WHILE YOU WAIT

NIBBLES

Sicilian Olives @ 3.69 Large, green Sicilian Giarraffa olives

Garlic Dough Bites © 5.49 Mini ciabatta bites, served with garlic δ rosemary dip

Hand-stretched flatbread Perfect to share! Choose from:

- Garlic & Parsley Butter @ 6.29
- Caramelised Onion & Mozzarella @ 7.49
- Mozzarella with Garlic & Parsley Butter @ 7.29
- Spicy 'Nduja Sausage & Mozzarella 7.79

STARTERS

Minestrone Soup @ 5.99 A traditional Italian vegetable and pasta soup, served with toasted ciabatta

Polpette 6.99

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

Bruschetta 🔮 5.99

Toasted ciabatta topped with baby plum tomatoes, red onions marinated in aarlic, olive oil and basil Add Torn Bufala Mozzarella 🔮 1.00

NEW Arancini Pepperonata 6.59

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

Funghi Arrosto 🔮 5.99

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

SPRITZ & SPARKLING

Raspberry and Rose Spritz (0) 6.29 Martini Bianco and Fever-tree raspberry & rose soda

Italian Apricot & Prosecco Spritz @ 6.29 Prosecco and Fever-tree white grape & apricot soda

Italian Blood Orange Spritz (3) 6.29 Campari and Fever-tree Italian blood orange soda

Prosecco (3) 6.49 Elegant balance of citrus fruits with a light and delicate taste

Calamari 7.29 Lightly battered salt and pepper squid served with gremolata aioli

New Calzonetti `Nduja 6.49 Mini calzones filled with spicy `nduja sausage, tomato & mozzarella served with red a pepper dip

Gamberi 7.89 King prawns baked in garlic and chilli butter, served with togsted 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

PIZZA

Maraherita 🔮 9.99 Tomato, mozzarella and basil

Queen Margherita 🖤 11.49 Tomato and mozzarella base, oven-baked then topped with torn bufala mozzarella, toasted pine nuts, rocket and green pesto

Campaana 🕼 10.99 Goat's cheese, peppers, onion, mozzarella and pine nuts, finished with rocket and a balsamic glaze

Prosciutto Bufala 13.49

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

New Basilicata Broccoli 12.99 Basilicata sausage, broccoli, green chilli, Pachino tomatoes and mozzarella on a tomato base

Pollo Vesuvio 11.59 Spicy pulled chicken, roast peppers, onion, fresh green chilli and mozzarella on a fiery tomato sauce base

Carne Mista 12.99 Bella forwante! Italian pepperoni, spicy 'nduja and Luganica sausage, salami, chicken and mozzarella on a tomato base

Gamberoni 13.99

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

Pepperoni Piccante 11.99

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

Cotto 10.99 Smoked ham, aarlic mushrooms and mozzarella on a tomato base

NEW Salami Dolcelatte 12.99 Spianata salami and dolcelatte soft blue cheese on a mascarpone mozzarella base, garnished with rocket and Granello cheese

Create Your Own 11.99 Margherita with your choice of two toppings Choose from:

Roast Pepper ⁽¹⁾, Red Onion ⁽¹⁾, Green Chilli ⁽¹⁾, Olives ⁽¹⁾, Garlic Mushrooms 🔍, Bufala Mozzarella 🔍, Goat's Cheese 🔍, Pepperoni, Cotto Ham, Chicken, Prosciutto, Spicy 'Nduja Sausage

(Additional toppings I.40 each)

CALZONE A traditional Neapolitan folded pizza.

Carne 13.99 Pork and beef meatballs, slow-cooked beef ragù, pancetta, red onions and mozzarella

Funghi 🔍 12.99 Chestnut mushrooms, leeks, mozzarella cheese in a mascarpone and porcini sauce

Pomodoro © 8.99

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

Carbonara 11.99 Fresh egg tagliatelle in a traditional creamy carbonara sauce with crispy pancetta

Boloanese 11.99 Spaghetti served with our own slow-cooked beef raqù

NEW Gamberoni Piccante 13.99 Spaghetti with tail on king prawns, baby plum tomatoes, chilli, garlic and white wine

Calabrese 13.79 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 12.99 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 🕐 12.49

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

GRILLS _____

Chicken Rustico 13.49

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

BURGERS

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

Pollo Burger 13.99

Fried chicken breast in aolden breadcrumbs with sliced tomato. red onions, mayonnaise and baby gem lettuce Add Avocado 1.49

Black Angus Burger 13.49 6oz beef burger with baby gem lettuce, sliced tomato, red onions and mayonnaise Add Melted Mozzarella or Pancetta 1.49

Oumph! Burger (with mixed salad) 13.49 100% plant protein & soy burger, served with baby gem lettuce, sliced tomato, red onion and mayonnaise

Fries 3.99

6

Sweet Potato Fries 4.99 Mixed Salad © 3.99



NEW Gnocchetti Sarde Luganica 12.99

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

Polpette Americano 11.99

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

AL FORNO Our posta dishes baked to perfection!

Traditional Lasagne 12.49

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

New Conchiglioni Peperonata © 11.99

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 🔮 12.79

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.

ITALIAN CLASSICS –

NEW Porchetta 14.99

Oven-roasted pork belly in a thyme, garlic and fennel sauce with crispy pork crackling, roast new potatoes and a rocket salad

Pollo Milanese 14.49

Lightly breaded chicken breast served with Spaghetti Pomodoro

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

SALADS

Insalata Caesar 🔮 9.79

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

Insalata Caprese 🔮 12.29

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

NEW Insalata Giardiniera 🔮 9.99

Gem & frisée lettuce, rocket, baby plum tomatoes, roast red onions and red peppers, Pachino tomatoes, olives, olive oil, pine nuts and balsamic dressing

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Add Chicken 2.50 or Salmon 4.40

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



Chocolate Brownie 🖤 6.29

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 🕐 🙆 6.29

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

NEW Raspberry Semifredo 🛛 6.19

Raspberry and pistachio semifredo with white chocolate and marshmallow sauce

Cookie Dough Al Forno 🔮 6.49

Freshly oven-baked to order! Warm chocolate chip cookie dough filled with a melting chocolate middle, served with vanilla gelato and caramel sauce

NEW Lemon Meringue Pie 🖤 6.29

Buttery Italian lemon curd in a pastry case, topped with sweet meringue and served with white chocolate sauce

NEW Apricot Cheesecake 🛽 6.29

Rich and creamy cheesecake topped with apricot compote, finished with Amaretti biscuit crumb and topped with pistachio nuts



Gelato 🔮

Deliciously creamy, smooth and silky, try our gelato, just the way you like it! Ask your server for a full list of flavours and toppings

- | Scoop 2.49
- 2 Scoops 4.29
- 3 Scoops Sundae 5.99
- 4 Scoops Sharing Sundae 7.49

Choose Your Gelato:

Vanilla, Strawberry, Chocolate, Tiramisu ⁽³⁾, Honeycomb, Limoncello ⁽³⁾, Hazelnut, Mint Chocolate Chip, Amarena Cherry, Raspberry Sorbet, Bubblegum

Add Some Toppings 🕚:

Dark Chocolate & Marshmallow Sauce, White Chocolate Sauce, Strawberry Sauce, Salted Caramel, Whipped Cream, Popping Candy, Sprinkles, Chocolate Malted Balls, Mini Marshmallows, Honeycomb Pieces, Meringue Pieces

Any 3 toppings only **75p** • Extra toppings **30p** each



Musetti 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 2.89 Macchiato 2.49

-

Cappuccino 2.99

Latte 2.99

Mochaccino 2.99



Tea 2.79 English Breakfast, Earl Grey, Peppermint or Camomile

Fresh Mint Tea 2.79

Hot Chocolate 2.99 Add Cream and Marshmallows 50p

Liqueur Coffee (2) 5.99 Italian, French, Gaelic, Galliano, Baileys





Passion Fruit Cooler 3.99 A refreshing blend of passion fruits, mango, a dash of lime and topped with soda

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

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

SOFT DRINKS Kee

Fresh Orange Juice 2.99

Pressed Apple Juice 2.99

Fruit Juices 2.89 Pineapple or Cranberry

Coca-Cola 3.29

Diet Coke 3.19

Coca-Cola Zero Sugar 3.19 The taste of classic Coca-Cola with zero sugar

Schweppes Lemonade 3.19

BELU Still / Sparkling Mineral Water Small 2.99 Large 4.49 Belu gives 100% of its profits to WaterAid.

Appletiser Sparkling Apple 2.99 100% apple juice, lightly carbonated

San Pellegrino 2.99

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)

HOT DRINKS Kee



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 2.89 Macchiato 2.79 Cappuccino 2.99 Latte 2.99



Mochaccino 2.99

Tea 2.79 English Breakfast, Earl Grey, Peppermint or Camomile

Fresh Mint Tea 2.79

Hot Chocolate 2.99

Add Cream and Marshmallows 5Op

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DRINKS MENU





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

	P	B		?	7	ß
SPARKLING	125ML	BOTTLE	ROJÉ	175ML	25OML	BOTTLE
Sparkling Pinot Grigio ITALY - Elegant balance of citrus fruits with a light and delicate taste	6.59	27.99	Vino Rosato di Casa ITALY - Refreshing notes of red cherries and strawberries with a citrus finish	5.89	7.39	19.99
Prosecco ITALY - Fresh and lively with slightly sweeter notes on the palate	6.49	25.99	Zinfandel Rosé USA – Strawberry and tropical fruit, with fresh acidity to	6.19	7.79	20.99
Sparkling Rosé Extra Dry ITALY - Notes of raspberries, cherries	6.49	25.99	balance the sweetness			
and strawberries Piper Heidsieck Champagne N FRANCE - Aromatic, with apples, berries and delicate bubbles	V	39.99	Pinot Grigio Blush ITALY - Light, dry and crisp with delicious balance between citrus and red berries	7.19	8.79	24.99
	25OML	BOTTLE	RED	4	25OML	BOTTLE
Our favourites			Our Favourites			
Sauvignon Blanc5.79ITALY - Elegant, with mouth watering lemon zestiness	6.89	18.99	Negroamaro ITALY - Medium-bodied with berry fruit flavours	5.79	6.99	18.99
Gavi 7.29 ITALY - Perfumed green apples, with hints of mint and sweet spices	8.89	25.99	Malbec ARGENTINA - Wild berry fruits and spicy notes	7.29	8.79	25.99
Pinot Grigio 6.19 ITALY - Lemony on the nose with notes of fresh green apple	7.79	20.99	Montepulciano ITALY - Soft, ripe flavours, with hints of cherry	6.19	7.79	20.99
Vino Bianco di Casa5.49ITALY - Fresh and crisp with notes of apricots and honey	6.49	16.99	Vino Rosso della Casa ITALY – Flavours of cherries and plums with a slightly spicy bouquet	5.39	6.39	15.99
			Merlot del Veneto ITALY - Abundant red cherries and plums, medium-bodied with a fine balance	6.89	8.59	23.99

SA COCKTAILS & SPRITZ

NEW Raspberry and Rose Spritz 6.29 Martini Bianco and Fever-Tree raspberry & rose soda

NEW Italian Blood Orange Spritz 6.29 Campari and Fever-Tree Italian blood orange soda

NEW Vodka, Lime & Yuzu Spritz 6.29 Absolut Vodka and Fever-Tree Mexican lime & citrus yuzu soda

NEW Martini Fiero & Tonic 6.29 A bitter sweet orange aperitif mixed with refreshing tonic and garnished with orange

NEW Italian Apricot & Prosecco Spritz 6.29 Prosecco and Fever-Tree white grape δ 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



Upgrade your tonic to San Pellegrino Citrus Tonic for 50p

Beefeater Gin & Tonic 4.99 Hendrick's Gin & Tonic 5.99 Bombay Sapphire Gin & Tonic 5.49 Beefeater Pink Gin & Tonic 5.99

Malfy Con Limone & Tonic 6.49 A deliciously zesty citrus gin made with lemon zest from the Italian coastline

Beefeater Blood Orange Gin & Tonic 5.99

Ceders non-alcoholic Gin & Tonic 4.49



Draught Beck's Vier 5.49 4.0% ABV Pint

Budweiser 4.69 4.5% ABV 33Oml

Stella Artois 4.79 4.8% ABV 33Oml

Stella Artois Gluten-Free 4.79 4.8% ΔBV 33Oml

Mela Rossa Craft Italian Cider 4.99 5.0% ABV 330ml An Italian cider made in Trentino Alto-Adige from 100% Italian apples



Corona 4.89 4.5% ABV 33Oml

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

Stella Cidre Apple 5.49 4.5% ABV 500ml

Rekorderlig Wild Berry Cider 5.79 4.0% ΔBV 500ml



Ella's Kitchen stage (Carrots, Apples and Parsnips 💟 😳 Ella's Kitchen stage 2

Chicken Casserole

* Asterisk after symbol denotes dish can be made gluten-free/ vegetarian on request

Full allergen menus available on request

Gluten-free options are made using non-gluten containing ingredients. 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 (GT in Jensey). An optional IO% service charge will be added for parties of eight or more. 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 disatisfaction. Alternatively, please visit www.bellaitalia.co.uk/feeditback. Set menus cannot be used in conjunction with any other offer, promotion or discount.

CELEBRATION MENU

FOUR COURSES 24.99

TO START

Sicilian Olives Large, green Sicilian Giarraffa olives

STARTERS

Arancini Pepperonata

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

Bruschetta

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

Calamari

Lightly battered salt $\boldsymbol{\delta}$ pepper squid served with gremolata aioli

MAINS

Black Angus Burger

6oz beef burger with baby gem lettuce, sliced tomato, red onions and mayonnaise

Additional burger toppings: Crispy pancetta, mozzarella, garlic mushroom, avocado, goat's cheese, chilli **1.49 each**

Insalata Caesar Gem & frisée lettuce, Granello cheese, Caesar dressing & croutons

Add Chicken and Pancetta 2.50

Pizza Pepperoni Piccante

Italian pepperoni, green chilli and mozzarella

Pork δ beef meatballs in a spicy tomato sauce with melted mozzarella, served with toasted ciabatta

Pizza Campagna 🔮

Vegan option available

Funahi Arrosto 🔮

toasted ciabatta

Polpette

Red pepper, red onion, mozzarella, goat's cheese, Pachino tomatoes, rocket, pine nuts and balsamic glaze

Chestnut mushrooms oven-baked with wilted baby spinach

leaves in a mascarpone and porcini sauce. Served with

Gamberoni Piccante

Spaghetti with king prawns, baby plum tomatoes, chilli, garlic and white wine

Traditional Lasagne

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

DESSERTS

Tiramisu 🛛

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

Apricot Cheesecake

Rich and creamy cheesecake topped with apricot compete, finished with Amaretti biscuit crumb and topped with pistachio nuts

Raspberry Semifredo

Raspberry and pistachio semifredo with white chocolate and marshmallow sauce

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 gelato

Cookie Dough Al Forno 🖤

Freshly oven baked to order! Warm chocolate chip cookie dough filled with a melting chocolate middle, served with vanilla gelato and caramel sauce



Vegetarian Vegetarian, vegan, gluten-free and non-dairy menus available. Full allergen information available on request 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. *Approximate weight uncooked. Olives may contain stones. 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 VAI (GST in Jessey). 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 disatisfaction. Alternatively, please visit www.bellaitalia.co.uk.co.uk. Serve cannot be used in conjunction with any other offer, promotion or discount.

GROUP MENU

FOUR COURSES 29.99

TO START

Antipasti Board to Share

Italian meats and cheese with olives, pepperonata and bread to share

STARTERS

Gamberi

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

Arancini Pepperonata

Pizza Pepperoni Piccante

pancetta, red onions and mozzarella

Calzone Carne

Calabrese

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

Italian pepperoni, green chilli and mozzarella

Pork and beef meatballs, slow-cooked beef ragu,

Rigatoni pasta in a fiery tomato sauce, spicy 'nduja sausage, pepperoni, chicken, Luganica sausage, roast red onion, green chilli & mascarpone Calamari

Lightly battered salt $\boldsymbol{\delta}$ pepper squid served with gremolata aioli

Polpette

Pork δ beef meatballs in a spicy tomato sauce with melted mozzarella, served with toasted ciabatta Vegan option available

MAINS

Risotto Zucca

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

Insalata Caesar 🔮

Gem & frisée lettuce, Granello cheese, Caesar dressing & croutons

Add Chicken and Pancetta 2.50

DESSERTS

Tiramisu 🔮

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

Apricot Cheesecake

Rich and creamy cheesecake topped with apricot compete, finished with Amaretti biscuit crumb and topped with pistachio nuts

Raspberry Semifredo

Raspberry and pistachio semifredo with white chocolate and marshmallow sauce

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 gelato

Cookie Dough Al Forno 🔮

Freshly oven baked to order! Warm chocolate chip cookie dough filled with a melting chocolate middle, served with vanilla gelato and caramel sauce

Tea / Coffee A complimentary tea or coffee to finish



Vegetarian Vegetarian, vegan, gluten-free and non-dairy menus available. Full allergen information available on request 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. *Approximate weight uncooked. Olives may contain stones. Chicken, fish and duck dishes may contain bones. Pecorino cheese is not vegetarian. All our dishes are prepared in kitchers where nut, 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 our dishes are prepared in kitchers where nut, 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). 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 discus your concerns with the team member who served you and allow them the opportunity to address your disatifaction. Alternatively, please viit www.bellaitalia.co.uk/contact. Set menus cannot be used in conjunction with any other offer, promotion or discount.