

Bella Italia

APERITIVO

Enjoy a classic Italian Spritz while you decide

Aperol Spritz 7.49

The perfect blend of Aperol, Prosecco & soda

Prosecco Rosé 6.49

Fragrant and fruity delicate sparkling rosé with notes of raspberries and strawberries

STARTERS

Polpette Parmigiano GF* 6.79

Pork, beef & pecorino cheese meatballs in a spicy arrabbiata sauce with a giant ciabatta crouton

Bruschetta Pomodoro V VG* GF* 5.99

Toasted garlic ciabatta topped with baby plum tomatoes, bufala mozzarella, olive oil, basil, sea salt & balsamic vinegar

Tomino con Parma GF* 6.99

Soft Italian cheese wrapped with prosciutto ham and fresh sage, baked in the oven and served with pasta fritti

Calamari Fritti 7.29

Salt & pepper deep fried squid served with lemon & cracked pepper mayonnaise

Funghi Arrosto V GF* 6.29

Oven baked chestnut mushrooms in a mascarpone & porcini sauce served with toasted ciabatta

Gamberi Aglio GF* 7.49

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

CICCHETTI

/ CHÍ - KETI /

SMALL STARTERS PERFECT FOR SHARING

We recommend 3-4 dishes between 2 people

Ciabattini Dough Bites V 3.79

Oven baked and served with garlic butter

Olives VG GF 3.29

Large, green giarrafa olives

Houmous Pepperoncino VG GF* 3.49

Red pepper houmous sprinkled with pistachio nuts and served with toasted ciabatta for dipping

Calzonetti 'Nduja 3.99

Mini calzones filled with spicy 'nduja sausage, tomato & mozzarella with a smoky red pepper dip

Truffle Gnocchi 4.89

Fried potato gnocchi filled with ricotta, mascarpone and black truffle

Pasta Fritti 2.89

Lightly fried durum wheat pasta, dusted with rosemary salt and served with 'nduja mayonnaise for dipping

Ravioli Cacio e Pepe 4.49

Lightly fried fresh pasta ravioli filled with a traditional pecorino cheese & black pepper sauce

Arancini al Granchio 4.69

Crispy rice balls filled with crab, prawns and fennel with a side of lemon & cracked pepper mayonnaise

MAINS

PASTA CLASSICA

Bolognese VG* GF* 10.49

Our own slow cooked beef ragù served with spaghetti

Carbonara GF* 11.49

Spaghetti in a pecorino cheese sauce with crispy pancetta lardons
Add Chicken £1.50

Lasagne 11.49

Pasta sheets layered with beef ragù and creamy bechamel sauce topped with melting mozzarella

Pomodoro con Bufala V VG* GF* 8.99

Rigatoni pasta with baby plum tomatoes in a traditional pomodoro sauce, topped with torn bufala mozzarella

Pollo Cacciatore GF* 11.49

Pappardelle pasta ribbons tossed with chicken, pancetta, onion & mushrooms in a tomato sauce, sprinkled with pecorino cheese

Pollo Funghi GF* 12.89

Chicken, pancetta and mushrooms in a creamy porcini & mascarpone sauce served with rigatoni pasta

SEASONAL
Always Specials

Ask our team for today's delicious seasonal dishes

ITALIAN CLASSICS

Pollo Saltimbocca GF 14.99

Oven roasted prosciutto-wrapped chicken breast in a Marsala sauce served with roast new potatoes and tenderstem broccoli

Salmon Al Forno GF 14.99

Oven baked salmon fillet served with onions, pancetta, baby plum tomatoes and a cannellini bean & sugar snap pea ragù

Insalata Pollo Cesare GF* 11.99

Chopped gem lettuce tossed with pecorino cheese, Caesar dressing, ciabatta croutons and topped with an oven roasted chicken breast

FLATBREADS

Choose from:

Garlic & Parsley Butter V GF* 5.49

Mozzarella with Garlic & Parsley Butter V GF* 6.49

Caramelised Onion & Mozzarella V GF* 7.49

SIDES

Rosemary Fries 3.99

Rocket Salad V GF 3.99

Mixed Salad VG GF 3.99

Broccoli V GF 3.99

Sweet Potato Fries 4.99

DESSERTS

CLASSICS

Cookie Dough Al Forno V VG* 6.79

Warm chocolate chip cookie dough with a melting chocolate middle, served with vanilla gelato and caramel sauce

Chocolate Brownie V GF 6.49

Warm chocolate brownie with white chocolate chunks served with vanilla gelato and warm chocolate sauce

Cheesecake V 6.49

Vanilla cheesecake served with fresh raspberries, white chocolate sauce and raspberry coulis

GELATO

Gelato Sandwich 5.49

Triple chocolate cookie sandwiched with vanilla gelato generously dipped in ruby chocolate, mini marshmallow and rainbow sprinkles

Gelato Choux Bun V 6.79

Giant choux bun filled with vanilla and chocolate gelato rolled in Oreo crumb and served with a warm chocolate sauce

Gelato V VG* GF*

Deliciously creamy, smooth & silky. Ask your server for a full list of flavours & toppings
2 Scoops 3.99 | 3 Scoops 5.49

Limoncello Liqueur 3.75 | Served ice cold, the traditional Italian lemon digestivo

Enjoy our Set Menu

TWO COURSES
13.99

THREE COURSES
17.99

STARTERS

Ciabattini Dough Bites **V**

Oven baked and served with garlic butter

Arancini al Granchio

Crispy rice balls filled with crab, prawns and fennel with a side of lemon & cracked pepper mayonnaise

Bruschetta Pomodoro **V VG* GF***

Toasted garlic ciabatta topped with baby plum tomatoes, bufala mozzarella, olive oil, basil, sea salt & balsamic vinegar

Polpette Parmigiano **GF***

Pork, beef & Parmesan Reggiano meatballs in a spicy arrabiata sauce with a giant ciabatta crouton

Funghi Arrosto **V GF***

Oven baked chestnut mushrooms in a mascarpone & porcini sauce served with toasted ciabatta

MAINS

Bolognese **VG* GF***

Our own slow cooked beef ragù served with spaghetti

Carbonara **GF***

Spaghetti in a pecorino cheese sauce with crispy pancetta lardons

Add Chicken £1.50

Lasagne

Pasta sheets layered with beef ragù and creamy bechamel sauce topped with melting mozzarella

Pomodoro con Bufala **V VG* GF***

Rigatoni pasta with baby plum tomatoes in a traditional pomodoro sauce, topped with tom bufala mozzarella

Funghi Crema **V GF***

Chestnut mushrooms in a porcini, mascarpone & pecorino cheese sauce with fresh mafalde pasta ribbons

Pollo Cacciatore **GF***

Pappardelle pasta ribbons tossed with chicken, pancetta, onion & mushrooms in a tomato sauce, sprinkled with pecorino cheese

Pizza Margherita **V VG* GF***

Tomato, mozzarella and basil

Pizza Piccante **GF***

Tomato, mozzarella, 'nduja sausage, chicken, mascarpone, chilli, garlic and rocket

Pizza Formaggio Funghi **V GF***

Chestnut mushrooms, mozzarella, dolcelatte and pecorino cheese on a creamy mascarpone base

Pizza Pepperoni **GF***

Tomato, mozzarella, salami piccante, red onion, garlic and rocket

DESSERTS

Cookie Dough Al Forno **V VG***

Warm chocolate chip cookie dough with a melting chocolate middle, served with vanilla gelato and caramel sauce

Chocolate Brownie **V GF**

Warm chocolate brownie with white chocolate chunks served with vanilla gelato and warm chocolate sauce

Gelato Sandwich

Triple chocolate cookie sandwiched with vanilla gelato generously dipped in ruby chocolate, mini marshmallow and rainbow sprinkles

Tiramisu **V A**

Espresso & Marsala soaked sponge layered with sweet mascarpone cream and finished with Amaretti biscuit crumb and a dusting of cocoa powder

Gelato **V VG* GF***

Choose 3 scoops of our deliciously creamy gelato. Ask your server for a full list of flavours

V Vegetarian **VG** Vegan **VG*** Can be made vegan on request **GF** Gluten free **GF*** Can be made gluten free on request **A** Contains alcohol

ALLERGEN INFORMATION

For allergen information on all of our dishes, please visit www.bellaitalia.co.uk/allergy or scan this QR code



If you suffer from nut or other allergies, allergen menus are available on request. Olives may contain stones. Chicken, fish and duck dishes may contain bones. 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). 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 dissatisfaction. Alternatively, please visit feeditback.to/bellaitalia. Set menus cannot be used in conjunction with any other offer, promotion or discount.

Drinks Menu



THE Wine Bar

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

SPARKLING		125ML BOTTLE	ROSÉ			175ML 250ML BOTTLE
Prosecco Crisp with ripe apricot and zesty lemon notes	6.29	24.99	House Rosé Crisp rosé wine with lingering raspberry flavours	5.79	7.49	19.99
Prosecco Rosé Fragrant and fruity delicate sparkling rosé with notes of raspberries and strawberries	6.49	25.99	Pinot Grigio Rosato, Pendenza Dry and intense palate with lingering strawberry hints on the finish	6.49	7.99	20.99
Champagne, Piper Heidsieck Pale & golden with intense notes of almonds and fresh hazelnuts and flavours of fresh pears and apples		44.99	White Zinfandel, Talking Point Sweet, fruity and easy-drinking with raspberry & cherry flavours	6.49	7.99	20.99
			Italian Rosé, Freixenet Subtle perfume and delicate palate of red cherries and strawberries	7.49	9.49	24.49
WHITE		175ML 250ML BOTTLE	RED			175ML 250ML BOTTLE
House White Fresh and crisp with notes of apricot & honey	5.29	6.79 18.99	House Red Juicy blackberry and blackcurrant flavours with a gentle, soft finish	5.29	6.79	18.99
Sauvignon Blanc, Alzati Elegant with sweet ripe fruit characters and mouth-watering zestiness	5.79	7.49 19.99	Merlot, Colline Abundant red cherries and plums, medium bodied with a fine balance	5.79	7.29	19.49
Pinot Grigio, Pendenza Lemony on the nose with notes of fresh green apple	6.49	7.99 20.99	Montepulciano D'Abruzzo DOC, Ca Del Lago Soft, ripe flavours with hints of cherry	6.49	7.99	20.99
Gavi Ca' Bianca Refreshing and vibrant with crisp citrus notes, fresh peach flavours and a long mineral finish	6.89	8.49 22.99	Broken Spur Malbec Wild berry fruits with spicy notes	7.29	8.79	23.99
Pinot Grigio DOC Garda, Freixenet Floral and delicate fruity character with hints of crisp citrus	7.79	8.99 26.49	Chianti DOCG, Freixenet Wild berry bouquet with spicy notes, violet aromas and an elegant finish	7.99	9.49	25.99



Soft Drinks

Coca-Cola 3.29

Diet Coke 3.19

Coca-Cola Zero Sugar 3.19

Schweppes Lemonade 3.29

Still / Sparkling Mineral Water

Small 2.79 Large 4.00

Appletiser Sparkling Apple 2.69

Juices 3.49

Choose from:

Fresh Orange, Pressed Apple, Cranberry or Pomegranate

Limonata 3.39

Traditional cloudy lemonade made with the finest sun-ripened lemons of Southern Italy

Aranciata 3.39

Classic light sparkling orange drink

Pompelmo 3.39

Sparkling grapefruit drink made with sun-ripened fruit from the Mediterranean citrus groves

Melograno e Arancia 3.39

Sun-ripened oranges blended with pomegranate in a light sparkling drink



THE Cocktail Club

SOMETHING ITALIAN

Campari Soda 5.99

The classic Italian aperitif

♥ Aperol Spritz 4.49

The perfect blend of Aperol, Prosecco & soda

Negroni 7.99

Italian aperitif of gin, vermouth & Campari served over ice

Apricot & Prosecco Spritz 6.49

Tart white grapes and sweet apricot blended with Prosecco & sparkling water

Campari & Blood Orange Spritz 5.99

A blend of sweet blood oranges, Campari, herbs & sparkling water

AROUND THE WORLD

Mojito 7.99

Sweet refreshing citrus & mint blended with white rum

Espresso Martini 7.99

Rich bitter espresso and silky liqueur with a creamy finish

♥ Passion Fruit Martini 7.99

The perfect blend of vanilla vodka, passion fruit and lime

Pink Gin Fizz 7.49

Our take on the classic Collins with a vibrant blend of pineapple, citrus fruit and Beefeater pink gin

Strawberry Daiquiri 7.49

The definitive daiquiri made with rum, strawberry puree & lime

Tutti Frutti 7.49

Absolut Vodka blended with citrus fruits, pineapple and strawberry

MOCKTAILS

Crodino 4.99

Sparkling and refreshing with distinctive citrus notes and a bittersweet taste. One of Italy's favourite non-alcoholic aperitivos for over fifty years

Blood Orange Soda 4.99

A perfect mix of Italian blood oranges & delicate botanicals

Apricot Cooler 4.99

Juicy citrus notes meet a unique herbal blend

♥ Strawberry Lemonade 4.99

A sparkling blend of strawberries and lemonade

Pineapple Blush 4.99

A light refreshing mix of sparkling citrus fruit & pineapple

Fruit Smash 4.99

Strawberry blended with pineapple and orange juice with a citrus twist

G&T

A Perfect Match

SOMETHING ITALIAN

| Paired with Paoletti Italian Tonic water

♥ Malfy con Arancia 6.99

Sicilian blood oranges blended with fine botanicals

Malfy Rosa 6.99

Italian lemons & Sicilian grapefruits with handpicked juniper

Malfy con Limone 6.99

Italian sun ripened lemons and peel from Italy's Amalfi coast

Campari G&T 7.49

A blend of Campari and Beefeater gin. Citrusy, refreshing and bittersweet, a contemporary Italian twist on a classic

AROUND THE WORLD

| Paired with Schweppes tonic

Beefeater London Dry 5.49

The quintessential London dry gin with big juniper character and strong citrus notes

♥ Beefeater Pink 5.99

London dry with a vibrant, delicious strawberry finish

Bombay Sapphire 6.49

World famous for it's ten hand-selected botanicals from exotic locations around the world

NO & LOW

| Paired with Schweppes tonic

Ceder's 4.99

Non-alcoholic Swedish alt-gin

CLASSIC

Beers & Ciders

SOMETHING ITALIAN

Peroni Nastro Azzuro 5.59

Since 1963 Peroni Nastro Azzuro has been brewed in Italy with craftsmanship, passion and flair creating a balance of bitterness and citrus aromatic notes with a crisp, dry finish. | 5.1% ABV Pint

Menabrea Blonde 5.29

A well balanced Italian beer with a full and refined taste and a notable floral aroma | 4.8% ABV 330ml

Poretti 5.19

A fruity, hoppy, lager type beer with a light body and moderate carbonation | 5.0% ABV 330ml

Peroni

Gran Reserva 6.49

An award winning beer made with caramel malts giving a unique aroma of spices | 6.6% ABV 500ml

Mela Rossa 5.29

Sweet and naturally sparkling cider made in Trentino Alto-Adige from 100% Italian apples | 5.0% ABV 330ml

AROUND THE WORLD

Becks Draught 4.99

German style pilsner with a robust, distinctive full-bodied taste and hoppy bouquet | 4.0% ABV Pint

Corona 5.99

Born in Mexico, fruity honey aroma with a crisp and well balanced flavour | 4.5% ABV Pint

Meantime London Pale Ale 5.29

American Cascade and Centennial hops gives it a complex citrus aroma and local Kentish Goldings to provide the bitterness that makes the style so refreshing | 4.3% ABV Pint

Kopparberg Straw & Lime Cider 5.59

Like summer in a glass; a splash of fresh strawberries in apple juice and squeeze of tangy lime | 4.0% ABV 500ml

Magners Original Cider 5.59

A crisp refreshing cider made to a traditional Irish recipe | 4.5% ABV 568ml

NO & LOW

Peroni Libera 3.49

| 0.0% ABV 330ml

♥ Bella Recommends

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Bella Italia

Bottomless Brunch

2 Courses + Bottomless Prosecco
£28.99 PER PERSON

Upgrade to Prosecco Rosé for £3



This offer must be pre-booked, everyone on the table must go bottomless. Booking allows for 90 minutes of bottomless prosecco.

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ALLERGEN INFORMATION

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STARTERS

Ciabattini Dough Bites **V**

Oven baked and served with garlic butter

Bruschetta Pomodoro **V VG* GF***

Toasted garlic ciabatta topped with baby plum tomatoes, bufala mozzarella, olive oil, basil, sea salt & balsamic vinegar

Arancini al Granchio

Crispy rice balls filled with crab, prawns and fennel with a side of lemon & cracked pepper mayonnaise

Funghi Arrosto **V GF***

Oven baked chestnut mushrooms in a mascarpone & porcini sauce served with toasted ciabatta

Polpette Parmigiano **GF***

Pork, beef & pecorino cheese meatballs in a spicy arrabbiata sauce with a giant ciabatta crouton

MAINS

Bolognese **VG* GF***

Our own slow cooked beef ragù served with spaghetti

Carbonara **GF***

Spaghetti in a pecorino cheese sauce with crispy pancetta lardons

Add Chicken £1.50

Lasagne

Pasta sheets layered with beef ragù and creamy bechamel sauce topped with melting mozzarella

Pomodoro con Bufala **V VG* GF***

Rigatoni pasta with baby plum tomatoes in a traditional pomodoro sauce, topped with torn bufala mozzarella

Funghi Crema **V GF***

Chestnut mushrooms in a porcini, mascarpone & pecorino cheese sauce with fresh mafalde pasta ribbons

Risotto Zucca Basilicata

Butternut squash risotto with Basilicata sausage, chilli and tenderstem broccoli finished with rocket and toasted pumpkin seeds

Pollo Cacciatore **GF***

Pappardelle pasta ribbons tossed with chicken, pancetta, onion & mushrooms in a tomato sauce, sprinkled with pecorino cheese

Pizza Margherita **V VG* GF***

Tomato, mozzarella and basil

Pizza Piccante **GF***

Tomato, mozzarella, 'nduja sausage, chicken, mascarpone, chilli, garlic and rocket

Pizza Formaggio Funghi **V GF***

Chestnut mushrooms, mozzarella, dolcelatte and pecorino cheese on a creamy mascarpone base

Pizza Peperoni **GF***

Tomato, mozzarella, salami piccante, red onion, garlic and rocket

DESSERTS

Cookie Dough Al Forno **V VG***

Warm chocolate chip cookie dough with a melting chocolate middle, served with vanilla gelato and caramel sauce

Chocolate Brownie **V GF**

Warm chocolate brownie with white chocolate chunks served with vanilla gelato and warm chocolate sauce

Tiramisu **V A**

Espresso & Marsala soaked sponge layered with sweet mascarpone cream and finished with Amaretti biscuit crumb and a dusting of cocoa powder

Gelato Sandwich

Triple chocolate cookie sandwiched with vanilla gelato generously dipped in ruby chocolate, mini marshmallow and rainbow sprinkles

Gelato **V VG* GF***

Choose 3 scoops of our deliciously creamy gelato. Ask your server for a full list of flavours



UPGRADE TO PROSECCO ROSÉ
£3 PER PERSON

V Vegetarian **VG** Vegan **VG*** Can be made vegan on request

GF Gluten free **GF*** Can be made gluten free on request

Bella Italia

PICCOLO MENU

Perfect for 2-6 year olds

STARTER + MAIN + DESSERT + CAWSTON PRESSED FRUIT WATER

6.49

STARTERS

Dough Bites and Crudités

Garlic dough bites served with cucumber and carrot sticks

Cheesy Garlic Bread and Crudités

Flatbread with garlic butter and mozzarella cheese served with cucumber and carrot sticks

Don't fancy cheese?
Plain Garlic Bread available too!

Crudités with Houmous

Red pepper houmous served with cucumber and carrot sticks

MAINS

TEAM PASTA

Choose your pasta (ALL  )

Macaroni - Spaghetti - Pasta Tubes

Choose your sauce (ALL )

Pomodoro  - Cheese  - Bolognese



TEAM PIZZA

Margherita Pizza Base  

Choose up to two toppings: (ALL )

Onions , Mushrooms , Tomatoes ,
Broccoli , Bacon, Chicken, Pepperoni

Add more toppings for 49p



Meatballs Pomodoro

Meatballs in pomodoro sauce topped with Italian pecorino cheese served with fries on the side

Chicken Skewers

Roast chicken skewers with a dip of pomodoro sauce and a side salad

Chicken Caesar Salad

Baby gem lettuce, tomato, cucumber, roast chicken and croutons with a Caesar dressing on the side

DID SOMEONE SAY DESSERT?

Chocolate Brownie

A warm chocolate brownie with vanilla gelato

Tutti Frutti

Fruity mix of fresh seasonal berries and banana

Chilly Billy

Apple & mango and apple & strawberry ice lollies

Create Your Own Gelato

Choose a scoop of your favourite yummy gelato. Pick your topping and sauce, and we will serve it to you in a cone.

DRINKS

CAWSTON —PRESS—

Pressed fruit shaken up with water and popped into small cartons.
No added sugar, no sweeteners, no artificial stuff and now with paper straws

Choose from:

Apple & Mango Apple & Summer Berries Apple & Pear

Your first Fruit Water is free! Fancy another one? Only 50p extra

MOCKTAILS

Pink OJ 50p

Orange juice and blackcurrant cordial

Fruit Cocktail 50p

A delicious blend of orange, apple and cranberry juice

CLASSICS

Juice 50p

Choose from:

Orange, apple, pomegranate or cranberry juice

Milk 50p

Babyccino 50p

Warm milk drink

ALLERGEN INFORMATION

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 Vegetarian  Gluten-free  Can be made gluten free on request

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SEND US YOUR SNAPS! #FAMILYFUN

 @bellaitaliarestaurants  @bellaitalia.co.uk  @Bellaitalia_UK

Bella Italia

GRANDE MENU

Perfect for 7-11 year olds

STARTER + MAIN + DESSERT + CAWSTON PRESSED FRUIT WATER

8.49

STARTERS

Dough Bites and Crudités ^V

Garlic dough bites served with cucumber and carrot sticks

Cheesy Garlic Bread and Crudités ^V ^{GF}

Flatbread with garlic butter and mozzarella cheese served with cucumber and carrot sticks

Don't fancy cheese?
Plain Garlic Bread available too!

Crudités with Houmous ^V ^{GF}

Red pepper houmous served with cucumber and carrot sticks

MAINS

Bolognese ^{GF}*

A delicious bolognese sauce served with spaghetti

Carbonara ^{GF}*

Rigatoni pasta in a carbonara sauce with crispy Italian pancetta

Pomodoro con Bufala ^V ^{GF}*

Spaghetti in a tasty pomodoro sauce topped with Italian mozzarella, tomatoes, basil and drizzled with garlic oil

Pizza Pepperoni ^{GF}*

Tomato, mozzarella and pepperoni

Pizza Margherita ^V ^{GF}*

Tomato and mozzarella

CHOOSE UP TO TWO TOPPINGS: (ALL ^{GF})
Onions ^V, Mushrooms ^V, Tomatoes ^V, Broccoli ^V, Bacon, Chicken, Pepperoni

Add more toppings for 49p

Chicken Skewers ^{GF}

Roast chicken skewers with a dip of pomodoro sauce and a side salad

Meatballs Pomodoro ^{GF}*

Meatballs in pomodoro sauce topped with Italian pecorino cheese served with fries on the side

Chicken Caesar Salad ^{GF}*

Baby gem lettuce, tomato, cucumber, roast chicken and croutons with a Caesar dressing on the side

Feel like something else from the grown-ups menu?

Enjoy a smaller portion of any adult PASTA CLASSICA for **HALF PRICE**

DID SOMEONE SAY DESSERT?

Chocolate Brownie ^V ^{GF}

A warm chocolate brownie with vanilla gelato

Tutti Frutti ^V ^{GF}

Fruity mix of fresh seasonal berries and banana

Chilly Billy ^V ^{GF}

Apple & mango and apple & strawberry ice lollies

Create Your Own Gelato ^V ^{GF}*

Choose a scoop of your favourite yummy gelato. Pick your topping and sauce, and we will serve it to you in a cone.

DRINKS

CAWSTON
—PRESS—

Pressed fruit shaken up with water and popped into small cartons.
No added sugar, no sweeteners, no artificial stuff and now with paper straws

Choose from:

Apple & Mango Apple & Summer Berries Apple & Pear

Your first Fruit Water is free! Fancy another one? Only 50p extra

MOCKTAILS

Pink OJ 50p

Orange juice and blackcurrant cordial

Fruit Cocktail 50p

A delicious blend of orange, apple and cranberry juice

CLASSICS

Juice 50p

Choose from:

Orange, apple, pomegranate or cranberry juice

Milk 50p

Babyccino 50p

Warm milk drink

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^V Vegetarian ^{GF} Gluten-free ^{GF}* Can be made gluten free on request

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