



STARTERS



Sicilian Olives **VG GF** 3.49

Large, green Sicilian Giarraffa olives

Garlic Dough Bites **V** 4.79

Mini ciabatta bites, served with garlic & rosemary dip

Hand-stretched flatbread

Choose from:

- **Garlic & Parsley Butter** **V GF** 5.49
- **Caramelised Onion & Mozzarella** **V VG GF** 6.99
- **Mozzarella with Garlic & Parsley Butter** **V GF** 6.49

Polpetta **VG*** 6.39

Meatballs baked in a spicy tomato sauce and topped with melting mozzarella. Served with toasted ciabatta

Bruschetta **VG GF*** 5.99

Toasted ciabatta topped with cherry tomatoes, red onions marinated in garlic, olive oil and basil

Add **Torn Mozzarella** **V GF** £1

Funghi Arrosto **V GF*** 5.99

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

Caprese **V GF** 5.99

Mozzarella, cherry tomatoes, avocado, basil and olive oil

Calamari 6.99

Lightly battered salt and pepper squid served with gremolata aioli

Minestrone Soup **VG** 5.99

A traditional Italian vegetable and pasta soup, served with toasted ciabatta

Gamberi **GF*** 7.49

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

MAINS

PASTA

Pomodoro **VG GF*** 8.29

Spaghetti in a traditional rich tomato sauce

Carbonara **GF*** 10.99

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

Bolognese **VG*** **GF*** 10.49

Spaghetti served with our own slow-cooked beef ragù

Cacio E Pepe **GF*** 12.79

Gramigna pasta with roast chicken and pancetta in a pecorino cheese, wild garlic & black pepper sauce topped with crispy Granello cheese and prosciutto

Funghi Crema Gnocchetti **V GF*** 11.99

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

Polpetta Americano **VG*** 11.79

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

Gamberoni Piccante **GF*** 13.49

Spaghetti with tail on king prawns, cherry tomatoes, chilli, garlic and white wine

Pollo Alla Crema 12.29

Rigatoni pasta baked in a cream sauce with roast chicken, pancetta, red onion and peppers

Marco Polo **VG*** **GF*** 12.49

Gramigna pasta with pulled duck, spring onions and mushrooms in a sweet plum sauce

Pollo Pesto **GF*** 12.79

Gramigna pasta with roast chicken, onion, red peppers and cherry tomatoes in a basil pesto sauce

Traditional Lasagne 10.99

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

Spinach & Squash Cannelloni **V** 11.99

Fresh pasta tubes filled with spinach and butternut squash, baked in a four cheese sauce

PIZZA

Margherita **V VG*** **GF*** 8.29

Tomato, mozzarella and basil

Queen Margherita **V GF*** 11.29

Tomato and mozzarella base, oven-baked then topped with torn mozzarella, toasted pine nuts, rocket and green pesto

Campagna **V GF*** 10.79

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

Gamberoni **GF*** 13.49

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

Pollo Vesuvio **VG*** **GF*** 11.29

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

Pepperoni Piccante **GF*** 10.99

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

Cotto **GF*** 9.99

Smoked ham, garlic mushrooms and mozzarella on a tomato base

Calzone Carne 14.49

Meatballs, slow-cooked beef ragù, pancetta, red onions and mozzarella

ITALIAN CLASSIC

Salmon Al Forno **GF** 14.49

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

SALADS

Insalata Caesar **V GF*** 9.49

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

Insalata Caprese **V GF*** 11.99

Mozzarella, cherry tomatoes, avocado, basil, olive oil & toasted ciabatta crouton

Insalata Giardiniera **VG GF** 9.49

Gem & frisée lettuce, rocket, cherry tomatoes, roast red onions and red peppers, sun-dried tomatoes, olives, olive oil, pine nuts and balsamic dressing
Add **Chicken** £2.50, **Salmon** £4.00 or **Goat's Cheese** £2.50

SIDES

Fries 3.89

Sweet Potato Fries 4.89

Mixed Salad **VG GF** 3.99

Chocolate Brownie **V** 6.19

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 **V A** 5.49

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

Apricot Cheesecake **V** 6.29

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

Cookie Dough Al Forno **V VG*** 6.29

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

Gelato **V GF***

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

- 1 Scoop 2.49
- 2 Scoops 4.29
- 3 Scoops Sundae 5.99



DESSERTS



Drinks Menu

WINE

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

SPARKLING

Prosecco

Fresh and lively with slightly sweeter notes on the palate

Piper Heidsieck Champagne NV

Aromatic, with apples, berries and delicate bubbles



125ML



BOTTLE

5.99

24.99

39.99

ROSÉ

Vino Rosato di Casa

Refreshing notes of red cherries and strawberries with a citrus finish

Zinfandel Rosé

Strawberry and tropical fruit, with fresh acidity to balance the sweetness

Pinot Grigio Blush

Light, dry and crisp with delicious balance between citrus and red berries



175ML



250ML



BOTTLE

5.59

6.89

18.99

5.89

7.59

19.99

6.89

8.59

23.99

WHITE

Sauvignon Blanc

Elegant, with mouth watering lemon zestiness

Pinot Grigio

Lemony on the nose with notes of fresh green apple

Vino Bianco di Casa

Fresh and crisp with notes of apricots and honey

Marlborough Sauvignon Blanc

Deliciously crisp and fresh with lime, gooseberry and tropical fruit



175ML



250ML



BOTTLE

5.59

6.89

18.29

5.99

7.59

20.49

4.99

5.99

15.29

6.79

8.19

22.99

RED

Malbec

Wild berry fruits and spicy notes

Montepulciano

Soft, ripe flavours, with hints of cherry

Vino Rosso della Casa

Flavours of cherries and plums with a slightly spicy bouquet

Merlot del Veneto

Abundant red cherries and plums, medium-bodied with a fine balance

6.99

8.69

24.99

5.99

7.59

20.49

4.99

5.99

15.29

6.79

8.19

22.99

COCKTAILS & SPRITZ

Strawberry Pink Gin Collins 6.49

Our take on the classic Collins, with strawberry, persian lime and Beefeater Pink Gin

Mojito 5.99

The classic Cuban blend of Havana Club Rum with mint, a good kick of Lime and topped with soda

Passion Fruit Mojito 5.99

A refreshing blend of Havana Club Rum, passion fruit and mint

Passion Fruit Martini 6.99

A delicious blend of passion fruit, mango, vodka and a dash of lime

Tutti Frutti 5.99

A glorious blend of passion fruit, strawberry, lime & mango with Absolut Vodka

Strawberry Daiquiri 6.99

The definitive daiquiri with rum, strawberry puree & lime

Martini Fiero & Tonic 5.99

A bitter sweet orange aperitif mixed with refreshing tonic and garnished with orange

Raspberry and Rose Spritz 5.99

Martini Bianco and Fever-Tree raspberry & rose soda

Italian Blood Orange Spritz 5.99

Campari and Fever-Tree Italian blood orange soda

Vodka, Lime & Yuzu Spritz 5.99

Absolut Vodka and Fever-Tree Mexican lime & citrus yuzu soda

Italian Apricot & Prosecco Spritz 5.99

Prosecco and Fever-Tree white grape & apricot soda

Aperol Spritz 6.99

Prosecco, Aperol and soda

BEER & CIDER

Draught Beck's Vier 4.99

4.0% ABV Pint

~~USA~~ Draught Lisa 5.49 (selected restaurants)

5.0% ABV Pint

A golden beer brewed with orange peel and Cappelli wheat from Puglia

Budweiser 4.49

4.5% ABV 330ml

Stella Artois 4.49

4.8% ABV 330ml

Stella Artois Gluten-Free 4.49

4.8% ABV 330ml

Corona 4.79

4.5% ABV 330ml

Brewdog Nanny State Low Alcohol Beer 3.49

0.5% ABV 330ml

Stella Cidre Apple 5.19

4.5% ABV 500ml

Rekorderlig Wild Berry Cider 5.49

4.0% ABV 500ml

MOCKTAILS

Passion Fruit Cooler 3.99

A refreshing blend of passion fruit, mango, a dash of lime and topped with soda

Strawberry and Mint Cooler 3.99

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

Tropical Cooler 3.99

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

SOFT DRINKS

Fresh Orange Juice 2.89

Pressed Apple Juice 2.89

Fruit Juices 2.79

Pineapple or Cranberry

Coca-Cola 2.99

Diet Coke 2.89

Coca-Cola Zero Sugar 2.89

The taste of classic Coca-Cola with zero sugar

Schweppes Lemonade 2.89

Still / Sparkling Mineral Water

Small 2.79 Large 4.29

Appletiser Sparkling Apple 2.89

100% apple juice, lightly carbonated

San Pellegrino 2.89

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)

GIN & TONIC

Beefeater Gin & Tonic 4.99

Beefeater Pink Gin & Tonic 5.99

Beefeater Blood Orange Gin & Tonic 5.99

Malfy Con Limone & Tonic 6.49

A deliciously zesty citrus gin made with lemons from the Italian coast

HOT DRINKS

Espresso

Single 2.49 Double 2.99

Americano 2.79

Macchiato 2.49

Cappuccino 2.89

Latte 2.89

Mochaccino 2.99

Tea 2.69

English Breakfast, Earl Grey, Peppermint or Camomile

Fresh Mint Tea 2.79

Hot Chocolate 2.89

Add Cream and Marshmallows 50p



DESSERTS

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Bella Italia

V Vegetarian **VE** 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 the QR code on the right.



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. 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 VAT (GST in Jersey). An optional 10% 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 dissatisfaction. Alternatively, please visit www.bellaitalia.co.uk/contact. Set menus cannot be used in conjunction with any other offer, promotion or discount. Dreams Come True is registered as a charity in England and Wales (800248) and in Scotland (SC043878).

Bella Italia

CHILDREN'S MENU

PICCOLO

5.99

Starter, main*, dessert & drink

*Perfect portions for 2-6 year olds

or

GRANDE

7.99

Starter, main*, dessert & drink

*Larger portions for growing 7-11 year olds

STARTERS

Cheesy Garlic Bread

Flatbread with garlic butter and oozy mozzarella cheese

Don't fancy cheese?

Plain Garlic Bread available too!

Baked Doughbites


Served with superstar cucumber and carrot sticks

MAINS

TEAM PIZZA

Create Your Own

Margherita Pizza Base  

Choose up to two toppings (all ):



Chicken, Ham, Onions , Mushrooms ,
Pepperoni, Peppers , Olives , Tomatoes 

(add more toppings for 49p)




TEAM PASTA

Create Your Own

Choose your pasta (all  ):

Macaroni / Spaghetti / Pasta Twists

Choose your sauce:

Cheese , Bolognese , Tomato ,
or Pesto  

Fish 'n' Chips

Battered cod goujons and chips served
with superstar cucumber and carrot sticks

Ciao Chicken

Chicken strips served with chips or spaghetti in tomato
sauce with superstar cucumber and carrot sticks

Insalata Italiano

Little gem lettuce, tomato, cucumber, roast
chicken and croutons in a creamy dressing

Why not
swap chips
for salad?

Add A Side 1.25

Garden Peas   or Mixed Salad  

DESSERTS

Chocolate Brownie

A warm chocolate brownie with vanilla ice cream

Tutti Frutti

Fruity mix of strawberries and banana

Chilly Billy

Apple & mango and apple & strawberry ice lollies

Create Your Own Gelato

One scoop of yummy gelato, including a
topping and sauce, served in a tub or cone

Gelato: Vanilla, chocolate, or strawberry

Add A Topping: Popping candy or sprinkles

Add Some Sauce: Chocolate, strawberry or caramel sauce



DRINKS



Robinsons Squash FREE REFILLS

Choose still or fizzy:

Apple & Blackcurrant Cordial, Lemon Cordial,
Orange Cordial, or Summer Fruit Cordial

or

Pink OJ 50p

Orange juice and blackcurrant cordial

Fruit Cocktail 50p

Orange, apple and pineapple juice

Juice 50p

Orange, apple, pineapple, cranberry

Milk 50p

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