

BELLA COSA

CANARY WHARF

ANTIPASTI

Olives (Green Olives)	4
Tomatoes Bruschetta (V) Tomatoes, Parmesan, Pesto	5.5
Garlic Bread / With Cheese (V)	5.5 / 6
Mushrooms & Truffle Arancini Fried mushroom risotto balls, light garlic mayo	8.5
Cod Croquettes Served on pepper chutney	11
Fried Squid Deep fried squid, light garlic mayo	10.5
Aubergine Parmigiana Aubergine layered with parmesan & tomatoes & Baked	10
Beef Carpaccio Sliced Beef, rocket, parmesan	12
Tuna Tartare & Avocado	12
Grilled Octopus On Slice Potatoes & Paprika	12
Selection of Oyster	12
Salmon Croquettes	11.5
Swordfish Carpaccio With Orange & Apples	12
Prawns With Chilli, Garlic & Cherry Tomatoes	12

SALADS

Beetroot & Goat Cheese Salad Cooked baby beetroot, toasted walnut, rocket	7
Burrata With Cherry Tomatoes Pesto marinated tomato, burrata	8.5
Classic Caesar Salad (Add Chicken) Gem lettuce, croutons, Cesar dressing	9 / 12.5
Buffalo Mozzarella With Smoked Salmon & Avocado	10.5
Mix Salad Tomatoes, rocket, iceberg salad	6.5
Mediterranean Salad With Cherry Tomatoes Tuna, olives, avocado, and shallots	9.5

PIZZA (Charcoal base available on request)

Margherita (V)	11
Pepperoni	13
Tuna, Cappers, Red Onion	13.5
Calzone Funghi / Ham &spinach Closed Pizza, mushroom, ham & spinach	13 / 14
Bella Cosa Veggie Mushroom, aubergine, courgette, pepper	13.5
Bella Cosa Diavola Spicy 'Nduja, pepperoni, green chilli	13.5
Apollo Chicken, mushrooms, Truffle oil, Tomato sauce	13.5
Ricotta & Truffle Mozzarella, ricotta, truffle paste	14
Sfiziosa Pomodoro, mozzarella, aubergine, beef, olives, ricotta	13.5
Lyca Pumpkin, provola affumicata cheese, porcini, parmesan	13.5
Angelina Fresh tomatoes, prawns, red onion, mozzarella	13.5
Primavera Rocket, Parma-ham, Truffle oil	13

PASTA

Beef Lasagne Traditional baked beef lasagne, light béchamel	14.5
Tagliatelle Bolognese Classic Italian slow cooked beef ragu	13.5
Green Tortellini With Porcini & Truffle (V) Homemade tortellini stuffed with mushroom & black truffle	15
Beef Tortellini Served With Cream Mushroom Fresh pasta with beef & creamy mushroom sauce	14.5
Pumpkin & Pecorino Ravioli, Butter Sage Sauce Fresh pasta with pumpkin & Italian pecorino Romano cheese	14
Tagliatelle & Fresh Truffle Truffle paste, black truffle & fresh homemade pasta	15
Tagliatelle Beef Beef, cherry tomatoes, demi-glace sauce	15.5
Tagliatelle Salmon Pasta, salmon, & pink cream sauce	14.5
Linguine Frutti Di Mare Mix sea food, prawns, mussels, clams, calamari	16.5
Cavatelli Potatoes & Mussels Pugliese traditional pasta with potatoes & mussels	15

RISOTTO

Fungi Wild mushroom	14.5
Al Nero Di Sepia Cuttlefish & squid ink	15.5
Gorgonzola Radicchio Walnut	14.5

MEAT & FISH

Chicken Milanese Breaded & fried chicken breast, rocket, cherry tomato & parmesan shaves	13.5
Stuffed Chicken Served with porcini mushrooms, aubergine, & mash potatoes	18.5
Duck breast Served with roast potatoes & vegetables	19.5
Lamb cutlet, served with mash potatoes Slow cooked Lancashire Lamb Cutlet, served with mash potatoes and gravy sauce	18.5
Lamb Rump with white beans & peppers	18
Rossini Fillet served with foie grass truffle	28.5
8oz Rib eye steak Served with pepper corn sauce & rocket salad	22.5
Tuna in pistachio crust	17.5
Stuffed Sword Fish Served with spinach & burrata	18.5
Scallops with wild mushroom & celeriac mash	15.5
Cod on Pak Choi	17.5
Sea bass, pumpkin & caviar	18.5
Sea Bass Caponata Wild Scottish Sea Bass with aubergine, courgette & potatoes	18
Oven bake salmon, mixed vegetables Served with green beans & steam broccoli	16.5

SIDES

Chips	5.50
Sweet potato fries	
Mash potato	
Roasted potatoes	
Garlic spinach	
Steamed broccoli	
Grilled asparagus	
Steamed Green Beans	
Button mushrooms	

DESSERTS

Panacotta	6
Tiramisu	7.5
Cheesecake	7
Ice Cream & Sorbets	6.5
Stuffed Apple Pastry (Vegan)	7
Ice Cream/Sorbet (Vegan)	6.5
Chocolate Mousse	7
Chocolate Fondant (Meilleur) (Served with vanilla Ice cream)	8.5

BELLA COSA BREAKFAST

(Available : 7.00 AM to 11.00 AM)

Full English Scrambled eggs, sausage, bacon, beans, grilled tomatoes, mushrooms, toast	12.5
Vegetarian Breakfast Scrambled eggs, avocado, beans, grilled tomatoes, spinach, toast	10.5
Vegan Breakfast Avocado, hummus, charred red pepper, mushrooms, sesame, toast	7.5
Omelette Served with toast and choice of cheese, mushrooms, ham, spinach	9.5
Bella Cosa Bread, fried egg, truffles	8.5
Homemade Pancake, Mixed Fruit & Maple Syrup	9.5
Fruit Salad	9.5
Royal Bread, avocado, poached eggs, smoked salmon, hollandaise sauce	11.5
Benedict Bread, poached eggs, Parma ham, hollandaise sauce	11.5
Florentine Bread, poached eggs, spinach, hollandaise sauce	11.5
Gluten Free Cake	3
Nonna`s Cake	3
Freshly Baked Croissant	2.5
Granola, Yogurt, Berries & Honey	5.5
Scrambled Egg & Smoked Salmon	7.5
Ham & Cheese Croissant	4
Club Sandwich	10.5

VEGAN MENU

STARTERS

Potatoes, Aubergine Roll Served With Peppers & Mushrooms	7.5
Selection Of Grilled Seasonal Vegetables	7.5
Tomatoes Bruschetta	5
Garlic Bread	5
Apulia Focaccia	5
Mushrooms & Truffle Arancini	6.5

MAINS

Risotto Saffron & Courgette	12.5
Vegan Spaghetti Served With Broccoli, Asparagus & A Touch Of Tomato Sauce	12.5
Vegan Strozzapreti (pasta) With Pesto & Pine Nuts	12.5
Vegan Margherita Pizza	12.5
Bella Cosa Vegan Pizza (Mushroom, spinach, mixed peppers, courgette)	12.5
Vegan Burger With Chips	12.5

DESSERTS

Vegan Apple Tart Served With Vanilla Ice Cream	6.5
Sorbets	6.5

SUNDAY ROAST

(Served between 12 pm – 5 pm)

EVERY SUNDAY

Adult: £22.50 | Under 12's : 9.50

ROASTS

Beef
Lamb
Baby Chicken

TRIMMINGS

Roasted Potatoes, Roast Vegetables & Gravy

DESSERTS

Cheesecake
OR
Tiramisu

COCKTAIL SELECTION

Americano 11.5
The Americano is a gentle introduction to the unusual bitter taste of Campari mixed with sweet Vermouth & Soda.

Negroni 12
Gin, vermouth, campari

Tequila Sunrise 12.5
Grenadine, tequila, triple sec, orange juice

Sex On The Beach 12.5
Vodka with peach schnapps & cranberry juice

Hurricane 13.5
Rum, passion fruit, orange juice, grenadine

Cosmopolitan Cocktail 12
Vodka, cranberry, orange liqueur and citrus

Blue Lagoon 13.5
Refreshing Cocktail made with Vodka, Malibu, Lychee Juice, Lemon juice, Blue Curacao

Long Island Iced Tea 13
Vodka, gin, tequila, rum, & triple sec, plus lime, cola & plenty of ice

Woo Woo Cocktail 12.5
Vodka, peach schnapps, cranberry juice & fresh lime

Dark & Stormy Coffee Cocktail 12.5
Dash of freshly brewed espresso to pair with traditional ginger beer

Vodka Martini 12
Vodka & dry vermouth with an olive or a twist of lemon peel

Caipiroska 12
Chunks of lime & granulated sugar with vodka & crushed ice

Brasilian Caipirinha 12.5
Cachaça, lime, and sugar.

The Aperol Spritz 11.5
Undoubtedly one of the most popular Italian aperitifs. Superb combination of Aperol, Prosecco, and Soda Water

The Campari Spritz 11.5
The slightly bitterness makes it another great Italian aperitif

FIZZES 11.5

Bellini
This famous cocktail was invented at Harry's Bar, Venice, in 1934. The combination of Peach Juice & Prosecco is almost acceptable at breakfast

Rossini
Swap Peach Juice for Strawberry puree

Mimosa
Freshly Squeezed Orange Juice topped up with Prosecco

MOCKTAILS

Temporale
An exotic blend of very fine ingredients. Feels like a thunderstorm in your mouth, even without alcohol

San Marco
A sour sweet blend drink with a touch of coconut syrup for a perfect balance

Carinal Punch
The combination of cranberry, lemon, & orange juices topped with ginger ale creates a punch that will please adults & kids alike

Fruity Mocktail
Fruit-flavoured mocktail with grenadine & orange juice & ice

Shirley Temple
The Shirley Temple is simply made with lemon-lime soda, ginger ale, grenadine. this drink is sure to bring back childhood memories for some

APERITIF & BITTERS

Aperol, Italy 11% 6.5
Campari, Italy 25% 6
Extra Dry, Martini, Italy 18% 6
Pimm's, England 25% 6

SPIRITS

GIN

Tanqueray, England 43% 10
Tanqueray Sevilla 43% 11
Gordon's 43% 8.5
Gordon's Pink 43% 9.5
Gordon's Sloe 43% 9.5
Hendricks's, Scotland 44% 11.5
Sipsmith, England 42% 10
A La Madame 25% 10.5

VODKA

Belvedere, Poland 43% 10.5
Grey Goose, France 43% 10
Zubrowka, Poland 43% 8.5
Ciroc, France 42% 9
Belvedere Unfiltered, Poland 40% 11

7 RUM

Pampero, Venezuela 40% 8.5
Gosling's, Bermuda 40% 8.5
Sailor Jerry, Caribbean 40% 10
Bacardi Gold, Cuba 40% 8.5
Bacardi White, Cuba 40% 8.5
Zacapa 23y, Guatemala 40% 12.5

TEQUILA

Aqua Riva Blanca, Mexico 38% 8.5
Patron Reposado, Mexico 40% 11.5
Patron Anejo, Mexico 40% 11.5
Patron Xo Café Tequila 35% 10
Omega Tequila 38% 9.5

SCOTCH WHISKY

Bowmore 12yr, Islay 40% 8.5
Glenlivet 12yr, Highland 40% 9
Glenmorangie 10yr, Highland 40% 10
Highland Park 12yr, Orkney 40% 8.5
Johnny Walker Blacklabel, Blended 40% 9.5
Caol Isla 12yr, Islay 40% 8.5
Ardberg 10yr, Islay 40% 9.5
Ardberg Uigeadail, Islay 40% 9.5
Oban 14yr, Highland 40% 10.5
Chivas 18yr, Blended 40% 11.5
Chivas 12yr, Blended 40% 9.5
Lagavulin 16yr, Islay 40% 11.5

COGNAC

Hennessy Fine Cognac Vsop, Fine Champagne, France 40% 9.5
Hennessy Xo, Fine Champagne, France 40% 25
Remmy Martin Vsop 9.5

WORLD WHISKY

Canadian Club, Canada 40% 8.5
Bushmills Black Bush, Ireland 40% 8.5
Maker's Mark, Bourbon, Usa 45% 8.5
Jack Daniels, Tennessee Usa 40% 8.5
Woodford Reserve, Bourbon 43% 8.5
Yamazaki 12yr, Japan 43% 11.5

LIQUEUR

Frangelico, Italy 20% 6
Baileys, Ireland 17% 8.5
Chambord, France 40% 7
Cointreau, France 40% 7.5
Limoncello Di Amalfi, Terra Dei Limoni, Italy 25% 7
Sambuca, Colazingari, Italy 40% 8

DRAUGHT BEER

Peroni

BOTTLED BEER

Heineken
Corona

WATER

PANNA, STILL (750ml) 4.5
SAN PELLEGRINO, SPARKLING (750ml) 4.5

SOFT DRINKS

Coca Cola (200/330ml) 3.5
Diet Coke (200/330ml) 3.5
Schweppes Ginger Ale (200ml) 3
Schweppes Lemonade (200ml) 3
Schweppes Slim Linetonic (200ml) 3
Schweppes Soda Water (200ml) 3
Schweppes Tonic (200ml) 3

JUICES

APPLE (250ml) 3.5
CRANBERRY (250ml) 3.5
MANGO (250ml) 3.5
ORANGE (250ml) 3.5
PINEAPPLE (250ml) 3.5
LYCHEE (250ml) 3.5
PASSION FRUIT (250ML) 3.5

WHITE WINE BY GLASS

	125 ml	175ml	Bottle
Grillo Doc 2019 Roceno Sibiliana	6.5	7.5	32
Soave Doc 2018 Negrar	8.2	10.75	40.5
Sauvignon Del Veneto 2019 Torresella	9	11.5	44.5
Pinot Grigio 2018 Santa Margherita	10.75	12.75	67.5

ROSE

	125 ml	175ml	Bottle
Pinot Grigio Doc Rose 2019 Torresella	10.25	10.75	43.5
Rosamara Valtenesi Rosé 2019	13.2	17.5	67.5

RED WINE BY GLASS

	125 ml	175ml	Bottle
Nero D'avola Doc 2019 Roceno	6.5	7.5	31.5
Merlot 2018 Torresella	7.15	9.5	35.5
Chianti Ris Albergotti 2015 Aretino	9.25	10.75	55.5

COFFEE & TEA

COFFEE / DECAFFEINATED AVAILABLE

ESPRESSO 2.5
DOUBLE ESPRESSO 3
AMERICANO 3
CAPPUCCINO 3.5
HOT CHOCOLATE 3.5
LATTE 3.5
MOCHA 4

TEA & INFUSIONS

CAMOMILE TEA 3.5
EARL GREY 3.5
ENGLISH BREAKFAST 4
GREEN TEA 3.5
JASMINE TEA 3.5
PEPPERMINT TEA 3.5



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If you have a food allergy or any dietary requirement please inform a member of our staff before you place your order

A discretionary 12.5% service charge will be added to your final bill.