

## Vini Bianchi

	175ml	250ml	bottle
<b>Frevini, Trebbiano Rubicone, Emilia Romagna</b> Fresh and fruity, this wine from central Italy has citrus and tropical fruit flavours	£3.60	£4.85	£13.50
<b>Grillo, Giacondi, Sicily</b> Fresh fruit to the fore in this unusual grape variety	£3.70	£5.00	£13.95
<b>Orvieto Abboccato, Classico, DOC Badia Corti, Umbria</b> A medium wine combining light citrus flavours with hints of honey and almond	£3.85	£5.25	£14.95
<b>Frascati Superiore DOC, Via Romana, Lazio</b> Medium bodied with delicate white fruits	£4.15	£5.45	£15.50
<b>Chardonnay Settesoli, DOC Constantino, Veneto</b> Classic apple and melon fruit in this pure example from the north	£4.15	£5.45	£15.50
<b>Pinot Grigio, Casa, dei Manzi, Veneto</b> Fragrant white flowers, smooth tropical fruit and a zesty finish	£4.35	£5.60	£15.90
<b>Verdicchio dei Castelli, di Jesi DOC, Ruviato, Marche</b> Full, ripe citrus fruit with a minerally finish	£4.95	£5.95	£17.25
<b>Pinot Grigio, Grave DOC, Fornas dai Fradis, Friuli</b> Classy, flavourful example, fresh, smooth, aromatic, peachy			£19.95
<b>Gavi DOCG, La Battistina, Piemonte</b> Smooth white peachy fruit on a medium weighty body			£22.50

## Vini Rosato e Spumante

	175ml	250ml	bottle
<b>Nero d'Avola Rosato, Giacondi, Sicily</b> Vibrant strawberry and raspberry fruit	£3.80	£5.25	£14.95
<b>Pinot Grigio Blush, Veneto</b> Light & fragrant with rose petals & peaches	£4.50	£5.75	£16.50
<b>Montepulciano d'Abruzzo, DOC, Abruzzo</b> Richly fruity, dry, serious rosé	£4.75	£5.95	£16.95
<b>Sparkling Pinot Grigio, Veneto</b> A refreshing dry sparkler with the focus on fruit	£4.75	£5.95	£16.95
<b>Moscato d'Asti DOCG, Piedmont</b> Gently sweet and frothy, apple sherbet and honey	£4.95	£5.95	£17.25
<b>De Castelnau Brut NV, Champagne</b>			£29.95

## Vini Rossi

	175ml	250ml	bottle
<b>Frevini, Sangiovese Rubicone, Emilia Romagna</b> Smooth, ripe berry fruit	£3.60	£4.85	£13.50
<b>Rosso Puglia, San Mario, Puglia</b> Full bodied, with supple berry fruits and a hint of savoury spiciness	£3.70	£5.00	£13.95
<b>Merlot, Veneto</b> Medium bodied, juicy and plummy	£3.85	£5.25	£14.95
<b>Montepulciano d'Abruzzo, Abruzzo</b> Big, beefy, dense wine, mulberry fruit, warm and spicy	£3.95	£5.40	£15.25
<b>Primitivo di Salento, Caleo, Puglia</b> Dark, aromatic, intensely juicy	£4.45	£5.65	£16.25
<b>Chianti DOCG, Roccaena, Tuscany</b> Typical tangy red fruits and a gentle structure	£4.65	£5.80	£16.75
<b>Salice Salentino, DOC, Riserva, Sigillus Primus, Puglia</b> Succulent fruit and spicy structure, full bodied with a velvety finish			£19.95
<b>Chianti Classico DOCG, Villa La Pagliaia, Tuscany</b> Classic fruit cake and cherry fruit, well balanced and elegant			£22.50

## Birra

<b>Moretti</b> 4.6% a.b.v. Italy's original lager	660ml 330ml	£5.95 £3.25
<b>Peroni Gran Riserva</b> 6.6% a.b.v. Premium strength lager	330ml	£3.55
<b>Stella Artois</b> 5.2% a.b.v.	330ml	£3.25
<b>Strongbow Cider</b> 5.3% a.b.v.	275ml	£2.95

## Soft Drinks

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



## Menu

# BELLA ITALIA

Caffe • Bar • Ristorante

## Antipasti

### *Pane Bella* £4.95

A selection of house breads, served with a creamy spinach & mascarpone dip

### *Mozzarella e Pomodoro* £4.50

Buffalo mozzarella and plum tomato with fresh basil and olive oil

### *Zuppa del Giorno* £3.95

Soup of the day with ciabatta bread

### *Antipasto Misto* £5.95

Platter of cured Italian mixed salami, tomato & basil bruschetta, creamy buffalo mozzarella and mixed olives

### *Bruschetta* £4.50

Toasted ciabatta topped with marinated plum tomatoes, red onion, basil and rocket leaves

**Add buffalo mozzarella or Speck ham for £1.00**

### *Gamberi* £5.95

Skewers of king prawns dressed in lemon and chilli butter with toasted ciabatta and a tomato salsa

### *Calamari* £5.75

Squid, floured and deep-fried until golden with lemon mayonnaise dip

### *Funghi Arrosto* £4.95

Mushrooms baked in a creamy mascarpone, spinach & garlic sauce with toasted ciabatta

### *Formaggio Fritto* £5.95

Mozzarella, fontina and parmesan cheese in breadcrumbs, deep-fried until melted, served with sweet red onion marmellata

### *Selezione Classica* £11.25

A selection of our favourite starters; bruschetta and formaggio fritto with funghi arrosto, calamari and king prawn skewers

### *Selezione Grande* £11.25

A platter of succulent buffalo wings, smokey barbecue ribs and breaded mushrooms with garlic bread, vegetable batons and a selection of dips

### *Garlic Grassini* £3.50 | £5.50

Warm bread batons with garlic

**With melted mozzarella £3.95 | £5.95**

## Pasta e Risotto

At Bella Italia, you can swap the pasta on any of our dishes, including our new wholegrain fusilli. Please ask a waiter for more options!

All our Al Forno dishes are topped with Parmesan and baked in the oven

### *Fusilli Pomodorini* £7.25

Fusilli, sweet roasted red peppers and onions in a cherry tomato sauce with buffalo mozzarella

### *Spaghetti Bolognese* £8.50

Bella's own recipe - a traditional seasoned mince beef ragu

### *Spaghetti Gamberi* £9.95

Spaghetti with prawns sautéed in a spicy Italian tomato sauce, seasoned with garlic, fresh chilli and parsley and garnished with a skewer of king prawns

### *Penne Zafferano* £9.75

Smoked salmon, king prawns and cherry tomatoes in a spinach, saffron & cream sauce

### *Polpette Americano* £9.75

Succulent beef and pork meatballs with garlic and herbs in a rich tomato sauce on a bed of spaghetti

### *Penne Marco Polo* £9.50

Duck sautéed in a sweet aromatic plum sauce with spring onions and sliced mushrooms

### *Fusilli Pollo Spinaci* £9.25

Pieces of torn chicken breast, mushrooms and spinach, sautéed in a creamy gorgonzola sauce

### *Spaghetti Carbonara* £8.50

Pancetta bacon, egg and pecorino cheese with a touch of cream

### *Risotto Zucca* £8.95

Arborio rice, slightly al dente, with roasted peppers and butternut squash, topped with shaved parmesan

## Al Forno

### *Lasagne* £8.95

An authentic recipe from Italy, layers of egg lasagne, fine minced beef & tomato ragu and béchamel sauce

### *Cannelloni Spinaci* £8.50

Cannelloni filled with spinach and ricotta, topped with tomato and béchamel sauces

### *Pollo alla Crema* £9.25

Torn chicken breast, pancetta, roasted peppers, red onion and penne in a Italian wine sauce

### *Salciccia Diavola* £9.50

Luganica sausage, roasted peppers, red onion and conghiglie in a cherry tomato sauce

## Insalata e Panini

### *Pollo Cesare* £5.75 | £8.95

Caesar salad with crisp cos lettuce, focaccia croutons, shaved parmesan and a sliced chargrilled chicken breast

**without chicken £4.95 | £6.50**

### *Pollo e Pancetta Salad* £9.50

A whole chargrilled chicken breast, sliced and tossed in creamy dolcelatte dressing with red onion, plum tomatoes and crispy pancetta on a bed of spinach

### *Panino Pollo* £8.50

Succulent chargrilled chicken breast, smoked mozzarella and roasted red peppers on ciabatta bread with mayonnaise and fries

### *Burger Italiano* £8.95

Chargrilled 7oz\*steak burger in a bun with mayonnaise, tomato, red onion and mixed leaves, served with fries

**Add smoked mozzarella or bacon for £1.00**

## Side orders

### *Olive Marinate* £2.00

Mixed olives marinated in basil, garlic and coriander

### *Ciabatta* £2.50

A baked ciabatta with olive oil and balsamic

### *Fries* £2.50

### *Insalata Mista* £3.50

Dressed mixed leaves, peppers, onion, cherry tomatoes & olives

### *Insalata Rucola* £3.50

Rocket salad with shaved parmesan and balsamic dressing

### *Roasted New Potatoes* £2.75

## Pizzeria

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

### *Margherita* £6.95

Traditional tomato and mozzarella pizza

### *Pollo Piccantina* £8.95

Sweet roasted peppers, spicy torn chicken breast, smoked mozzarella and fresh chillies on a spicy arrabbiata base

### *Speck e Rucola* £8.95

Slices of traditional northern Italian mountain smoked ham and rocket are added to this margherita with smoked mozzarella once cooked

### *Carne Mista* £8.95

Mixed meat in Italian! Spicy pepperoni, mixed Italian salami, smoked ham, and pancetta

### *Quattro Stagioni* £8.75

The four seasons; pepperoni, smoked ham, roasted mushrooms and artichokes

### *Pepperoni* £7.95

Double spicy pepperoni and sliced fresh green chillies

### *Pesto Rosso e Legumi* £8.50

A feast of roasted red and yellow peppers, olives, cherry tomatoes and mushrooms, topped with mascarpone cheese on a red pesto base

### *Extra toppings each* £1.00

Pepperoni, smoked ham, pancetta, chicken, mushrooms, artichokes, chilli, red onions, roasted peppers, olives, mascarpone, mozzarella, smoked mozzarella

## Secondi

### *Pollo Cacciatore* £11.95

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

### *Pollo alla Griglia* £10.95

Chargrilled chicken breast with either roasted vegetables and new potatoes, or salad and fries

**Choose one of the following sauces: Lemon & chilli glaze, creamy gorgonzola or Porcini mushroom**

### *Contrafiletto ai Ferri* £14.95

7 oz\*sirloin steak chargrilled to your liking and served with garlic butter, garlic mushrooms, fries and rocket

**Sauces for steak: Peppercorn, Béarnaise or Porcini mushroom £1.95**

### *Salmone al Pomodoro* £10.95

Chargrilled salmon with green beans and roasted new potatoes, a salsa of olives, tomato, red onions, basil & olive oil

## Dolci

### *The Godfather* £5.95

Nutty chocolate fudge brownies, vanilla and toffee ice cream with chocolate crunch, chocolate sauce, fresh cream and wafer curls

**For two to share £7.50**

**with a full measure of Amaretto £1.00**

### *Banoffee Italiano* £5.25

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

### *Tiramisu* £4.95

Authentic Italian dessert with light sponge soaked in coffee and marsala wine, layered with mascarpone and zabaglione cream and dusted with cocoa powder

### *Cioccolato Napoletano* £4.50

Smooth and creamy milk and white chocolate mousse, layered upon a rich dark chocolate truffle base served with fresh cream

### *Torta Limone* £4.95

A zesty and refreshing lemon tart with cream

### *Fondente al Cioccolato* £4.95

Warm melting chocolate pudding served with mascarpone

### *Mascarpone Cheesecake* £4.95

Creamy baked cheesecake served with a red berry compote

### *Gelati* £3.95

Ask for our selection of ice creams and choose your three favourites, served with a wafer curl

### *Sorbetti* £3.25

A combination of lemon and blood orange sorbet

**V** Please ask about our vegetarian options.

\*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.

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).