

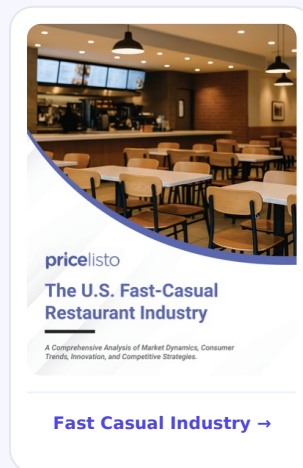


Bella Italia

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Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Pizzas & Calzones	
ITEM	PRICE
12" Bianca Ricotta, mozzarella, garlic, Parmigiano cheese (no sauce)	£16.50
12" Cheese Traditional cheese pizza	£15.50
12" Margarita Fresh mozzarella, tomatoes, garlic, and basil	£18.50
12" Meat Pepperoni, sausage, and meatball	£18.50
12" Tartufata and Burrata Tomato sauce, mozzarella, arugula, prosciutto, cherry tomatoes, burrata ball, and drizzle with truffle oil	£21.50
12" Veggie Mushrooms, onions, green peppers, black olives, tomatoes	£18.50
Calzone Cheese only add a topping for \$1 each	£17.50
Stromboli Cheese only add a topping for \$1 each	£17.50
Italian Red- Bottle	

ITEM	PRICE
Badia a Coltibuono Chianti Classico- Bottle	£51.50
Feudi del Pisciotto- Bottle	£47.50
Valle Reale Montepulciano- Bottle	£51.50
Zenato Valpolicella- Bottle	£63.50
Vecchia Rosso Super Tuscan- Bottle	£59.50
Damilano Barolo- Bottle	£81.50
Castello Di Bossi Chianti Superiore- Bottle	£91.50
Roca Di Frasinello Super Tuscan- Bottle	£106.50
La Giarretta Quadretti Amarone- Bottle	£116.50
Altesino Brunello- Bottle	£121.50

Red - Bottle	
ITEM	PRICE
Sean Minor Pinot Noir, CA*-Bottle Bright acidity silky finish	£51.50
Meiomi Pinot Noir, CA*-Bottle Strawberry, dark berries, toasted mocha	£63.50
Parenchere Chateau- Bordeaux- Bottle	£59.50
Nicole Marie Red Blend- Bottle	£63.50

ITEM	PRICE
Red Schooner Red Blend, CA-Bottle Berries, chocolate covered strawberries, soft tannins and lush, bright fruit	£79.50
Quilt Cabernet Sauvignon, Napa*-Bottle Tart blackberry, chocolate and cassis with hints of herbs and lightly toasted oak	£79.50
The Prisoner Cabernet Sauvignon, Napa-Bottle Plum, dried blackberries, vanilla, and nutmeg	£81.50
Amici Napa Cabernet- Bottle	£96.50
Oshaughnessy Napa Cabernet- Bottle	£146.50
Caymus Cabernet Sauvignon, Napa-Bottle Ripe berries and cocoa with a smooth finish	£161.50
Realm "The Bard"- Bottle	£276.50

White- Bottle

ITEM	PRICE
Flora Lisa Pinot Grigio -Bottle	£55.50
Villa Maria Earth Garden Sauvignon Blanc, NZ*-Bottle Zesty and fruit driven with lime, grapefruit, and lemongrass	£59.50
Yalumba Chardonnay- Bottle	£47.50
Sean Minor Signature Chardonnay-Bottle	£59.50
Rombauer Chardonnay, -Bottle Peach, melon, subtle spice, and lively acidity	£81.50
Whispering Angel- Rose- Bottle	£67.50
Pico Maccario-Rose-Bottle	£51.50
Licia Albarino- Bottle	£63.50

GF-Risotti (Copy)

ITEM	PRICE
GF-Truffle Mushroom Risotto	£24.50
GF-Risotto al Pesto con Burrata	£28.50
GF-Saffron Seafood Risotto	£34.50

Risotti

ITEM	PRICE
Truffle Mushroom Risotto	£25.49
Saffron Seafood Risotto Un mélange riche de crevettes, saumon, palourdes, calamars et moules posé sur un lit de risotto au safran.	£35.49

GF - Chicken & Veal

ITEM	PRICE
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GF Florentine Chicken	£27.50
Sautéed with mushroom, garlic, spinach, sun-dried tomatoes in a white-wine sauce and mozzarella cheese. Served with spag...	
GF Florentine Veal	£30.50
Sautéed with mushroom, garlic, spinach, sun-dried tomatoes in a white-wine sauce and mozzarella cheese. Served with spag...	
GF Piccata Chicken	£27.50
Sautéed with garlic, green onion, capers in a lemon butter sauce. Served with spaghetti	
GF Piccata Veal	£30.50
Sautéed with garlic, green onion, capers in a lemon butter sauce. Served with spaghetti	
GF Saltimbocca Chicken	£28.50
Layered with prosciutto, fresh mozzarella and sage served in a white wine sauce over spaghetti	
GF Saltimbocca Veal	£31.50
Layered with prosciutto, fresh mozzarella and sage served in a white wine sauce over spaghetti	

GF - Pizza

ITEM	PRICE
GF 12" Bianca	£17.50
Ricotta, mozzarella, garlic, Parmigiano cheese (no sauce)	
GF 12" Cheese Only	£16.50
GF 12" Margarita	£19.50
Fresh mozarella, tomatoes, garlic, and basil	
GF 12" Veggie	£19.50
Mushroom, onion, green peppers, black olives, tomatoes	
GF Calzone	£17.50

GF- Eggplant

ITEM	PRICE
GF Eggplant Rollatini	£24.50
Grilled eggplant stuffed with four cheese blend, baked in marinara sauce, and topped with melted mozzarella cheese. Serv...	

GF- From the Sea

ITEM	PRICE
GF Frutti Di Mare	£33.50
Sautéed shrimp, clams, calamari, mussels in a fresh garlic lemon-butter sauce or red sauce. Served over spaghetti	
GF Mussels Fra Diavolo	£30.50
Sauteed mussels with garlic, diced tomatoes, and wine in a classic zesty marinara sauce	
GF Seafood Saffron Risotto	£34.50
Sautéed shrimp, salmon, clams, calamari, mussels over saffron risotto	
GF Shrimp Fra Diavolo	£30.50
Sautéed shrimp in a spicy marinara sauce. Served over spaghetti	
GF SHRIMP SCAMPI	£30.50
Sautéed shrimp in a garlic lemon butter sauce. Served over spaghetti	
GF SPAGHETTI ALLA VONGOLE	£30.50
Clams sautéed in extra virgin olive oil and garlic, finished with white wine sauce	
GF Gamberi alla Puttanesca	£31.49
GF Salmon Picatta	£32.50

GF- Grilled Specialties

ITEM	PRICE
GF New York Strip A thick cut of mouth-watering steak cooked to perfection. Served with Toscana roasted potatoes and mixed vegetables	£47.50
GF LAMB CHOPS Agneau grillé imprégné d'ail, de romarin et d'huile d'olive, découpé en quatre morceaux généreux. Accompagné de pommes d...	£43.50
GF SALMON FRESCA Fresh salmon delicately baked with herbs and extra virgin olive oil. Served over dill sauce with tuscany roasted potatoe...	£31.50

GF - Dessert

ITEM	PRICE
Creme Brulee	£13.50
GF Chocolate Mousse Cake	£13.50

GF- Pasta Lovers

ITEM	PRICE
GF Bella Specialty Sausage sautéed in olive oil, bell peppers and onion in marinara sauce with pasta and topped with mozzarella cheese	£26.50
GF Fettuccine Alfredo Creamy alfredo sauce. Served over fettuccine pasta	£24.50
GF Fettuccine Carbonara Caramelized onion, prosciutto di parma creamy sauce. Served with over fettuccine	£26.50
GF Pasta Calabrese Sausage sautéed in garlic and olive oil with roasted peppers. Served over penne pasta	£26.50
GF PASTA PRIMAVERA Sautéed vegetables with garlic and olive oil served over spaghetti	£26.50
GF PENNE ALLA VODKA Sautéed shallots flamed with vodka in a creamy pink sauce. Served with penne pasta	£25.50
GF Pasta Meatsauce	£23.49

GF- Pasta

ITEM	PRICE
GF BOLOGNESE	£24.50
GF GARLIC AND OLIVE OIL	£21.50
GF ITALIAN SAUSAGE	£24.50
GF Marinara	£21.50
GF Meat-Sauce	£24.50

GF - Salads & Appetizers

ITEM	PRICE
GF MINISTRONE	£11.50

ITEM	PRICE
GF Bread Sticks	£13.50
GF Mussels Italiano Mussels sautéed in lemon butter garlic sauce with a hint of spice and garnish	£19.50
GF Clams Scampi Clams sautéed in garlic, olive oil, lemon and white wine sauce	£19.50
GF Caprese Salad Fresh mozzarella and tomatoes drizzled with aged balsamic and topped with fresh basil	£16.50
GF Chicken Capricciosa Salad Sautéed mushrooms in olive oil with chicken, sun-dried tomatoes, topped with aged balsamic glaze over mixed greens and G...	£19.50
GF Classic Caesar Crisp romaine lettuce and Parmesan cheese tossed in a creamy Caesar dressing	£15.50
GF Burrata Prosciutto Fresh creamy mozzarella ball laid over bed of arugula and prosciutto, cherry tomatoes and Parmigiana cheese topped with...	£19.50
GF CRANBERRY FRUIT SALAD Mixed greens with dried cranberries, walnuts, strawberries, oranges topped with crumbled feta cheese and a cranberry vin...	£16.50

Appetizers

ITEM	PRICE
Antipasti Misto Assortment of cured meats, olives, cheeses, and marinated Italian vegetables	£23.50
Bruschetta Al Pomodoro A traditional topping of garlic, chopped mozzarella cheese, fresh tomatoes, basil, extra virgin olive oil, and shaved Pa...	£15.50
Cheese Stuffed Mushroom Mushrooms stuffed with four cheeses and herbs in a truffle mushroom sauce	£16.50
Clams Scampi Clams sauteed in garlic, olive oil, lemon, and white wine sauce	£19.50
Flatbread Alla Bella Mozzarella, prosciutto, arugula, cherry tomatoes, topped with shaved Parmesan cheese and drizzled with aged balsamic gla...	£17.50
Meatball Parmigiana Home-made meatballs served in our home-made marinara sauce topped with mozzarella cheese	£15.50
Mozzarella Fritti Mozzarella battered and fried with marinara sauce	£16.50
Mussels Italiano Mussels sauteed in lemon butter garlic sauce with a hint of spice and garnish	£19.50
Shrimp Mediterranean Sautéed shrimp in extra virgin olive oil, with scallions in a home-made butter sauce	£19.50
Sicilian Arancini	£18.50
Calamari Fritti Calamari finely dusted in a light flour crust, fried, and served with marinara or aioli sauce	£19.50

Kids Menu

ITEM	PRICE
Kids Cheese Pizza	£14.50
Kids Chicken Finger and Fries	£13.50

ITEM	PRICE
Kids Pasta with Butter Un petit bol de pâtes parfaitement cuites, glissant sous une douce couche de beurre crémeux qui fond délicatement sur ch...	£12.50
Kids Fettuccine Alfredo	£13.50
Kids Mac and Cheese	£12.50
Kids Spaghetti and Meatballs False	£12.50
Kids Pasta with Marinara	£12.50
Kids Penne alla Vodka	£14.49
Kids Pasta Meatsauce	£14.49

Chicken & Veal

ITEM	PRICE
Parmigiana Veal Lightly breaded with Italian herbs, baked with mozzarella cheese and marinara sauce. Served with spaghetti pasta	£29.50
Florentine Chicken Sautéed with mushroom, garlic, spinach, sun-dried tomatoes in a white-wine sauce and mozzarella cheese. Served with spagh...	£26.50
Florentine Veal Sautéed with mushroom, garlic, spinach, sundried tomatoes in a white-wine sauce and mozzarella cheese. Served with spagh...	£29.50
Francese Chicken Egg dipped, fried, and sautéed with mushrooms and shallots in a garlic, white wine and lemon sauce. Served with spaghett...	£26.50
Francese Veal Egg dipped, fried, and sautéed with mushrooms and shallots in a garlic, white wine and lemon sauce. Served with spaghett...	£29.50
Marsala Chicken Sautéed with mushroom and garlic in a marsala wine sauce. Served with spaghetti	£26.50
Marsala Veal Sautéed with mushroom and garlic in a marsala wine sauce. Served with spaghetti	£29.50
Parmigiana Chicken Lightly breaded with Italian herbs, baked with mozzarella cheese, and marinara sauce. Served with spaghetti pasta	£26.50
Piccatta Chicken Sautéed with garlic, green onion, capers in a lemon butter sauce. Served with spaghetti	£26.50
Piccatta Veal Sautéed with garlic, green onion, capers in a lemon butter sauce. Served with spaghetti	£29.50
Saltimbocca Chicken Layered with prosciutto, fresh mozzarella, and sage served in a white wine sauce over spaghetti	£27.50
Saltimbocca Veal Layered with prosciutto, fresh mozzarella, and sage served in a white wine sauce over spaghetti	£30.50

Daily Specials

ITEM	PRICE
Lobster Bisque	£15.50
Spinach and Artichoke dip	£17.50
Risotto alla Nerano con Gamberi	£29.50
Fruit Tart	£13.50

Beverages	
ITEM	PRICE
Unsweet Tea	£6.49
Sweet Tea	£6.49
Half and Half	£6.49
AP Sweet	£6.49
AP Unsweet	£6.49
Fountain Drinks	£6.49
Juice	£6.49
Milk	£6.49
Chocolate Milk	£7.49

Desserts	
ITEM	PRICE
Cannoli	£11.50
Cheesecake False	£13.50
five layer chocolate cake false	£14.50
Gelato	£11.50
Limoncello Cake	£12.50
Tiramisu	£13.50

From the Sea	
ITEM	PRICE
Frutti Di Mare Sautéed shrimp, clams, calamari, mussels in a fresh garlic lemon-butter sauce or red sauce. Served over spaghetti	£31.50
Mussels Fra Diavolo Sauteed mussels with garlic, diced tomatoes and wine in a classic zesty marinara sauce	£29.50
Saffron Seafood Risotto (From the Sea) Sautéed shrimp, salmon, clams, calamari, mussels over saffron risotto	£34.50
Paccheri Con Sugo Di Mare Sauteed shrimp, clams, mussels, calamari, salmon cubes in a classic pomodoro sauce	£33.50
Shrimp Scampi Sautéed shrimp in a garlic lemon butter sauce. Served over spaghetti	£29.50
Spaghetti Alla Vongole Clams sautéed in extra virgin olive oil and garlic, finished with white wine sauce	£29.50
Spicy Shrimp Rigatoni Sautéed shrimp served with rigatoni in a roasted pepper sauce with a hint of spice and herbs	£30.50
Gamberi alla Puttanesca	£31.49

ITEM	PRICE
Salmon Piccata	£32.50
Eggplant	
ITEM	PRICE
Eggplant Parmigiana	£23.50
Sliced eggplant lightly breaded layered in marinara sauce and topped with melted mozzarella cheese. Served with spaghet...	
Eggplant Rollatini	£23.50
Grilled eggplant stuffed with four cheese blend, baked in marinara sauce, and topped with melted mozzarella cheese. Serv...	
Grilled Specialties	
ITEM	PRICE
Lamb Chops	£43.50
Lamb marinated in a garlic, rosemary and olive oil. Cut in thick pieces. Served with roasted potatoes and mixed vegetabl...	
Mediterranean Seabass	£35.50
Pan seared fresh Mediterranean seabass served over roasted vegetables and potatoes drizzled with aged balsamic glaze	
New York Strip	£47.50
12 oz. A thick cut of mouthwatering steak cooked to perfection. Served with toscana roasted potatoes and mixed vegetable...	
Pork Osso Bucco	£35.50
Slow braised pork osso bucco served over mushroom truffle risotto	
Salmon Fresca	£31.50
Fresh salmon delicately baked with herbs and extra virgin olive oil. Served over dill sauce with Tuscany roasted potatoe...	
Grouper Oreganata	£37.50
Pasta Lovers	
ITEM	PRICE
Bella Specialty	£25.50
Sausage sautéed in olive oil, bell peppers and onion in marinara sauce with rigatoni and topped with mozzarella cheese	
Fettuccine Alfredo	£23.50
Creamy alfredo sauce. Served over fettuccine pasta	
Fettuccine Carbonara	£25.50
Caramelized onion, prosciutto di parma creamy sauce. Served with over fettuccine	
Gnocchi Al Tartufo	£25.50
Potato dumpling served in a creamy truffle mushroom sauce	
Gnocchi Marinara	£25.50
Homemade Meat Lasagna	£25.50
Layers of pasta with our home-made meat sauce, blended cheese, and marinara topped with mozzarella and baked to perfecti...	
Lobster Ravioli	£29.50
Des tendres raviolis garnis de chair de homard, nappés d'une sauce crémeuse à la vodka.	
Pappardelle Con Burrata E Tartufo	£28.50
Creamy centered burrata, shallots, garlic, mushrooms, artichokes, sun-dried tomatoes, in our classic truffle wine sauce...	
Capellini Primavera	£25.50
Sautéed vegetables with garlic and olive oil served over angel hair	
Penne Alla Vodka	£23.50
Sautéed shallots flamed with vodka in a creamy pink sauce. Served with penne pasta	

ITEM	PRICE
Ravioli Al Pomodoro Cheese ravioli served in a pomodoro sauce	£23.50
Rigatoni Al Pesto Rigatoni pasta cooked to perfection in a classic pesto sauce and pine nuts	£24.50
SPINACH RAVIOLI Spinach stuffed ravioli served in a creamy tomato Alfredo sauce	£24.50
Pappardelle Con Crema Di Pistacchio	£27.50
Tortellini Al Formaggi Cheese stuffed tortellini with prosciutto and peas served in a creamy white sauce	£25.50

Side Orders

ITEM	PRICE
Broccoli sauteed in Garlic and oil	£10.50
Mixed Vegetables	£10.50
Parmesan Truffle Fries	£13.50
Roasted Potatoes	£10.50
Side Sausage	£13.50
Sautéed Spinach with Garlic and Olive Oil	£10.50
Side Fries	£11.50
Side of Meatballs	£15.50
Side Pasta	£9.50

Pastas

ITEM	PRICE
Spaghetti Bolognese	£22.50
Garlic and Olive Oil false	£20.50
Spaghetti Italian Sausage	£22.50
Spaghetti Marinara	£20.50
Spaghetti Meat-Sauce	£22.50
Spaghetti Meatball	£22.50
Pasta Pomodoro	£22.50

Soups

ITEM	PRICE
Minestrone	£11.50

Salads

ITEM	PRICE
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Beet Arugula Salad	£16.50
Beets, oranges, red onions, garbanzo beans served over a bed of arugula and topped with our house-made vinaigrette dress...	
Burrata e prosciutto	£19.50
Fresh creamy mozzarella ball laid over bed of arugula and prosciutto, cherry tomatoes and Parmigiana cheese topped with...	
Caprese Salad	£16.50
Fresh mozzarella and tomatoes drizzled with aged balsamic and topped with fresh basil	
Chicken Capricciosa Salad	£19.50
Poulet tendre et champignons sautés à l'huile d'olive se rejoignent avec des tomates séchées au soleil, le tout sur un l...	
Classic Caesar	£15.50
Feuilles croustillantes de laitue romaine rehaussées de croûtons dorés et de parmesan râpé, le tout enrobé d'une sauce C...	
Cranberry Fruit Salad	£16.50
Mixed greens with dried cranberries, walnuts, strawberries, oranges topped with crumbled feta cheese and a cranberry vin...	
Mediterranean Salad	£16.50
Fresh mixed greens, bell peppers, red onions, tomatoes, cucumbers, kalamata olives, banana peppers, and feta cheese. Ser...	