

LET'S
GET STARTED

Cheesy Dough Ball Stack

A stack of garlic roasted dough balls, smothered in hot cheese sauce, garlic butter, onion crispies and finished with spring onions. Choose from:

Small 494 kcal | Large 935 kcal

Mozzarella Sticks

Mozzarella sticks coated in a garlic and herb breadcrumb, served with smoked chipotle chilli jam

Calamari

Lightly dusted deep fried squid, served with lemon and black pepper mayonnaise

King Prawns

Oven baked with garlic and chilli butter, served with toasted garlic ciabatta slice

Caprese Salad

A classic lighter Italian salad. Fresh sliced mozzarella and plum tomato topped with rocket and basil oil

Mushroom Al-Forno

Chestnut mushrooms cooked in a creamy porcini sauce, topped with Italian cheese and served with wedges of toasted garlic ciabatta

Tomato Bruschetta

Lightly toasted garlic ciabatta slices topped with plum tomatoes, red onion, fresh basil and basil oil
Add: Fresh Torn Mozzarella

Meatballs

Pork meatballs cooked in a rich tomato sauce, topped with Italian cheese and served with toasted garlic ciabatta slice

Crispy Chicken Fries

Crunchy chicken fingers lightly spiced with salt and chilli, served with a ranch dipping sauce. Choose from:
Small 498 kcal | Large 707 kcal

Flatbread

Garlic

Garlic and parsley butter

Mozzarella and Garlic

Mozzarella, garlic and parsley butter

Caramelised Onion

Caramelised onion, garlic and mozzarella

Green Olives

Large green Amfissa olives, brine soaked and buttery with a tart, citrusy balance

Garlic Butter Dough Balls

Oven baked dough balls tossed with garlic oil and served with garlic butter

Bella Sharing Board

Some of our favourite starters, perfect for sharing. Mushroom Al-Forno, Meatballs and Crispy Chicken Fries served with an oregano flatbread

Spaghetti and Meatballs

Pork meatballs in a tomato and garlic sauce, tossed with spaghetti and finished with Italian cheese and fresh parsley

Pomodoro Mozzarella

Rigatoni pasta with baby plum tomatoes in a traditional tomato sauce, topped with fresh mozzarella

Carbonara

An Italian favourite featuring pancetta, tossed with spaghetti in a creamy sauce with Italian cheese and black pepper

Add: Pulled Chicken

Bolognese

Slow cooked beef bolognese served with spaghetti

Lentil Ragù

Slow cooked lentil ragù served with spaghetti

Spicy Sausage

Rigatoni pasta with luganica and spicy 'nduja sausage, cream, chilli and fresh parsley

IT'S ALL ABOUT PASTA

Goats' Cheese

Fresh egg girasole pasta filled with goats' cheese, roasted sweet red pepper and hot honey in a creamy tomato sauce

Gamberoni

Spaghetti with king prawns, cooked with baby plum tomatoes, white wine, garlic and chilli in a red pepper and tomato bisque

Pollo Cacciatore

Pulled chicken, pancetta, red onions, tossed with mafalde pasta pieces in a white wine and tomato sauce. Finished with Italian cheese

Spinach and Ricotta Cannelloni

Fresh cannelloni pasta, served in a rich tomato sauce baked with béchamel and mozzarella

Marco Polo

Strozzapreti pasta and pulled duck, mixed with spring onion, roasted mushrooms and a sweet plum sauce

YOU HAD ME AT PIZZA

Margherita

Good old classic! Tomato, mozzarella and basil - Go lighter

Pepperoni

Our classic Margherita topped with pepperoni slices. Finished with fresh garlic oil
Double up your pepperoni - Go lighter

Chicken, Ham and Mushroom

Pulled chicken, roasted ham and sliced mushrooms on our classic mozzarella and tomato base. Finished with oregano and extra virgin olive oil - Go lighter

Vegetariana

Red peppers, spinach and red onion on a tomato base with mozzarella, finished with a sweet balsamic glaze - Go lighter

BBQ Double Chicken

BBQ and tomato base topped with mozzarella, pulled chicken, pancetta, luganica sausage, roasted red onions, and finished with fresh parsley and onion crispies - Go lighter

Upgrade your Pizza

Roquito

Hot Honey Drizzle

Garlic Butter Crust

Crust Dips

Garlic and Herb

Hickory BBQ

Blue Cheese

Ranch Dressing

Buffalo Hot Sauce

Steamed Spinach

Roasted New Potatoes

Lasagne

Layers of pasta sheets, beef ragù and creamy béchamel sauce, oven baked with melting cheese

Pollo Funghi

Mafalde pasta pieces with pulled chicken and chestnut mushrooms in a creamy porcini sauce, enriched with mascarpone cheese and fresh parsley

Beef & Red Wine Tortellini

Filled pasta parcels in a rich beef sauce with thyme, chestnut mushrooms and fresh parsley

Mushroom Risotto

A light risotto with porcini mushrooms, mascarpone cheese, finished with garlic and parsley butter.

Add: Pulled Chicken

Bacon Lardons

FEEL BELLA WITH SOME
FRESHLY GRATED CHEESE
& BLACK PEPPER
JUST SAY WHEN!

ASK YOUR SERVER



SOMETHING DIFFERENT

Upgrade your fries to sweet potato fries for 80p or upgrade to loaded fries for 2.00

Full Rack BBQ Ribs

Hickory smoked BBQ pork ribs served with your choice of fries or mixed salad

Cheeseburger

Beef burger with smoked cheese, baby gem lettuce and ketchup, in a brioche style bun. Served with your choice of fries or mixed salad

Add: Extra Patty

Pulled Beef

Buttermilk Chicken Burger

Buttermilk chicken fillet, baby gem lettuce, mayo and mozzarella, in a brioche style bun. Served with your choice of fries or mixed salad

Chicken Milanese

Breaded chicken breast dusted with Italian cheese, with melted garlic butter to pour. Served with your choice of fries, mixed salad or tomato spaghetti

Sea Bass

Oven roasted fillet of sea bass, with oregano and garlic roasted new potatoes, green beans and red onion with sweet red peppers

Chicken Caesar Salad

Gem and radicchio lettuce tossed with Italian cheese, Caesar dressing and fresh basil. Topped with ciabatta croutons and roasted sliced chicken breast

Seasonal Garden Salad

Warm roasted red peppers with red onion and butternut squash. With rocket, radicchio, baby gem lettuce, baby plum tomatoes, mixed grains and toasted seeds. Dressed with balsamic vinegar and olive oil
Add: Roasted Chicken

Goats' Cheese Crostini

Bacon, Cheese and

Onion Loaded Fries

Skin on fries loaded with smoked bacon, hot cheese sauce and onion crispies

SET MENU

TWO COURSES 19.95 • THREE COURSES 22.95

STARTERS

Mozzarella Sticks

Garlic Butter Dough Balls

Meatballs

Tomato Bruschetta

Add: Fresh Torn Mozzarella

Mushroom Al-Forno

MAINS

Carbonara

Add: Pulled Chicken

Pomodoro Mozzarella

Bolognese

Gamberoni

• £2 Supplement

Pollo Cacciatore

Lasagne

Spicy Sausage

Chicken Milanese

Seasonal Garden Salad

Add: Roasted Chicken

Goats' Cheese Crostini

Pizzas

FANCY SOMETHING LIGHTER?

Choose any half pizza with mixed salad

Margherita

- Go lighter

Pepperoni

Double up your pepperoni

- Go lighter

Vegetariana

- Go lighter

Meat Feast

- Go lighter

Ultimate Calzone

• £2 Supplement

DESSERTS

Cookie Dough

Tiramisu

Brownie

Gelato

FOR FULL DISH DESCRIPTIONS PLEASE
CHECK MENU ON YOUR LEFT

SIDES

Fries

Sweet Potato Fries

Mixed Salad

Garlic Ciabatta

Coleslaw

VEGETARIAN

CAN BE MADE VEGETARIAN ON REQUEST

VEGAN

CAN BE MADE VEGAN ON REQUEST

GLUTEN FREE

CAN BE MADE GLUTEN FREE ON REQUEST

CONTAINS ALCOHOL

UNDER 700 CALORIES

BELLA ITALIA

BELLA ITALIA *FEEL BELLA*

ALLERGEN & CALORIE INFORMATION

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



**WE'VE GOT
SOME AMAZING
GLUTEN FREE AND
VEGAN DISHES**
SCAN HERE TO CHECK MENUS

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 bellaitaliafeedback.hgem.com. Set menus cannot be used in conjunction with any other offer or discount, including Tesco vouchers. All information correct at time of printing. Adults need around 2000 kcal a day.

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