

ANTIPASTI

Fave e Cicoria (V) 12.50

Apulian style Broad-Beans Purée and Sautéed Chicory.

Burrata e Pomodorini BIO (V) 14.50

Creamy Burrata – Organic Cherry Tomatoes - Balsamic Vinegar

Calamaretti Scottati con Salsa di Peperoni, Zenzero e Olive Disidratate 19.50

Pan-fried baby Calamari – Peppers-Ginger Sauce – Dehydrated Black Olives

Antipasto di Pesce 24.50

Our daily selection of seafood

Antipasto all' Italiana 21.50

Selection of Italian Cheeses – Cold Cuts – Grilled Vegies

Bruschette Miste (8pcs) 13.50

Mix of Bruschette with Tomatoes – Burrata/Anchovies – mix Italian Mushrooms/Truffle

PASTE

Lunette al Tartufo (V) 18.50

Truffle and Cheese filled Fresh Pasta – Truffle Sauce – Fresh Truffle

Panzerotti ai Porcini (V) 18.50

Ricotta filled Fresh Pasta – mix Italian Mushrooms Sauce – 24m old Parmiggiano Reggiano

Quadrelli di Chianina 19.50

Cheese and Aubergine filled Fresh Pasta – Beef Ragù

Linguine alle Vongole 20.50

Linguine pasta – Clams – Chili

Tagliolini al Nero di Seppia con Ragù di Polpo, Crema di Zucchine e Mandorle 20.50

Fresh Squid-ink pasta – octopus ragù – Courgette cream – Almonds

Risotto Gamberi, Burrata e Pistacchio 22

Risotto – Argentinian Prawns – Burrata Cheese – Pistachio Crumble

Orecchiette, Pesto Trapanese, Fonduta di Caprino e Tarallo (V) 17.50

Orecchiette Pasta – Trapanese Pesto – Goat Cheese Fondue - Tarallo

SECONDI

Filetto al Tartufo Nero or Gorgonzola Sauce 29.50

New Zealand's grass-fed tenderloin – roast vegetables – garden salad

Spigola, Crema di patate e Pomodorini Confit 26.50

Oven baked seabass – potato and basil cream – crispy aubergine – confit cherry tomatoes

La Parmigiana nella Melanzana (V) 22

Oven Baked Aubergine – Tomato sauce – Mozzarella Fondue – Parmesan – Basil Pesto

CONTORNI

Mix leaves salad 6.50

Roasted potatoes 6.50

Grilled vegies 7.50



The basis of Bella Ciao's philosophy is to create truly Italian authentic dishes.

The menu is always inspired by seasonal influences and freshness. All pastas and pizzas are prepared according to our authentic recipes.

Buon Appetito!

Chef Set Menus

(3 Course Dinner)

Antipasto, Pasta and Dessert

Fish 32.50

Meat 32.50

Vegetarian 29.50

Antipasto, Secondi and Dessert

Fish 42.5

Meat 42.5

Vegetarian 36

***Please inform our floor staff of any allergies and/or intolerances**

DOLCI

Tiramisú 8.50

Our classic version with Marscarpone cheese and real Italian coffee

Semifreddo alla Nutella 9.50

Italian style parfait with Nutella and pistachios

Dolce del Giorno 8.5

Daily special dessert

Soufflé al Cioccolato Fondente (12min) 11

75% Dark chocolate soufflé with hot creamy centre

Selezione di Formaggi 13

Selection of Italian cheeses

Sgroppino 11

Lemon Gelato, prosecco and vodka... an Italian classic!

VINI DA DESSERT

Salice Salentino Dolce 7

Passito di Pantelleria 8

AFTER DINNER LIQUORS/SPIRITS

Amaretto 6

Limoncello 6

Sambuca 6

Baileys 6

Amaro 6

Grappa Bianca 6

Grappa Barricata 6

Scotch Whisky 6.5

Brandy 7

CAFFÉ E THÉ

Espresso 3.10

Espresso Macchiato 3.20

Doppio Espresso 3.80

Caffé Lungo 3.50

Cappuccino 4

Caffé Latte 4

Irish Coffee 10.50

Italian Coffee 10.50

Thee 4



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LE PIZZE “Bella Ciao” (From 1700hrs)

Professore (V) 16

- Pomodoro - Mozzarella Di Bufala – Funghi Misti Italiani – Tartufo Nero
- Tomaat – Buffel Mozzarella- Italiaanse Champignons – Zwarte Truffel
- Tomato – Buffalo Mozzarella- Mix Italian Mushrooms – Black Truffle

Berlino (V) 15

- Pomodoro – Mozzarella Di Bufala – Peperoni – Melanzane – Zucchini
- Tomaat - Buffel Mozzarella – Paprika – Aubergine – Courgette
- Tomato – Buffalo Mozzarella – Bell Peppers – Zucchini

Nairobi 15

- Pomodoro – Acciughe – Gamberetti – Capperi – Olive Nere - Basilico
- Tomaat – Ansjovis – Garnalen – Kappertjes – Kalamata Olijven - Basilicum
- Tomato – Anchovies – Shrimps – Capers – Kalamata Olives - Basil

Tokyo 15.50

- Pomodoro - Pomodorini – Mozzarella Di Bufala – Cipolla – Tonno – Olive Nere
- Tomaat - Cherrytomaatjes – Buffel Mozzarella – Ui – Tonijn – Kalamata Olijven
- Tomato - Cherry Tomatoes – Buffalo Mozzarella – Onions – Tuna – Kalamata Olives

Rio (V) 12

- Pomodoro – Mozzarella Di Bufala – Basilico
- Tomaat – Buffel Mozzarella – Basilicum
- Tomato – Buffalo Mozzarella – Basil

Denver 14

- Pomodoro – Mozzarella Di Bufala – Salame Piccante – Olive Nere
- Tomaat – Buffel Mozzarella – Pittige Salami – Kalamata Olijven
- Tomato – Buffalo Mozzarella – Spicy Salami – Kalamata Olives

Helsinki 15.50

- Mozzarella di Bufala – Pomodorini Gialli – Burrata – Prosciutto Cotto – Rucola
- Buffel Mozzarella – Gele Cherrytomaatjes – Burrata – Gekookte Ham – Rucola
- Buffalo Mozzarella – Yellow Tomatoes – Burrata – Ham – Rocket

Oslo 15

- Pomodoro – Mozzarella Di Bufala – Salmone – Garlic – Zest di Limone
- Tomaat – Buffel Mozzarella – Zalm – Knoflook – Citroenschil
- Tomato – Buffalo Mozzarella – Salmon – Garlic – Lemon Zest

Moscow (V) 14.50

- Pomodoro – Mozzarella Di Bufala – Gorgonzola – Provolone – Asiago
- Tomaat – Buffel Mozzarella – Gorgonzola – Provolone – Asiago Kaas
- Tomato – Buffalo Mozzarella – Gorgonzola – Provolone – Asiago Cheese

Bella Ciao 16

- Pomodorini – Mozzarella Di Bufala – Burrata – Acciughe – Basilico
- Cherrytomaatjes – Buffel Mozzarella – Burrata – Ansjovis – Basilicum
- Cherry Tomatoes – Buffalo Mozzarella – Burrata – Anchovies – Basil

Calzone Bella Ciao 14.50

- Pomodoro – Mozzarella Di Bufala – Prosciutto Cotto – Funghi Misti Italiani
- Tomaat – Buffel Mozzarella – Ham – Italiaanse Champignons
- Tomato – Buffalo Mozzarella – Ham – Mix Italian Mushrooms



Il nostro impasto viene lievitato lentamente per 48 ore per il miglior gusto e digeribilità

Ons deeg wordt 48 uur langzaam gerezen voor de beste smaak en verteerbaarheid

Our dough is slowly raised for 48 hours for the best taste and digestibility

Buon Appetito!

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