

STARTERS

Pizza Garlic Bread 7.50 | 9.50 V, VE, GF
With or without cheese / Price small | large

Bruschetta Pomodoro 7 V, VE, GF
Tomato, cheese, basil oil

Funghi Selvatici 9 V, VE, GF
Wild mushrooms, open ravioli, garlic, herbs, cream, parmesan, onion puree

Grigliata Vegana 8 V, VE, GF
Char-grilled aubergines, courgettes, onions, garlic, balsamic vinegar

Bread Selection 6 V, VE
+ Olives 8.50

Zuppa 6.50 V, VE, GF
Soup of the day

Caldo Caldo 9 V
Fried street food: panelle, arancine, tempura veg, mozzarella in carrozza, handcut crisps, aioli

Bella Caprese 9 V, GF
Buffalo mozzarella, vine tomato, olives, basil emulsion

Misto di Bella 9.50 GF
Cured meats selection, olives, focaccia bread

Pancetta 9 GF
Slow braised pork belly, cider sauce

Fritto Misto II
Fried seafood, lemon mayonnaise

Calamari 9
Crispy fried squid, lemon mayonnaise

Cozze 8.50 GF
Mussels, white wine & cream sauce, shallots & herbs

Gamberi Piccanti 10.50 GF
King prawns chargrilled, herbs, chilli & garlic tomato sauce, crispy julienne

Capesante 11.50 GF
Scallops pan seared, carrot & pea puree, straw potatoes

V: VEGETARIAN | ON REQUEST: VEGAN - VE | GLUTEN FREE - GF + I

PLEASE INFORM US OF ANY ALLERGIES BEFORE PLACING YOUR ORDER AS NOT ALL INGREDIENTS CAN BE LISTED. WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS IN OUR DISHES. DETAILED ALLERGEN INFORMATION ON REQUEST. VAT IS INCLUDED AT THE CURRENT RATE. NO SERVICE CHARGE. GRATUITIES ARE AT YOUR OWN DISCRETION.

PASTA

Spaghetti Aglio, Olio & Peperoncino 12 V, VE, GF

Garlic, extravirgin olive oil, chilli,
Bella's bread crumbs

Add:

veg +2 | chicken +4 | king prawns +4.50
mussels +3.50 | black truffle +4.50

Linguine Funghi 13 V, VE, GF

Wild mushroom, garlic, herbs, creamy sauce

Add chicken +4 | black truffle +4.50

Penne Giardino 12 V, VE, GF

Market vegetables, tomato sauce

Penne al Forno 13.50 V, GF

Baked pasta, goat's cheese, walnut, red onion

Penne Vegana 12 V, VE, GF

Green chilli, tomato sauce

Add: veg +2 | chicken +4 |
king prawns +4.50 | mussels +3.50

Lasagne 13.50

Beef ragu, mozzarella, bechamel

Penne Arrabbiata & Nduja 14

Pepperoni, spicy 'nduja sausage,
green chilli, tomato sauce

Linguine Frutti di Mare 16.50 GF

Seafood, shell fish, garlic, dill, parsley,
creamy Napoli sauce.

Available as Risotto

Risotto Gamberi 16 GF

Rice, prawns, cherry tomato, cream

Spaghetti Polpettine 13.50

Bella's pork & beef meatballs, tomato sauce

Spaghetti Bolognese 13.50 GF

Slow cooked minced beef ragu

Spaghetti Carbonara 13.50

Pancetta, free range egg, cream, black pepper

Add black truffle +4 | chicken +4

Penne Carmine 15.50 GF

Chef Carmine's special:

chicken, pancetta, mushrooms, tomato sauce

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FISH

Salmone 18 GF

Scottish salmon marinated, thyme, pink peppercorn, garlic, char-grilled oven finished

Branzino 20 GF

Sea bass char-grilled, Tuscan herbs

Pesce Spada 20.50 GF

Swordfish marinated in garlic, lime, de-seeded red chilli, char-grilled

Gamberoni 22 GF

King prawns & shrimps flambe` in brandy, garlic, tomato & cream sauce

Lobster | Mixed Grilled Fish - Market Price GF Subject to availability. Please ask your server

MEAT

Bistecca Rossini 34.50

8 oz Fillet steak, foie gras, panella, black truffle, Vermouth Rossini sauce

Bistecca Griglia 26.50 GF

8 oz Fillet steak char-grilled

Add green peppercorn sauce + 2.50

Pollo Funghi 17.50

Escalope of chicken, breadcrumbs, filled with mushroom, garlic, bechamel, mozzarella

Pancetta 19 GF

Slow braised pork belly, cider sauce

Pollo Cacciatora 18 GF

Chicken marinated in thyme filled with mascarpone, salami, pepperoni, wrapped in Parma ham, mushroom, onion, pepper, pancetta in tomato sauce

Anatra 22.50 GF

Duck breast, pan fried, meat & herb stuffing, Parma ham, berry glaze

Fegato 19 GF

Calves liver, pan-fried, Marsala & red wine sauce

FISH & MEAT SERVED WITH ACCOMPANIMENTS. PLEASE ASK YOUR SERVER

PIZZA

Margherita 12 V, VE, GF

Classic mozzarella, tomato, basil

Verde 13.50 V, VE, GF

Char-grilled peppers, courgettes, aubergines, red onions, garlic

Quattro Formaggi 14 V, GF

Gorgonzola, mozzarella, parmesan, goat's cheese

Bella 14.50

Bacon, salami, pepperoni, mushrooms, onions, green peppers

Diavola con 'Nduja 14.50

Spicy 'Nduja sausage, pepperoni, salami, red onions

Calzone

Any of the above pizza folded +1

Additional toppings veg +1 / meat or fish +2 / vegan mozzarella +2 / black truffle +4

SIDES

Sides per portion **4** V, VE, GF

Market vegetables | Mash | Sauteed potatoes
Spinach, mushroom, garlic & cream |
Handcut Chips | Mixed salad | Rocket & Parmesan

Special Sides per portion **4.60** V, VE, GF

Sweet potato fries
Hand cut chips choice of: chilli glaze | cheese | garlic
Triple King Chips with garlic, cheese & chilli 5

V: VEGETARIAN VE: VEGAN ON REQUEST GF: GLUTEN FREE ON REQUEST + 1

DESSERTS

Tiramisù 7.50 V

Traditional 'pick-me-up' coffee dessert

Profiteroles 7.50 V

Bella's choux filled with nutella, mascarpone, chocolate sauce, flaked almonds

Cheesecake 7.50 V

Ask for our delicious flavour of the day

Piatto di Formaggi 9 V, GF

Italian cheeses, butter, crackers, seasonal fruit, walnuts

+ glass of Port II

Panna Cotta 7 V, GF

Vanilla cream dessert, fresh berries & coulis

Creme Brulee 7.50 V, GF

A classic dessert with vanilla

Gelato 5.50 V, GF

Italian ice cream duo flavours

Sorbetto 5.50 V, VE, GF

Italian Sorbet duo of flavours

Affogato al Caffè' 6.50 V, GF

Vanilla ice cream, shot of espresso, amaretti biscuits

+ shot of Baileys/ Amaretto/ Tia Maria 9

ENJOY WITH DESSERT

Malt & Deluxe Whiskies

Woodford Reserve 4.50

Glenfiddich Malt, 12 years old 4.50

Jack Daniel's 4

Southern Comfort 4

Grappa / Amari 3.50

Amaro Montenegro

Jagermeister

Grappa di Barbera Nibbio

Liqueurs 3.50

Port 50 ml 4.50

Brandy

Courvoisier 4

Remy Martin VSOP 4.50

Coffee

Espresso 2.30

Double espresso 3

Cappuccino / Caffè Latte 3.30

Liqueur Coffee 6

Hot Chocolate 3.50

Macchiato 2.50

Filter Coffee 2.80

Decaf Coffee + 50p

DESSERT COCKTAILS

10

Tiramisu'

Tia Maria, Marsala, White Cacao Liqueur, Espresso, Mascarpone, Cream, Savoiardi

Strawberry Cheesecake

Bella's Vanilla Vodka, Strawberry Liqueur, Mascarpone, Strawberry Puree, Cream, Ginger Crumb

Espresso Martini

Vodka, Tia Maria, Espresso, Sugar Syrup

Nutella Martini

Frangelico, Chocolate Baileys, Brown Cacao Liqueur, Cream, Nutella

Caramel Martini

Baileys, Brown Cacao Liqueur, Cream Caramel Sauce, Vanilla Ice Cream

Minty Martini

Creme de Menthe, White Cacao Liqueur, Cream, Cocoa Powder

Raffaello

Vodka, White Cacao Liqueur, Amaretto, White Chocolate Spread, Coconut Cream, Coconut Flakes

LIQUEURS & SPIRITS ARE SERVED IN 25 ML MEASURES. 50 ML MEASURE AT DOUBLE PRICE.

PLEASE INFORM YOUR SERVER OF ALLERGIES OR DIETARY REQUIREMENTS. GLUTEN FREE +I V: VEGETARIAN, VE / GF: VEGAN / GLUTEN FREE ON REQUEST