

# TASTE OF ITALY

At Bella, we bring you a true spirit of Italy, with ingredients sourced from real **ITALIAN-FAMILY PRODUCERS**. So, sit back and experience the Italian life at Bella with our 'Taste of Italy' menu!

## WHILE YOU WAIT#

**Sicilian Olives**     **3.49**  
Large green Sicilian Giarraffa olives

**Pane Bella**  **5.19**  
Selection of artisan breads served with olive oil and balsamic vinegar

**Flatbreads to share**   
Hand-stretched flatbread  
Choose from:

- **Garlic & Parsley Butter**  **5.99**
- **NEW Spicy 'Nduja Sausage & Mozzarella**  **7.49**
- **Mozzarella with Garlic & Parsley Butter**  **6.99**
- **Caramelised Onion & Mozzarella**   **7.19**
- **NEW Pomodoro with Pesto**  **7.19**

## STARTERS

**Seasonal Soup**   
Ask for today's seasonal option.  
Served with toasted ciabatta

**NEW Dough Bites**   
Mini ciabatta bites, perfect for dipping  
Choose a dip: **Garlic & Rosemary** or **Basil Pesto**

**Bruschetta**      
Toasted ciabatta topped with red and yellow baby vine tomatoes marinated in garlic, olive oil and basil

Add **Tom Bufala Mozzarella**  **£1**

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

**Mozzarella Carrozza**    
Lightly crumbed mozzarella parcels served with red and yellow baby vine tomatoes and a spicy tomato dip

**Polpetta**  
Pork and beef meatballs baked in a spicy tomato sauce and topped with melting mozzarella. Served with toasted ciabatta

**Vegan option available**   

## PASTA

**Traditional Lasagne**  
Slow-cooked beef ragù, layered with fresh egg pasta and creamy béchamel sauce topped with melting mozzarella

**NEW Pollo Pesto**   
Gramigna pasta with roast chicken, onion, red peppers and pachino tomatoes in a basil pesto sauce

**NEW Vegan option available**   

**Bolognese**   
Spaghetti served with our own slow-cooked beef ragù

**Vegan option available**   

**Pomodoro**      
Spaghetti in a traditional rich tomato sauce

**Gamberoni Arrabiata**    
Spaghetti with king prawns and fresh green chilli, in a spicy garlic and tomato sauce

**Funghi Crema**    
Rigatoni pasta with garlic & thyme baked mushrooms and wilted baby spinach leaves, in a porcini & mascarpone sauce

**Polpetta Americano**   
Spaghetti with pork and beef meatballs and roasted red onions in a spicy garlic and tomato sauce

**Vegan option available**   

## ITALIAN CLASSICS

**Pollo Funghi**   
Grilled chicken breast in a chestnut mushroom & mascarpone sauce served with roast new potatoes and a rocket salad

**Pollo Milanese**  
Lightly breaded chicken breast fillet served with spaghetti pomodoro and topped with baby tomatoes, onions, Granello cheese and rocket

**Grilled Chicken**   
Grilled chicken breast served with your choice of sauce, rocket and your choice of fries or mixed salad  

Choose from: **Sweet & Sour**  **Piri Piri** or **Barbecue** 

**IOoz<sup>†</sup> Sirloin Steak**  (add £5)  
Served with sautéed mushrooms, rocket and your choice of fries or mixed salad 

Add a sauce: **Peppercorn** or **Creamy Mushroom** **1.49** or **Garlic Butter**  **75p**

*Upgrade your fries!*  
Swap for **Sweet Potato Fries** for **£1**

## PIZZA

**Margherita**      
Tomato, mozzarella and basil

**NEW Gamberoni**  (add £3)  
Butterflied king prawns, red and yellow baby vine tomatoes and fresh green chilli on a fiery tomato base with mascarpone, mozzarella and a chargrilled half lemon

**Cotto**    
Smoked ham, garlic mushrooms and mozzarella on a tomato base

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

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

**Pollo Barbecue**    
Pulled chicken, diced pancetta and mozzarella on a barbecue base

**NEW Vegan option available**   

**Create Your Own**     
Margherita with your choice of two toppings  
Choose from (all ):

Roast Pepper   **2.50**, Red Onion   **2.50**, Green Chilli   **2.50**, Olives   **2.50**, Rocket   **2.50**, Spinach   **2.50**, Spring Onion   **2.50**, Garlic Mushrooms   **2.50**, Bufala Mozzarella  **2.50**, Goat's Cheese  **2.50**, Pepperoni  **2.50**, Salami  **2.50**, Cotto Ham  **2.50**, Pancetta  **2.50**, Chicken  **2.50**, Parma Ham  **2.50**, Luganica Sausage  **2.50**, Spicy 'Nduja Sausage  **2.50**  
(Additional toppings: **1.40** each)

## SALADS

**NEW Insalata Giardiniera**      
Mixed leaves, asparagus, courgette, peppers, onions, black olives and green beans tossed in a light balsamic dressing

Add a topping:  
**Grilled Chicken**    **2.50**,  
**Oven-Baked Salmon**    **4.00**  
or **Goat's Cheese**    **2.50**

## ADD A SIDE#

- Coleslaw**  **3.79**
- Roast Mediterranean Vegetables**     **3.79**
- Green Beans**    **3.79**
- Mixed Salad**     **3.99**
- Fries 3.79**
- Sweet Potato Fries 4.79**
- Onion Rings 3.99**
- Crushed New Potatoes with Spring Onions**    **3.79**

 Vegetarian  Vegan  Gluten-free  Dairy-free  Under 300 cals  Under 600 cals

\* Asterisk after symbol denotes dish can be made gluten-free/vegan/dairy-free on request. Full allergen menus available

<sup>†</sup> Approximate weight uncooked # Dishes available at prices shown.

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## DESSERTS

### NEW Chocolate Brownie V GF\*

Warm and gooey chocolate brownie, with white chocolate chunks, topped with chocolate marshmallow sauce, malted chocolate balls and honeycomb pieces, served with vanilla gelato



### NEW Coconut Panna Cotta VG GF DF

Creamy coconut panna cotta topped with mango, passionfruit and strawberry salsa



### NEW Strawberry Cheesecake V

A slice of mascarpone cheesecake, meringue pieces, fresh strawberries, strawberry coulis and white chocolate sauce



### NEW Mini Doughnuts V

Mini doughnuts dusted with cinnamon sugar, served with dark chocolate sauce for dipping

### NEW Banoffee Sundae V GF

Vanilla and honeycomb gelato, fresh banana, chocolate marshmallow sauce, honeycomb pieces, topped with light, fluffy cream and drizzled with caramel sauce

### Gelato V GF\*

Two scoops of deliciously creamy, smooth and silky Italian gelato, just the way you like it! Ask your server for a full list of flavours and toppings

Add an **extra scoop** for 1.50

V Vegetarian VG Vegan GF Gluten-free  
DF Dairy-free A Alcohol

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caffè  
**Musetti**

## HOT DRINKS

Luigi Musetti opened his first coffee shop in Piacenza in 1934, where his family have been hand-roasting the best quality coffee beans ever since

### Espresso

Single **2.49**  
 Double **2.79**

### Americano 2.69

### Macchiato 2.29

### Cappuccino 2.89

### Latte 2.89

### Mochaccino 2.99

*Add a Flavoured Syrup 60p*

Amaretto, Vanilla or Hazelnut

### Tea 2.69

English Breakfast  
 Earl Grey  
 Peppermint  
 Camomile

### Fresh Mint Tea 2.79

### Hot Chocolate 2.89

Add **Cream and Marshmallows 50p**

### Liqueur Coffee A 5.99

Italian  
 French  
 Gaelic  
 Galliano  
 Baileys



Made without gluten dishes are made using non-gluten-containing ingredients. 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).