


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

NEW Dough Bites  **4.99**
Mini ciabatta bites, perfect for dipping
Choose a dip: **Garlic & Rosemary** or **Basil Pesto**


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 **Torn 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 Americana 
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[†] 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  , Red Onion  , Green Chilli  , Olives  , Rocket  , Spinach  , Spring Onion  , Garlic Mushrooms  , Bufala Mozzarella , Goat's Cheese  , Pepperoni  , Salami  , Cotto Ham  , Pancetta  , Chicken  , Parma Ham  , Luganica Sausage  , Spicy 'Nduja Sausage  
(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

[†] 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, try our 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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Musetti
café

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).