

• 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, humus light garlic mayo	8.5
Cod Croquettes Served on pepper chutney	11
Fried Squid Deep fried squid, light garlic mayo	10.50
Aubergine Parmigiana Aubergine layered with parmesan, tomatoes & Baked	10
Beef Carpaccio Sliced Beef, rocket, parmesan	12
Tuna Tartare & Avocado Mussels, clams and rocket	12
Grilled Octopus On Slice Potatoes & Paprika	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, lemon dressing	7
Burrata With Cherry Tomatoes Pesto marinated tomato, burrata	8.5
Classic Caesar Salad (Add Chicken) Gem lettuce, croutons, Cesar dressing	9 / 12.5
Mix Salad Tomatoes, rocket, iceberg salad	6.5
Mediterranean Salad With Cherry Tomatoes Tuna, olives, avocado, and shallots	9.5

RISOTTO

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

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
Angelina Fresh tomatoes, prawns, red onion, mozzarella	13.5
Primavera Rocket, Parma-ham, Truffle oil	13
Quattro Formaggi Four cheese pizza	13.5

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
Penne al Pollo Penne, chicken, peppers, creamy sauce	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
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
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 Fondant (Meilleur) (Served with vanilla Ice cream)	8.5

EXPRESS LUNCH MENU

A CHOICE OF MAIN WITH A SOFT DRINK FOR 10.50
WITH A PINT OF PERONI OR A GLASS
OF HOUSE WINE FOR 12.50
Served (Mon - Fri 12 noon – 3 pm)

PIZZA

Margherita (V) Mozzarella, tomato, basil	
Vegetariana (V) Mozzarella, tomato, courgettes, aubergine, mushroom, peppers	
Pepperoni Mozzarella, tomato, pepperoni	
Tuna Mozzarella, tomato, tuna, red onion	
Apollo Chicken, mushroom, truffle oil, tomato, mozzarella	
Calzone Folded pizza with ham, mushroom, mozzarella, tomato	
Calzone Vegetariana Folded pizza with mushroom, spinach, mozzarella, tomato	

PASTA

Penne Pesto (V) Pine nuts, olive oil, garlic, Basil	
Spaghetti Pomodoro (V) Olive oil, Fresh tomatoes, Basil	
Penne Amatriciana Tomato, bacon, onion, parmesan, pecorino	
Penne Al Pollo Penne, chicken, peppers, creamy	
Spaghetti carbonara Dried Italian pancetta, cream & egg yolk	
Beef Lasagne Traditional baked beef lasagne, light béchamel	

PANINI/ FOCACCIA SANDWICH

Panino Al Tonno Tuna, mayo, rocket and red onion	9.5
Panino Caprese (V) Tomato, Buffalo mozzarella, oregano, basil	8.5
Panino Milanese Chicken, lettuce, mayonnaise	9.5
Apulia Focaccia (V) Freshly baked flat bread topped with cherry tomatoes, black olives and anchovies	6
Club Sandwich Iceberg salad, tomatoes, fried egg, chicken mayonnaise	
Add soft drink for	1.50

SALADS

Chicken Caesar Salad Mix leaf, lettuce, grilled chicken, boiled eggs, tomatoes, croutons, parmesan flakes	
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CHEF'S SPECIAL

Salmon, Mixed Veg, Saffron Mayo Add £6 on lunch offer	
Green Tortellini Truffle Add £5 on lunch offer	
Rib Eye Stake Add £9 on lunch offer	

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 The Americano is a gentle introduction to the unusual bitter taste of Campari mixed with sweet Vermouth & Soda.	11.5
Negroni Gin, vermouth, campan	12
Tequila Sunrise grenadine, tequila, triple sec, orange juice	12.5
SEX ON THE BEACH Vodka with peach schnapps & cranberry juice	12.5
Hurricane Rum, passion fruit, orange juice, grenadine	13.5
Cosmopolitan Cocktail Vodka, cranberry, orange liqueur and citrus	12
Blue Lagoon Refreshing Cocktail made with Vodka, Malibu, Lychee Juice, Lemon juice, Blue Curacao	13.5
Long Island Iced Tea Vodka, gin, tequila, rum, & triple sec, plus lime, cola & plenty of ice	13
Woo Woo Cocktail Vodka, peach schnapps, cranberry juice & fresh lime	12.5
Dark & Stormy Coffee Cocktail Dash of freshly brewed espresso to pair with traditional ginger beer	12.5
Vodka Martini Vodka & dry vermouth with an olive or a twist of lemon peel	12
Caipiroska Chunks of lime & granulated sugar with vodka & crushed ice	12
Brasilian Caipirinha Cachaça, lime, and sugar.	12.5
The Aperol Spritz Undoubtedly one of the most popular Italian aperitifs. Superb combination of Aperol, Prosecco, and Soda Water	11.5
The Campari Spritz The slightly bitterness makes it another great Italian aperitif	11.5
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

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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

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
Glenfiddich 12yr, Speyside	40%	8.5
Glenfiddich 15yr,	40%	9.5
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		50ml
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

PROSECCO

	125 ml		Bottle
Prosecco Doc Extra Dry Torresella	8.5		36
Prosecco Spumante Brut Santa Margherita	9.88		42

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
Sangiovese 2017 Sassoregale	10.5	12.52	52.59

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



@bellacosauk

V - VEGAN S - SPICY

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.