

BELLA'S

PIZZA & SALAD

BREAD BASKET	2.10
artisan bread, grissini and gnocco fritto	

BITES & PLATES TO SHARE

CITRUS & HERB MARINATED ARAGON OLIVES	4.50
GARLIC OR TOMATO PIZZA BREAD	5.00
SWEET POTATOES WITH SPICY AIOLI	5.00
CHEESE PLATTER (grana, gorgonzola, tou, pecorino)	12.50

ANTIPASTI

CAPONATA	8.95
mediterranean roasted vegetables, capers, olives pine nuts and sundried grapes	
BURRATA AND MUSHROOMS	10.50
rocket leaves, seasonal mushrooms and cep truffle cream	
VITELLO TONNATO	11.50
slow braised veal carpaccio, tuna mayonnaise and capers	

CHEF'S SELECTION

CURED MEATS PLATTER	13.50
"ibérico" ham & "chorizo", bresaola, mortadella, salami Milano	
LIGHTLY SPICY SEAFOOD "SALPICÓN"	11.50
crispy plantain and coriander cress	
GOAT CHEESE AND APPLE SALAD	10.50
baby spinach leaves, orange, avocado, mixed nuts and chef's vinaigrette	
HERB SLOW COOKED "PRESA IBÉRICA"	16.50
rosemary crispy potatoes, confit fennel and shallots	

SALADS

TERIYAKI BEEF & QUINOA	13.50
mixed salad leaves, pulled beef teriyaki style, red quinoa, cherry tomatoes and carrots	
FREE-RANGE ROASTED CHICKEN	12.00
mixed salad leaves, crispy pancetta, gorgonzola dressing, roasted almonds, sundried tomato and fennel	
TUNA SALAD AND TOMATOES	12.50
confit tuna belly from cantabria, black olives, fresh shallots and oregano oil	
GREEN SALAD	6.00
mixed salad leaves, house dressing and balsamic cream	

SIGNATURE PIZZA

BELLA'S	14.50
tomato, mozzarella, pineapple, mushrooms, peppers and salami	
IBÉRICA	17.50
tomato, mozzarella, rocket, sundried tomato, "jamón ibérico" and balsamic reduction	
SANTORINI	15.50
buffalo mozzarella, octopus, potato, olives, garlic oil and fresh parsley	
DIABLA	15.00
tomato, mozzarella, gorgonzola, fresh basil, spicy salami and chillies	

PIZZA CLASSICA

QUEEN MARGARITA	11.50
tomato, buffalo mozzarella, fresh basil	
NAPOLI	13.50
tomato, buffalo mozzarella, Cantabria anchovies, capers, garlic and oregano	
VEGGIE	12.50
basil pesto, mozzarella, roasted vegetables (aubergine, peppers, onions, zucchini)	
4 STAGIONI	14.50
tomato, mozzarella, olives, ham, artichokes, mushrooms	
VALTELLINA	15.00
tomato, mozzarella, bresaola, rocket, grana, fresh cherry tomato, balsamic reduction	
MY PIZZA	18.00
surprise us with your personal selection of 5 ingredients	

FROM THE OVEN

AUBERGINE PARMIGIANA	12.00
tomato sauce, fresh basil, grana padano and mozzarella	
BRAISED SHORT RIB BEEF CANNELLONI	14.50
leek and truffle cream	
SEAFOOD LASAGNA	14.50
saffron sauce, sundried tomatoes and fresh parsley	

DESSERTS

TIRAMISU	5.50
CANNOLO SICILIANO	5.50
LIME CHEESE CAKE	5.50
CHOCOLATE VOLCANO WITH PASSION FRUIT CURD AND MANGO ICE CREAM	6.50
ICE CREAMS & SORBETS	5.50

OPENING HOURS: 17.00 TO 22.00 (BAR CLOSES 1.00)

If you have food allergies, please ask our staff about the ingredients in each dish. All prices in euros. VAT included at legal rate.