml	bottle
<b>TREVINI</b> ..... £3.95 £5.10 £13.95 Sangiovese, Emilia Romagna <i>Smooth, supple summer berries</i>			

<b>ROSSO PUGLIA</b> ..... £3.95 £5.15 £14.50 San Mario, Puglia <i>Spicy dark berries with a full body</i>			
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<b>MERLOT</b> ..... £4.05 £5.35 £15.25 Biagio, Veneto <i>Medium bodied, juicy and plummy</i>			
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<b>MONTEPULCIANO</b> ..... £4.30 £5.60 £15.75 Pianoro, Abruzzo <i>Big and full-bodied with bramble, plums and spices</i>			
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<b>PRIMITIVO</b> ..... £4.50 £5.65 £16.25 La Masseria, Puglia <i>Dark, aromatic and intensely juicy</i>			
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<b>CABERNET SAUVIGNION</b> ..... £4.55 £5.80 £16.65 Castellani, Delle Venezia <i>Crunchy blackberries with a smooth texture</i>			
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<b>CHIANTI</b> ..... £4.85 £5.95 £16.95 Conte di Lucca, Tuscany <i>Black cherry and dark berry fruits</i>			
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<b>SALICE SALENTINO RISERVA</b> ..... £19.95 Liante, Puglia <i>Succulent fruit and spicy structure, full bodied and velvety</i>			
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<b>CHIANTI CLASSICO</b> ..... £22.50 Villa La Pagliaia, Tuscany <i>Classic baked fruits, finely spiced</i>			
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Wines by the glass are available at 125ml measures, normal licensing laws apply.

All prices include VAT. An optional 10% service charge will be added to parties of 8 or more. Both credit card tips and service charge are subject to a 10% deduction for administration and other house costs prior to distribution in full to employees in the restaurant through the company's payroll system. Any tips paid in cash are retained by waiters and these may or may not be shared by them with other restaurant employees. A full copy of our tipping policy is available in this restaurant or on our website at [www.bellaitalia.co.uk](http://www.bellaitalia.co.uk).

## • VINI ROSATO •

	175ml	250ml	bottle
<b>TREVINI</b> ..... £3.95 £5.10 £13.95 Rosato Puglia, Puglia <i>Fresh strawberries and raspberries</i>			

<b>NERO D'AVOLA</b> ..... £3.95 £5.25 £14.95 Biagio, Sicily <i>Deep and rich with plenty of fruit</i>			
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<b>PINOT GRIGIO BLUSH</b> ..... £4.50 £5.80 £16.95 Sonetti, Delle Venezia <i>Light, fragrant rose petals and raspberries</i>			
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<b>MONTEPULCIANO CERASUOLO DOC</b> ..... £4.75 £5.95 £17.00 Fonteluna, Abruzzo <i>Bright and rich strawberry compote</i>			
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## • VINI SPUMANTE •

	175ml	250ml	bottle
<b>MARTINI ROSÉ</b> ..... £4.75 £6.25 £17.50 <i>Sweetly fruity sparkling rosé</i>			

<b>LAMBRUSCO REGGIANO DOC</b> ..... £4.95 £6.50 £17.95 Secco Quercioli, Emilia Romagna <i>A real Lambrusco! This delicious semi-sparkling dry red wine is packed full of juicy crunchy red berry fruits, perfect with any Italian cuisine</i>			
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<b>MOSCATO D'ASTI</b> ..... £4.95 £6.50 £17.95 Alasia, Piedmont <i>Gently sweet and frothy, apple sherbet and honey</i>		125ml	bottle
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<b>PROSECCO DOC, BRUT</b> ..... £5.50 £19.50 Il Follo, Veneto <i>Crisp and refreshing, dry bubbly apple and white peach fruit</i>			
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<b>DE CASTELNAU</b> ..... £29.95 Champagne			
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## • BEVANDE •

### BIRRA

<b>MORETTI</b> 4.6% abv	330ml	£3.50
	660ml	£6.10
<b>PERONI GRAN RISERVA</b> 6.6% abv	330ml	£3.75
<b>STELLA ARTOIS</b> 5.0% abv	330ml	£3.55
<b>MAGNERS ORIGINAL</b> 4.5% abv	330ml	£3.35

### SOFT DRINKS

<b>FRESH ORANGE JUICE</b>		£2.30
<b>FRUIT JUICES</b> Orange, Apple, Pineapple or Cranberry		£2.15
<b>BIG TOM</b> Spiced tomato juice		£2.30
<b>SANPELLEGRINO</b> Sparkling Lemon, Blood Orange		£2.15
<b>FRUITISER</b> Sparkling pomegranate and raspberry drink		£2.15
<b>APPLETISER</b> Sparkling apple drink		£2.15
<b>COCA-COLA, DIET COKE, FANTA, LEMONADE</b>		£2.15
<b>MINERAL WATER</b> Still or sparkling	small	£2.00
	large	£3.50

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](http://www.bellaitalia.co.uk/contact).

MM0511/Premium

**BELLA ITALIA**  
Caffe • Bar • Ristorante

• **ANTIPASTINI** • BREAD AND OLIVES

<b>OLIVE MARINATE</b> ✓ Italian olives in basil, garlic and coriander olive oil	£2.10
<b>PANE BELLA</b> ✓ A selection of our favourite breads with warm mascarpone & spinach dip or balsamic & olive oil	£4.95
<b>GARLIC DOUGH BASTONI</b> ✓ Mini bread batons with melted garlic & parsley butter to dip	£3.55 / £5.50
<b>GARLIC DOUGH BREAD</b> ✓ Bella's pizza dough baked with garlic & parsley butter and melted mozzarella	£5.95
<b>• ANTIPASTI • TO START</b>	
<b>MOZZARELLA E POMODORO</b> ✓ Mini mozzarella balls, baby plum tomatoes, rocket and basil with pesto dressing	£4.95
<b>MOZZARELLA TRICOLORE</b> ✓ Mini mozzarella balls, avocado, baby plum tomatoes, rocket and basil with pesto dressing	£5.35
<b>POLPETTINI</b> Oven baked spiced meatballs in a rich Pugliese-style tomato sauce, topped with melted mozzarella and served with toasted ciabatta	£5.50
<b>ZUPPA DEL GIORNO</b> ✓ Our soup of the day served with toasted ciabatta	£3.95
<b>GAMBERI</b> Succulent king prawns in chilli & garlic butter, served with a flamed pepper dipping sauce and toasted ciabatta	£5.95
<b>FUNGHI ARROSTO</b> ✓ Large field mushrooms oven baked with a creamy mascarpone, garlic and spinach sauce with toasted ciabatta	£4.95
<b>MOZZARELLA CARROZZA</b> ✓ Neapolitan-style oven baked breaded mozzarella & provolone cheese served warm and melting with a spicy arrabbiata dip	£5.75
<b>PASTA AL FORNO</b> Enjoy a half portion of our traditional Lasagne, Porcini Lasagne, Pollo alla Crema or Conchiglioni di Mare as a starter	£5.50
<b>CALAMARI</b> Tender squid, floured and deep-fried until golden served with lemon, caper & herb mayonnaise	£5.85
<b>BRUSCHETTA</b> ✓ Plum tomatoes, rocket, red onion, garlic and fresh basil drizzled with olive oil on toasted ciabatta bread	£4.85
Add our mini mozzarella or speck ham	£1.20

• **PEZZO DI ITALIA** • A SLICE OF ITALY!

THE MOST IMPORTANT ITALIAN TRADITION IS SHARING. OUR ANTIPASTO BOARDS ARE GREAT TO SHARE AROUND THE TABLE WITH FAMILY OR FRIENDS OVER A BOTTLE OF WINE

<b>ANTIPASTO MISTO</b> Our platter of fine Italian salami, speck ham, vegetable caponata, mini mozzarella, classic bruschetta, toasted ciabatta, grissini breadsticks and Italian marinated olives. Perfect with Lambrusco Reggiano, our sparkling red, best enjoyed chilled	£6.00 / £11.25
<b>SELEZIONE CLASSICA</b> Our selection of oven baked lemon & rosemary chicken wings, spiced meatballs, calamari, mini garlic butter-filled calzoni and lightly battered courgettes served with flamed pepper and lemon herb dips	£11.50

• **PIZZERIA** • TRADITIONALLY THIN AND CRISP

TOPPED WITH OUR VERY OWN TOMATO SAUCE PRODUCED FROM 100% ITALIAN TOMATOES WITH A HINT OF BASIL.

☞ Gluten free pizza bases are available. Please ask for more information

<b>MARGHERITA</b> ✓ Classic Neapolitan-style pizza, tomato and mozzarella. Simple and perfect or a blank canvas for you to add your favourite toppings	£6.55
<b>QUATTRO STAGIONI</b> The Four Seasons – Italian pepperoni, smoked ham, field mushrooms and artichokes	£8.85
<b>PEPPERONI PICANTE</b> Spicy Italian pepperoni and hot green chillies	£8.30
<b>SPECK E RUCOLA</b> Traditional Margherita topped with a salad of fresh rocket, baby plum tomatoes, mini mozzarella and Italian speck ham	£8.95
<b>CARNE MISTA</b> Spiced Italian pepperoni, salami, smoked ham and smoked pancetta – molto bene!	£9.25
<b>POLLO PICCANTE</b> Spiced torn chicken breast, and peperonata; roasted peppers and onions with fresh green chillies on a spicy arrabbiata base	£8.95
<b>PESTO ROSSO E LEGUME</b> ✓ A Sicilian-style red pesto base topped with roasted peppers and onions, black olives, baby plum tomatoes and field mushrooms on a red pesto base with creamy mascarpone and mozzarella	£8.65
EXTRA TOPPINGS: Roast peppers, field mushrooms, green or red pesto, red onion, plum tomatoes, roast courgettes, fresh chilli, rocket, Parmesan, black olives, artichokes ✓	£1.00
Spiced Italian pepperoni, torn chicken breast, smoked pancetta, smoked ham, speck ham	£1.20

• **CALZONE** • THE TURNOVER PIZZA

A FOLDED MARGHERITA PIZZA NAMED FOR THE STYLE OF BAGGY TROUSER LEG. WORN BY 18TH CENTURY NEAPOLITAN GENTLEMEN

<b>LEGUMI</b> ✓ Red pesto with roasted peppers and onions, black olives, baby plum tomatoes and field mushrooms with creamy mascarpone and mozzarella	£8.65
<b>CARNE</b> Smoked pancetta, spiced meatballs, red onion and our own Bolognese ragu with melted mozzarella	£9.25
<b>POLLO E SPINACI</b> Torn chicken breast with garlic butter, fresh spinach, creamy parmesan and mozzarella	£9.25

• **PIATTO DEL GIORNO** • DAILY DISHES

ALL FOR £5.95 AVAILABLE 12-7PM

<b>SUNDAY PIZZA CAPRINA</b> ✓ Margherita with roast peppers, goat's cheese, roast onions, and courgettes	<b>WEDNESDAY RISOTTO</b> ✓ Roast pepper and goat's cheese risotto
<b>MONDAY INSALATA FRESCO</b> ✓ ♥ Pasta salad with mini mozzarella, red onion, cucumber, black olives and herb dressing	<b>THURSDAY PASTA FAGIOLI</b> Penne riccie, pomodoro sauce, mixed beans, pancetta, red onion and garlic
<b>TUESDAY PENNE BOSCAIOLA</b> Penne riccie, alfredo sauce, smoked ham, peas and mushrooms	<b>FRIDAY COZZE NAPOLI</b> ♥ Mussels in tomato, garlic and white wine served with toasted ciabatta
	<b>SATURDAY PIZZA BOLOGNA</b> Margherita pizza topped with our beef ragu and mozzarella

• **PASTA** •

TRY OUR VERY UNIQUE ITALIAN PASTA SHAPE PENNE RICCIE (RICH-EE)! A TWISTED TUBE MADE FOR US BY THE OLDEST PASTA PRODUCER IN ITALY – AGNESI FROM THE LIGURIAN REGION SINCE 1824

☞ Gluten free pasta is available. Please ask for more information

<b>SPAGHETTI BOLOGNESE</b> Bella's very own beef ragu, inspired by Bologna's rich tradition of simple home cooking	£8.25
<b>BUCATINI AL RAGU D'AGNELLO</b> A classic from the Abruzzo region of Italy, our secret recipe for a rich lamb and red wine ragu with Bucatini pasta and shaved parmesan. Try it with a glass of our Montepulciano d'Abruzzo red wine for the perfect combination	£8.95
<b>RIGATONI ALLA NORMA</b> ✓ Whole wheat rigatoni with tender roasted aubergines seasoned with garlic in a cherry tomato sauce and finished with fresh basil and mini mozzarella	£7.75
<b>PENNE RICCIE GENOVESE</b> Whole sliced chargrilled chicken breast, juicy baby plum tomatoes and fresh green beans with basil pesto and sprinkled with shaved Parmesan	£9.95
✓ Choose this without chicken	£7.50
<b>BUCATINI GAMBERONI</b> ♥ Bucatini pasta (a thick spaghetti with a hole like a drinking straw), 6 succulent king prawns sautéed with garlic and chilli in a spicy pomodoro sauce	£9.95
<b>POLPETTE AMERICANO</b> One of our favourites - bucatini pasta served with succulent pork & beef meatballs in a rich tomato, garlic & herb sauce	£9.55
<b>SPAGHETTI CARBONARA</b> Our own recipe; smoked pancetta, egg and pecorino cheese with a splash of cream	£8.25
<b>RIGATONI POLLO SPINACI</b> Whole wheat rigatoni with torn chicken breast, field mushrooms and baby spinach in a creamy gorgonzola sauce	£8.95
<b>PENNE RICCIE MARCO POLO</b> Our new pasta penne riccie with sautéed shredded duck, spring onions and sliced field mushrooms in a sweet, aromatic plum sauce. A guilty pleasure!	£9.75

• **AL FORNO** • BAKED IN THE OVEN

LARGER SIZED PORTIONS FOR YOU TO SHARE WITH FRIENDS OR FAMILY

<b>CONCHIGLIONI DI MARE</b> Giant egg pasta shells filled with cod, prawns, double cream, mascarpone and lemon zest, served with baby spinach and a creamy saffron sauce	£9.85
<b>LASAGNE</b> An authentic Italian recipe - layers of egg lasagne, fine minced beef ragu and béchamel sauce, oven baked until golden	£8.95 / £14.50 for 2
<b>LASAGNE PORCINI</b> ✓ Wild mushrooms with a rich porcini, mascarpone & pecorino cheese sauce layered with fresh spinach, egg lasagne and topped with melted mozzarella	£8.95 / £14.50 for 2
<b>POLLO ALLA CREMA</b> Torn chicken breast with red onions, roast peppers, smoked pancetta and penne riccie in a white wine sauce topped with parmesan	£9.30 / £14.50 for 2
<b>CANNELLONI</b> Traditional cannelloni pasta tube filled with fresh spinach and creamy ricotta topped with tomato and béchamel sauces	£8.65

• **CONTORNI** • SIDES

<b>ZUCCHINE FRITTE</b> ✓ Fried courgettes, lightly battered	£3.25
<b>FRIES</b> ✓	£2.85
<b>CIABATTA</b> ✓ With balsamic & olive oil	£2.60
<b>INSALATA MISTA</b> ✓	£3.75

• **INSALATA FRESCA** • CRISP ITALIAN SALADS

<b>INSALATA DI PASTA SICILIANA</b> ✓ Penne Riccie and roasted vegetables, peperonata and crumbled goat's cheese tossed in a Sicilian-style red pesto dressing with fresh herbs	£5.25 / £8.50
<b>INSALATA POLLO E VERDURE</b> ♥ A whole sliced chargrilled chicken breast with fresh avocado, baby spinach, black olives, roasted peppers, spring onion, baby plum tomatoes and a zesty lemon dressing	£5.75 / £9.25
<b>PEPE ROSSI RIPIENI</b> ✓ ♥ Oven baked pepper stuffed with creamy red pepper risotto, basil and crumbled goat's cheese with a zesty lemon dressed salad of crisp baby gem, rocket, green beans, spring onions and cucumber	£8.75
<b>INSALATA SALMONE E FAGIOLI</b> ♥ Baked whole salmon fillet, flaked with a mix of cannellini and nero beans, juicy baby plum tomatoes, spring onion and baby spinach served with a zesty lemon dressing	£9.75
<b>INSALATA CAESAR POLLO</b> Crisp gem lettuce and a whole sliced chargrilled chicken breast in a classic Caesar dressing, sprinkled with Parmesan and lightly toasted ciabatta croutons	£5.95 / £8.95
Add smoked pancetta	£1.20

• **CARNE E PESCE** • MEAT AND FISH

<b>POLLO SALTIMBOCCA</b> Chicken breast topped with crisp speck ham with a creamy Marsala wine sauce served with buttery mash and green beans	£11.85
<b>FILETTO DI SPIGOLA</b> ♥ Butterflied seabass fillet with a warm salad of roast new potatoes, green beans, black olives, plum tomatoes and roast red onions, served with a fresh herb & garlic salsa verde	£12.95
<b>CONTROFILETTO AI FERRI</b> 7oz Sirloin steak, chargrilled to your liking with garlic butter, roast field mushrooms, fries and rocket.	£15.25
♥ For a lighter option, swap your fries for a crisp green salad with a zesty lemon dressing	
Sauces: Peppercorn, Marsala wine or porcini mushroom & dolcelatte	£1.95
<b>SPEZZATINO DI MANZO</b> Slow cooked beef in a rich red wine stew served with creamy basil mash and roast courgettes	£11.95
<b>POLLO CACCIATORE</b> Tender chicken breast topped with mozzarella, oven baked in a tomato, smoked bacon and mushroom sauce, served with a choice of salad & fries or garlic & rosemary new potatoes with roast vegetables	£11.85
<b>BURGER AMERICANO</b> Our Italian take on the American classic. Chargrilled beef burger or whole chargrilled chicken breast in a ciabatta bun with baby gem leaves served with a smoked tomato & onion relish and fries	£8.95
Add crisp bacon, melted mozzarella, goat's cheese, or dolcelatte & porcini sauce	£1.20
<b>FRITTO MISTO</b> Lightly battered king prawns, cod fillet, calamari and courgettes served with fries and a herb, lemon & caper dip	£10.75

✓ SUITABLE FOR VEGETARIANS

♥ EAT WELL – DISHES UNDER 600 CALORIES FOR YOU TO ENJOY AS PART OF A HEALTHIER LIFESTYLE AND BALANCED DIET

☞ GLUTEN FREE PIZZA BASES AND PASTA ARE AVAILABLE. PLEASE BE AWARE OUR KITCHENS ARE NOT 100% FLOUR FREE. PLEASE ASK A TEAM MEMBER FOR INFORMATION.

CREATE YOUR OWN – YOU CAN SWAP INGREDIENTS OR SAUCES IN OUR PIZZA AND PASTA DISHES TO SUIT YOUR TASTE. JUST ASK!

\* Approximate weight uncooked.  
Olives may contain stones. Chicken, fish and duck dishes may contain bones. Pesto contains nuts. All our dishes are prepared in kitchens where nuts, flour etc are commonly used, unfortunately we cannot guarantee our dishes will be free from traces of these products. If you suffer from nut or other allergies please ask a waiter for more information. All dishes may contain ingredients not listed in the menu descriptions.