

Bella Italia

Bottomless Brunch

2 Courses + Bottomless Prosecco
£27.99 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.

All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products. Olives may contain stones. Chicken dishes may contain bones. We reserve the right to amend or end this offer at our discretion. We reserve the right to refuse to serve alcohol to any person clearly intoxicated.

ALLERGEN INFORMATION

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



STARTERS

Ciabattini Dough Bites

Oven baked and served with garlic butter

Bruschetta Pomodoro

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

Bolognese

Our own slow cooked beef ragù served with spaghetti

Carbonara

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 and a pangrattato crumb

Pomodoro con Bufala

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

Cacio E Pepe

Classic Italian pecorino cheese, black pepper & wild garlic sauce served with spaghetti and finished with pistachios

Funghi Crema

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

Cookie Dough Al Forno

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

Chocolate Brownie

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

Cheesecake

Vanilla cheesecake served with fresh strawberries, white chocolate sauce and strawberry coulis



UPGRADE TO PROSECCO ROSÉ
£3 PER PERSON

Funghi Arrosto

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

Polpette Parmigiano

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

Risotto Zucca Basilicata

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

Pollo Cacciatore

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

Pizza Margherita

Tomato, mozzarella and basil

Pizza Piccante

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

Pizza Formaggio Funghi

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

Pizza Pepperoni

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

MAINS

DESSERTS



Tiramisu

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

Gelato

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

 Vegetarian  Vegan  Can be made vegan on request

 Gluten free  Can be made gluten free on request