

# Bella Italia

What will you find?

## CHRISTMAS CLASSICO MENU



Two courses £17.99 | Three courses £19.99

Get the party started with some of our festive classics  
made with great Italian ingredients

### STARTERS

#### Bruschetta Funghi

Garlic mushrooms in a spinach & mascarpone sauce on toasted ciabatta

#### Calamari

Tender squid in a light batter with lemon & garlic mayonnaise

#### Zuppa di Zucca

Spiced pumpkin soup, pumpkin seeds served with toasted ciabatta

#### Chicken Wings Italiano

Slow roasted chicken wings marinated in Italian herbs with your choice of Italian inspired sauce. Choose from: Balsamic barbecue, Honey & Christmas spice

#### Insalata Caprese

Freshly torn buffalo mozzarella, vine tomatoes and fresh basil with olive oil

### MAINS

#### Tacchino Paupiette



Turkey with cranberry & apricot stuffing, roast vegetables, rosemary roasted potatoes, pigs in blankets and Chianti & thyme jus

#### Chicken Saltimbocca

Grilled chicken breast with marsala sauce on a bed of roasted vegetables and potatoes, topped with crispy pancetta

#### Tagliatelle Salmone

Fresh egg tagliatelle with smoked salmon, spinach and a creamy mascarpone, lemon & tarragon sauce.

  We buy our fresh pasta from the Gaetarelli family in Lake Garda

#### Pizza Festiva

A Bella classic! Pizza with roast chicken, pigs in blankets, red onion, pancetta, sage, cranberry sauce on a tomato base with mozzarella

#### Calzone Alfredo

Garlic mushroom with four-cheese sauce, mascarpone and spinach

#### Insalata Anatra

Shredded duck with salad leaves, beetroot, spring onions, green beans, and honey & Christmas spice dressing

Or choose from a selection of our Bella favourites!

#### Traditional Lasagne

Freshly made in-house daily. Layers of fresh pasta, fine minced beef ragù, béchamel sauce and mozzarella cheese

#### Bologna Classic Pizza

Our bolognese inspired pizza! With traditional beef ragù, garlic mushrooms and fresh parsley

#### Carbonara Pasta

Fresh egg tagliatelle in a tasty carbonara sauce with crispy pancetta and leeks

#### Lenticchie pasta

Spaghetti with a rich lentil & mushroom ragù

### DESSERTS

A selection of shot desserts for the table including a mix of the below (two shot desserts per person)

#### Limoncello Tart

A shot glass filled with layers of fluffy lemon mousse with shortbread pearls, topped with limoncello lemon curd and whipped cream

#### Pannacotta Cranberry and Prosecco

A shot glass of creamy pannacotta topped with cranberry & prosecco sauce

#### Mandarin Cheesecake



A shot glass filled with layers of biscuit crumb, rich cheesecake and sweet mandarin topping







#### Black Forest

A shot glass of chocolate crumb, chocolate mousse topped with Morello cherry sauce

#### Sticky Toffee Pudding

A shot glass of sticky toffee pudding bites with a ginger honey mousse

  Full of real Italian-family produce. Read our stories at: [bellaitalia.co.uk/familyproducers](https://bellaitalia.co.uk/familyproducers)

 Vegetarian  Vegan  Under 300 calories  Under 600 calories  Made without gluten on request  Alcohol