

Vini Bianchi

	small	large	bottle
Trevini, Trebbiano Rubicone, Emilia Romagna. Fresh and fruity, this wine from central Italy has citrus and tropical fruit flavours.	£3.35	£4.35	£12.50
Grillo, Giacondi, Sicily Fresh fruit to the fore in this unusual grape variety.	£3.40	£4.45	£12.95
Orvieto Abboccato, Classico DOC Badia Corti, Umbria A medium wine combining light citrus flavours with hints of honey and almond.	£3.65	£4.95	£13.95
Frascati Superiore DOC, Via Romana, Lazio Medium bodied with delicate white fruits.	£3.80	£5.20	£14.75
Chardonnay, Colli Berici DOC, Casa Defra, Veneto Classic apple and melon fruit in this pure example from the north.	£3.85	£5.25	£14.95
Pinot Grigio, Casa Dei Monzi, Veneto Fragrant white flowers, smooth tropical fruit and a zesty finish.	£3.95	£5.40	£15.25
Verdicchio dei Castelli di Jesi DOC, Ruviano, Marche Full, ripe citrus fruit with a minerally finish.	£4.45	£5.75	£16.75
Pinot Grigio, Grave DOC, Fornas dai Fradis, Friuli Classy, flavourful example, fresh, smooth, aromatic, peachy.			£17.95
Gavi DOCC, La Battistina, Piemonte. Smooth white peachy fruit on a medium weighty body			£17.95

Vini Rossi

	small	large	bottle
Trevini, Sangiovese Rubicone, Emilia Romagna Smooth, ripe berry fruit.	£3.35	£4.35	£12.50
Rosso Puglia, San Mario, Puglia Full bodied, with supple berry fruits and a hint of savoury spiciness.	£3.40	£4.45	£12.95
Merlot, Veneto Medium bodied, juicy and plummy.	£3.65	£4.95	£13.95
Montepulciano d'Abruzzo DOC, Ancora, Abruzzo Big, beefy, dense wine, mulberry fruit, warm and spicy.	£3.75	£5.15	£14.50
Primitivo di Salento, Caleo, Puglia Dark, aromatic, intensely juicy.	£4.05	£5.45	£15.50
Chianti DOCC, Fontela, Tuscany Typical tangy red fruits and a gentle structure.	£4.25	£5.60	£15.95
Salice Salentino DOC Riserva, Sigillus Primus, Puglia Succulent fruit and spicy structure, full bodied with a velvety finish.			£17.95
Chianti Classico DOCC, Villa La Pagliaia, Tuscany Classic fruit cake and cherry fruit, well balanced and elegant.			£19.95

Vini Rosato e Spumante

	small	large	bottle
Nero d'Avola Rosato, Giacondi, Sicily Vibrant strawberry and raspberry fruit.	£3.75	£5.15	£14.50
Pinot Grigio Blush, Veneto Light & fragrant with rose petals & peaches.	£4.15	£5.55	£15.75
Montepulciano d'Abruzzo DOC, Abruzzo Richly fruity, dry, serious rosé.	£4.45	£5.75	£16.75
Sparkling Pinot Grigio, Veneto A refreshing dry sparkler with the focus on fruit.	£4.25	£5.75	£16.50
Moscato d'Asti DOCC, Piedmont Gently sweet and frothy, apple sherbet and honey.	£4.45	£5.75	£16.75
De Castelnau Brut NV, Champagne			£29.95

Birra

Nastro Azzurro 5.1% a.b.v Italy's premium export lager	660ml 330ml	£5.95 £3.10
Peroni Gran Riserva 6.6% a.b.v Premium strength lager.	330ml	£3.45
Stella Artois 5.2% a.b.v.	330ml	£2.95
Strongbow Cider 5.3% a.b.v	275ml	£2.85

Bevande

Fresh Orange Juice		£2.10
Fruit Juices Orange, Apple, Pineapple or Cranberry		£1.95
Sanpellegrino Lemon, Blood Orange		£2.00
Fruitiser Sparkling pomegranate and raspberry drink		£1.90
Appletiser Sparkling apple drink		£1.90
Mineral Water Still or sparkling	large small	£2.95 £1.95
Coca-Cola, diet Coke, Fanta, Lemonade	regular small	£1.95 £1.55

www.bellaitalia.co.uk

Normal licensing laws apply. 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 write to the Customer Service Team, Bella Italia, 163 Eversholt Street, London, NW1 1BU. All prices include VAT.

Small glass - 175ml, Large glass - 250ml, Bottle - 750ml

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Menu

BELLA ITALIA

Caffe • Bar • Ristorante

Antipasti

Mozzarella e Pomodoro [Ⓟ] Buffalo mozzarella and plum tomato with fresh basil and olive oil.	£4.25
Zuppa del Giorno Soup of the day served with ciabatta bread.	£3.75
Bruschetta [Ⓟ] Toasted ciabatta topped with marinated plum tomatoes, red onion, basil and rocket leaves. Add Buffalo Mozzarella or Speck Ham	£4.25 each £1.00
Gamberi Alio Butterflied king prawns baked in garlic butter, on a bed of rocket with a tomato, red onion & basil salsa.	£5.50
Calamari Squid, floured and deep-fried until golden served with lemon mayonnaise.	£4.95
Funghi Arrosto [Ⓟ] Mushrooms baked in a creamy mascarpone, spinach and garlic sauce with toasted ciabatta.	£4.50
Formaggio Fritto [Ⓟ] Mozzarella, fontina and parmesan cheese in breadcrumbs, deep-fried until melted, served with sweet red onion marmellata.	£5.25

Sharing

Selezione Grande A platter of succulent buffalo wings, smokey barbecue ribs and breaded mushrooms with garlic bread, vegetable batons and a dip selection.	£10.50
Piatto Rustico Rustic selection of traditionally cured Italian meats, buffalo mozzarella, rustic tomatoes, roasted peppers and artichokes with toasted ciabatta and mixed olives.	£10.50
Assortimento A selection of our favourite starters; bruschetta and formaggio fritto with succulent buffalo wings, garlic bread and mayonnaise.	£9.95

Side Orders

Olive Marinate [Ⓟ] Mixed olives marinated in basil, garlic & coriander.	£2.00
Pane ed Olive Toasted ciabatta served with marinated olives, pesto and aubergine dip and olive oil & balsamic.	£3.95
Garlic Grossini [Ⓟ] Hot bread batons with garlic butter	For 1 £2.95 For 2 £4.95
With melted mozzarella	For 1 £3.55 For 2 £5.25
Ciabatta [Ⓟ] A baked ciabatta with olive oil and balsamic	£2.50
Insalata Mista [Ⓟ] Dressed mixed leaves, peppers, onion, cherry tomatoes & olives.	£3.25
Insalata Rucola * Rocket salad with shaved parmesan & balsamic dressing.	£3.50
Fries	£2.50
Roasted New Potatoes	£2.50

Insalata & Panini

Pollo Cesare Caesar salad with crisp cos lettuce, ciabatta croutons, shaved parmesan and a sliced chargrilled chicken breast.	small £5.50 main £8.50
Available without chicken	small £3.95 main £6.25
Insalata Gamberi Crayfish on a bed of mixed leaves with red onion, red and yellow peppers and rustic tomatoes, dressed with our house dressing.	£8.95
Insalata Caprino [Ⓟ] Grilled goats cheese and ciabatta croutons on a bed of mixed leaves and olives with oven roasted vegetables and balsamic dressing.	£8.75
Pollo Panini Succulent chargrilled chicken breast, smoked mozzarella and roasted red peppers on ciabatta bread with mayonnaise and fries.	£7.95
Verdura Panini [Ⓟ] Roasted mushrooms, red and yellow peppers and red onion with dolcelatte cheese in ciabatta bread with mayonnaise and fries.	£7.75

Carne, Pollo e Pesce

Pollo Milanese A traditional recipe from Italy, succulent chicken breast coated in a crispy breadcrumb served with a spaghetti Napoli.	£10.95
Salmone al Pomodoro e Basilico Chargrilled salmon served with green beans and roasted new potatoes with a salsa of olives, tomato, red onions, basil & olive oil.	£10.25
Pollo Cacciatore Baked chicken breast filled with mozzarella cheese, smothered with a classic sauce of smoked bacon, tomato, onion and mushroom, served with roasted vegetables and roasted new potatoes.	£10.95
Pollo alla Griglia Chargrilled chicken breast with a dolcelatte, white wine and cream sauce, served with garlic mushrooms, fries and a rocket & tomato salad.	£10.25
Burger Italiano Chargrilled 7oz* steak burger in a bun with mayonnaise, tomato, red onion and mixed leaves, served with fries. Add smoked mozzarella, dolcelatte or bacon.	£7.95 each £1.00
Controfiletto ai Ferri 7 oz* sirloin steak chargrilled to your liking and served with garlic butter, garlic mushrooms, fries and rocket.	£14.50
Sauces for steak: Peppercorn, Béarnaise or Porcini Mushroom	£1.95

Pasta & al Forno

Spaghetti Napoli [Ⓟ] Italian tomato sauce with rustic tomatoes and basil.	£5.95
Spaghetti Bolognese Bella's own recipe - a traditional seasoned mince beef ragu.	£7.25
Spaghetti Carbonara Made the Italian way, an authentic recipe of pancetta bacon, egg and pecorino cheese.	£7.25
Penne Bosco Sautéed chicken and pancetta with cherry tomatoes in a creamy Italian tomato sauce.	£8.75
Penne Pollo e Crema Chicken, pancetta bacon, roasted peppers, red onion and penne pasta, topped with parmesan, baked in the oven in a white wine and cream sauce.	£8.50
Penne Funghi Pancetta Pancetta bacon, mushrooms and penne pasta sautéed in a creamy Italian wine sauce.	£7.95
Linguine Rustica Chicken and marinated rustic tomatoes sautéed with linguine pasta and fresh basil pesto.	£8.25
Lasagne al Forno An authentic recipe from Italy, layers of egg lasagne with a fine minced beef and tomato ragu, béchamel sauce and topped with parmesan.	£7.95
Penne Zafferano Smoked salmon, king prawns and cherry tomatoes in a spinach, saffron & cream sauce and baked in the oven.	£9.50
Penne Fresco [Ⓟ] Goats cheese, cherry tomatoes, fresh spinach and olive oil, sautéed with penne pasta and topped with toasted pine nuts.	£8.50
Polpette Americano Succulent beef and pork meatballs with garlic and herbs in a rich tomato sauce on a bed of spaghetti.	£8.95
Penne Marco Polo Duck sautéed in a sweet aromatic plum sauce with spring onions and sliced mushrooms.	£8.95
Cannelloni Spinaci e Ricotta [Ⓟ] Cannelloni filled with spinach and ricotta, topped with tomato and béchamel sauces and baked in the oven.	£7.95
Linguine Gamberi Linguine with king prawns sautéed in a spicy Italian tomato sauce, seasoned with garlic, fresh chilli and parsley and garnished with butterfly prawns.	£9.25

* Approximate weight uncooked.

[Ⓟ] Suitable for Vegetarians.

[Ⓟ] Contains no meat, fish or fowl.

An optional service charge of 10% will be added to parties of 8 or more. Olives may contain stones. Chicken, fish and duck dishes may contain bones. Pesto contains nuts. All our dishes are prepared in kitchen 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.

Pizzeria

All our pizzas are thin crust and topped with Italian tomato sauce, mozzarella and oregano.

Margherita [Ⓟ] Traditional tomato and mozzarella pizza.	£5.75
Salsiccia e Funghi Oven roasted Luganica sausage from the north of Italy, roasted flat mushrooms and mozzarella.	£8.25
Speck e Rucola Slices of traditional northern Italian mountain smoked ham and rocket are added to this margherita with smoked mozzarella once cooked.	£8.50
Salmone e Asparagi Sliced smoked salmon and asparagus spears with soft mascarpone cheese.	£8.50
Carne Mista Mixed meat in Italian! Spicy pepperoni, mixed Italian salami, smoked ham, and pancetta.	£8.50
Quattro Stagioni The four seasons; pepperoni, smoked ham, roasted mushrooms and artichokes.	£7.95
Caprese [Ⓟ] Italian buffalo mozzarella pizza with fresh tomato and basil leaves.	£7.25
Pepperoni Double spicy pepperoni and sliced fresh green chillies.	£7.50
Giardiniera [Ⓟ] A feast of oven roasted vegetables; red and yellow peppers, flat mushrooms, red onions and black olives.	£7.95
Extra toppings	each £1.00
Pepperoni, smoked ham, pancetta, chicken, mushrooms, artichokes, chilli, red onions, roasted peppers, olives, mozzarella, dolcelatte, goats cheese, smoked mozzarella.	

Dolci

The Godfather [Ⓟ] Nutty chocolate fudge brownies, vanilla and toffee ice cream with chocolate crunch, chocolate sauce, fresh cream and wafer curls. with a full measure of Amaretto add £1.00	£4.95 For two to share £6.95
Banoffee Italiano [Ⓟ] Banoffee with a twist! Slices of banana and caramel sauce on a crisp biscuit base, covered with zabaglione cream and sprinkled with crushed amaretti biscuits.	£4.50
Tiramisu Authentic Italian dessert with light sponge soaked in coffee and marsala wine, layered with mascarpone and zabaglione cream and dusted with cocoa powder.	£4.50
Ciocolato Napoletano Smooth and creamy milk and white chocolate mousse, layered upon a rich dark chocolate truffle base served with fresh cream.	£4.25
Tortino Mela [Ⓟ] Apple torte served warm with crema inglese or ice cream.	£4.95
Fondente al Cioccolato Warm melting chocolate pudding served with mascarpone.	£4.95
Mascarpone Cheesecake Creamy baked cheesecake served with a red berry compote.	£4.75
Gelati Ask for our selection of ice creams and choose your three favourites, served with a wafer curl.	£3.75