

STARTER

Garlic Dough Bites (V) 6.50

Mini ciabatta bites, served with garlic and rosemary dip

Hand Stretched Flatbread V

Choose from:

- Garlic & Parsley Butter 6.50
- Mozzarella with Garlic & Parsley Butter 8.50

Bruschetta (V) 6.95

Toasted ciabatta or gluten free bread topped with red and yellow baby vine tomatoes, red onions marinated in garlic, olive oil and basil. Add Torn Bufala Mozzarella 1.30

Calamari 8.25

Lightly battered salt and pepper squid served with gremolata aioli

Polpette 8.25

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

Gamberi (GF*) 9.25

King prawns baked in garlic and chilli butter, served with toasted ciabatta or gluten free bread

BURGERS

Served in a warm, soft sourdough bun

Black Angus Burger 14.50

6oz beef burger with baby gem lettuce, sliced tomato, red onions and mayonnaise Served with a smoked chilli dip and fries or mixed salad

Oumph! Burger (V) 14.50

100% plant protein & soy burger with baby gem lettuce, sliced tomato, red onion and red pepper sauce. Served with mixed salad and smoked chilli dip



Bella Italia Pizza 💙 Pasta 💙 Grill



PIZZA

Hand-stretched with a touch of sourdough

Margherita (V) 10.95 Tomato, mozzarella and basil

Campagna (V) 12.50 Goat's cheese, peppers, onion, mozzarella and pine nuts, finished with rocket and a balsamic glaze

Pollo Barbecue 15.95 Pulled chicken, diced pancetta and mozzarella on a barbecue base

Pepperoni Piccante 12.95 Italian pepperoni, fresh green chilli and mozzarella on a tomato base

Carne Mista 14.25 Italian pepperoni, spicy 'nduja and Italian sausage, salami, chicken and mozzarella on a tomato base

Queen Margherita (V) 13.25

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

Parma Bufala 15.50

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



Chocolate Brownie 7.50

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

Tiramisu (V)(A) 7.50

A true Bella favourite! Layers of sweet mascarpone cream with Marsala wine and coffee-soaked sponge

Gelato (V)

• | Scoop 3.25 • 2 Scoops 5.95 • 3 Scoops Sundae 6.95 Ask server for today's choice VG*

Sundaes 6.95

All made with our Italian gelato and topped with light, fluffy cream

Choose from:

Rocky Road Sundae

Vanilla and chocolate gelato, chocolate brownie pieces, chocolate sauce, marshmallows

Banoffee Sundae

Vanilla and honeycomb gelato, fresh banana, chocolate marshmallow sauce, honeycomb pieces and drizzled with caramel sauce

Vegan and gluten free menus available • Full allergen information available on request

(V) - Vegetarian Contains (A) - alcohol

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. Chicken, fish and duck dishes may contain bones. Pecorino cheese is not vegetarian. 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). 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.





PASTA

We're experts in pasta! That's why we use a variety of shapes for different dishes. Pasta and sauce matching is a craft in Italy; one we are passionate about!

Pomodoro (V) 10.75

A traditional rich tomato sauce

Cacio E Pepe 14.95

Gramigna pasta with roast chicken and pancetta in a pecorino cheese, wild garlic and black pepper sauce topped with crispy Gran Moravia cheese and Parma ham

Traditional Lasagne 14.25

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

Calabrese 15.75

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

Pollo Pesto 14.50

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

Polpette Americano 13.75

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

Bolognese 13.25 Spaghetti served with our own slow-cooked beef ragù

Gamberoni Arrabiata 16.25

Spaghetti with king prawns and fresh green chilli, in a spicy garlic and tomato sauce

Carbonara 13.75

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



Sweet Potato Fries 5.50 Onion Rings 4.75 Fries 4.75 Mixed Salad (V) 4.75

CHILDREN'S MENU

Piccolo Starter, main, dessert and drink Perfect portions for a 2-6 year old.

6.95

TO START

Garlic Bread Flatbread V GF*

With garlic butter and oozy mozzarella cheese. Don't fancy cheese? Plain Garlic Bread available too!

MAINS

Create Your Own Pizza: Margherita Pizza (V)(GF*) Choose up to two toppings: (All toppings GF^*)

• Chicken • Ham • Onions (V) • Mushrooms (V) • Pepperoni • Peppers (V) • Olives (V) • Tomatoes (V) • Salami (add more toppings for O.75)

Create Your Own Pasta: Choose your pasta (All V)

• Macaroni • Spaghetti • Pasta Twists (Gluten Free pasta available upon request)

Choose your sauce: • Cheese (V) • Bolognese (GF*) • Tomato (V)(GF*) • Pesto (V)(GF*) • or Meatballs

Fish 'n' Chips Battered cod goujons and chips served with a superstar stick

Ciao Chicken Chicken strips served with chips or spaghetti in tomato sauce with a superstar stick

Sausage 'n' Chip Sausage and chips served with a superstar stick

Add a Side 1.50 • Superstar Stick (V)(GF*) • Garden Peas (V)(GF*) • or Mixed Salad (V)(GF*)

DESSERTS

Chocolate Brownie (V)(GF*) A warm chocolate brownie with vanilla ice cream

Create Your Own Gelato (V)(GF*) One scoop of yummy gelato, including a topping and sauce, served in a tub or cone

DRINKS

Robinsons Squash FREE REFILLS Choose still or fizzy: Apple & Blackcurrant Cordial, Lemon Cordial, Orange Cordial, or Summer Fruit Cordial

Juice 0.75 Orange or apple

Milk O.75



Served with chocolate dipping sauce

Mini Doughnuts (V)

DRINKS LIST

WINE

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

SPARKLING Spumante ITALY Sparkling Rosé Extra Dry ITALY		125ML 7.65 7.65	BOTTLE 29.95 29.95
WHITE	175ML		BOTTLE
Sauvignon Blanc ITALY	6.85	7.95	22.15
Pinot Grigio ITALY	7.25	9.15	24.45
Vino Bianco di Casa ITALY	6.35	7.55	18.65
RED	175ML		BOTTLE
Negroamaro ITALY	6.85	7.95	22.15
Montepulciano ITALY	7.25	9.15	24.45
Vino Rosso della Casa ITALY	6.35	7.55	18.65
ROSÉ Zinfandel Rosé USA	175ML 7.25	250ML 9.15	BOTTLE 24.45

BEER AND CIDER

Draft Menabrea Italia half 3.00 / pint 6.00 Draft Guinness half 2.75 / pint 5.50 Draft Aspalls half 3.00 / pint 6.00 Menabrea Bionda 4.8% ABV (33Oml) 5.85 Budweiser 4.5% ABV (33Oml) 5.55 Stella Artois 4.8% ABV (33Om)| 5.65 San Miguel Gluten Free 5.4% ABV (33Oml) 5.65 Corona 4.5% ABV (33Oml) 5.75 Brewdog Nanny State Low Alcohol Beer O.5% ABV (33Oml) 4.25 Stella Cidre Apple 4.5% ABV (500ml) 6.25

SPIRITS

For our full range of spirits, please ask Beefeater Gin 40% ABV 6.00 Beefeater Pink Gin 37.5% ABV 6.00 Smirnoff Vodka 37.5% ABV 5.95 Jack Daniels 40% ABV 5.95 Havanna Rum 40% ABV 5.95

HOT DRINKS

Espresso Single **2.30 /** Double **2.70** Americano 3.50 Macchiato 3.95 Cappuccino 3.95 Latte 3.95

Tea 2.75 English Breakfast, Earl Grey, Peppermint or Camomile

Fresh Mint Tea 2.75

Hot Chocolate 4.25 Add Cream and Marshmallows 0.75





Grande Starter, main, dessert and drink

Larger portions for growing 7-11 year olds.

8.95

COCKTAILS Mojito - 3 WAYS!

Classic Mojito 7.75 Havana Club rum, mint, lime, lemon and soda water

Passion Fruit Mojito 8.25 Havana Club rum, passion fruit purée, mint, lime, lemon and soda water

Strawberry Collins 7.65 Beefeater gin, strawberry purée and soda water Collins Upgrade to Beefeater Pink Gin for 0.75

Classics

Passion Fruit Martini 8.25 Vodka, passion fruit, mango, mint and prosecco

Aperol Spritz 8.25 Prosecco, Aperol and soda

Piña Colada 7.35 Coconut cream, pineapple and Malibu

MOCKTAILS Passion Fruit Cooler 4.75 Passion fruit, mint, lime and soda

Strawberry and Cucumber Cooler 4.75 Strawberry purée, cucumber, mint, lime and lemonade

Virgin Mojito 4.75 Mint, lime, lemon and soda

Watermelon Fizz 4.75 Watermelon purée and lemonade

SOFT DRINKS Fresh Orange Juice 2.25

Pressed Apple Juice 2.25

Coca-Cola 2.25

Diet Coke 2.25

Coca-Cola Zero Sugar 2.25 The taste of classic Coca-Cola with zero sugar

Still / Sparkling Mineral Water Small 1.95 / Large 3.95

Schweppes Lemonade 2.25 Appletiser Sparkling Apple 2.95

100% apple juice, lightly carbonated

San Pellearino 2.95 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)



VEGAN MENU

STARTERS

Hand-stretched flatbread (GF*) 8.75

With caramelised onion

Polpette (GF*) 8.25

Vegan 'meatballs' made with cannellini beans, garlic, Mediterranean vegetables and herbs, in a spicy tomato sauce served with toasted ciabatta

Bruschetta (GF*) 6.95

Toasted ciabatta topped with red and yellow baby vine tomatoes marinated in olive oil and basil

SIDES

Mixed Salad (GF) 4.75

MAINS

Pomodoro (GF*) 10.75 Spaghetti in a traditional rich tomato sauce

Polpette Americano (GF*) 13.75

Spaghetti with vegan 'meatballs' made with cannellini beans, garlic, Mediterranean vegetables and herbs, in a spicy tomato sauce

> Margherita Pizza (GF*) 10.95 Tomato, vegan cheese and basil

Barbecue Pizza (GF*) 15.95

Oumph! plant-based meat alternative and vegan cheese on a barbecue base

Oumph! Burger 14.50

100% plant protein and soy burger in a sourdough bun, served with baby gem lettuce, sliced tomato, red onion and red pepper sauce. Served with mixed salad and smoked chilli dip

DESSERTS

Raspberry Sorbet (GF*)

- | Scoop **3.25**
- 2 Scoops 5.95
- 3 Scoops Sundae **6.95**

Vegan Vanilla Ice Cream (GF*)

- | Scoop **3.25**
- 2 Scoops 5.95
- 3 Scoops Sundae 6.95







ALLERGEN INFORMATION

All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products.

STARTERS Bruschetta (VG*) 6.95

Gluten-free bread topped with red and yellow baby vine tomatoes marinated in olive oil and basil

Add Torn Bufala Mozzarella 1.50

Gamberi 9.25

King prawns baked in garlic and chilli butter, served with gluten-free bread

Polpette (VG*) 8.25

Vegan 'meatballs' made with cannellini beans, garlic, Mediterranean veg & herbs, in a spicy tomato sauce, served with gluten-free bread

Pizza Breads to share V

Gluten-free pizza base with your choice of toppings Choose from:

Garlic & Parsley Butter 6.50

• Mozzarella with Garlic & Parsley Butter 8.50

SIDES

Sweet Potato Fries 5.50 Fries 4.75 Mixed Salad (VE) 4.75



Banoffee Sundae V 6.95

Made with our Italian Vanilla and honeycomb gelato, fresh banana, chocolate marshmallow sauce, honeycomb pieces, topped with light, fluffy cream and drizzled with caramel sauce

Gelato (V)

• | Scoop 3.25 • 2 Scoops 5.95 • 3 Scoops Sundae 6.95 Ask server for today's choice VG*

GLUTEN FREE MENU

PASTA

Pasta - Made with gluten-free penne pasta

Pomodoro (V)(VG*) 10.75 A traditional rich tomato sauce

Bolognese 13.25 Served with our own slow-cooked beef ragù

Gamberoni Arrabiata 16.25

King prawns and fresh green chilli, in a spicy garlic and tomato sauce

Pollo Pesto 14.5O

Roast chicken, onion, red peppers and baby vine tomatoes in a basil pesto sauce

Carbonara 13.75

A traditional creamy carbonara sauce with crispy pancetta and leeks

Calabrese 15.75

Spicy tomato sauce with 'nduja, Basilicata sausage, chicken, red onion, green chilli and mascarpone

Cacio E Pepe 14.95

Roast chicken and pancetta in a pecorino cheese, wild garlic & black pepper sauce topped with crispy Granello cheese and Parma ham

Polpette Americano (VG*) 13.75

Vegan 'meatballs' made with cannellini beans, garlic, Mediterranean vegetables and herbs, in a spicy tomato sauce

(VG*) Asterisk after symbol denotes dish can be made vegan on request **ALLERGEN INFORMATION**

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PIZZA

Made with gluten-free pizza base

Carne Mista 14.25

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

Queen Margherita (V) 13.25

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

Campagna (V) 12.50

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

Parma Bufala 15.50

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

> Margherita (V) 10.95 Tomato, mozzarella and basil

Pollo Barbecue 15.95

Pulled chicken, diced pancetta and mozzarella on a barbecue base

Pepperoni Piccante 12.95

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





Black Angus Burger 14.50

6oz beef burger with iceberg lettuce, sliced tomato, red onion and mayonnaise, served in a gluten-free bun with mixed salad

