



Canary Wharf

### STUZZICHINI

<b>Focaccia bread &amp; Olives</b>	6	<b>Calamari with Garlic Mayo</b>	13.5
<b>Garlic Bread/ with Cheese</b>	6/7	<b>Mushroom &amp; truffle Arancini</b>	6
<b>Bruschetta Classica (v)</b>	6	Served with saffron dip' (V)	

### STARTERS

<b>Spicy Shrimp Tartar</b>	12.5	<b>Beef Carpaccio</b>	14
avocado, spring onion, tomato, cucumber, red onion & sesame		Served with walnut, fresh truffle, parmigiana and rocket	
<b>Buffalo mozzarella avocado (V)</b>	13	<b>Fried Chicken Wings</b>	8.5
San Marzano tomato and basil		With spicy BBQ dip	
<b>Aubergine Parmigiana (V)</b>	10	<b>Grilled Octopus</b>	13.5
Aubergine layered with parmesan and tomatoes and Baked		with sliced potato and paprika	
<b>Scallops</b>	14	<b>Prawns Chilli Cherry Tomato</b>	13
Served with fregola di pesto, Asparagus and black caviar		Served in garlic lemon butter	

### MAINS

<b>Roast chicken with lemon and thyme</b>	15	<b>Rack of Lamb</b>	25.50
Roasted chicken in lemon dressing, served with Broccoli		Served with healthy mixed vegetables & gravy sauce potato saffron puree	
<b>8oz Rib eye steak</b>	22	<b>Sea Bass Fillet</b>	18
Served with pepper corn sauce and healthy mix vegetables		Served with Caponata	
<b>Oven Salmon</b>	19	<b>Lemon sole</b>	15
Served with lemon butter, capper sauce & mixed vegetables		Served with spinach & lemon butter capper sauce	

### Risotto

<b>Risotto Porcini Mushroom</b>	14	<b>Risotto Mixed Sea Food</b>	18
Butter and Parmigiano (V)			

### Salads

<b>Burrata with Cherry tomato (V)</b>	9	<b>Classic Caesar salad (Add Chicken)</b>	9/12.5
Served with pesto, pistachio, sweet paprika and fresh truffle			

### Pasta

<b>Tagliatelle and fresh truffle (V)</b>	15	<b>Linguine Frutti di mare (Add Lobster)</b>	21/27
Homemade pasta, truffle paste & parmesan, butter		Mix sea food, prawns, mussels, clams, calamari, baby octopus	
<b>Beef Lasagne</b>	15	<b>Lobster Linguine</b>	26.5
Traditional baked beef lasagne, light béchamel		<b>Penne Al Pollo</b>	15
<b>Tagliatelle Bolognese</b>	15	Served white sauce, chicken and mushroom.	
classic Italian slow cooked beef ragu		<b>Creamy Cacio Pepe with fresh truffle</b>	15
<b>Green Tortellini with Porcini and truffle (V)</b>	15.5	Spaghetti, creamy truffle pesto, parmesan, fresh truffle	
Homemade tortellini stuffed with mushroom and fresh truffle		<b>Spaghetti prawn</b>	17
<b>Pasta Al Forno- Bianca</b>	15	Creamy courgette, roasted cherry, prawns	
Baked penne & light béchamel, cheese with fresh truffle		<b>Spaghetti Carbonara</b>	16.5
		Guanciale, egg, parmigiano, pecorino, black pepper	

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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'.



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## PIZZA

<b>Margherita (v)</b>	<b>11</b>	<b>Apollo</b>	<b>13.5</b>
<b>Pepperoni</b>	<b>13</b>	Tomato sauce, mozzarella, chicken, mushrooms, truffle oil	
<b>Tuna, cappers, red onion</b>	<b>13.5</b>	<b>Prosciutto Funghi</b>	<b>14</b>
<b>Calzone Campania</b>	<b>14</b>	mozzarella, ham, mushroom	
Closed Pizza, Tomato sauce. Mozzarella, Ricotta, sausage, pecorino and black pepper		<b>Quattro Formaggi (v)</b>	<b>13.5</b>
<b>Calzone Vegetarian</b>	<b>14</b>	<b>Chef's special pizza</b>	<b>13.5</b>
Tomato sauce, Mozzarella, Pizza, Spinach and Mushroom		Tomato sauce, mozzarella di buffalo, parmesan, nduja	
<b>Bella Cosa Veggio (v)</b>	<b>13.5</b>	<b>Spiced roasted Lamb pizza</b>	<b>14.5</b>
Tomato sauce, Mozzarella, Mushroom, aubergine, courgette, pepper		Tomato sauce, mozzarella, roasted lamb, red chilli, pecorino, mixed peppers	
<b>Bella Cosa Diavola</b>	<b>13.5</b>	<b>Primavera</b>	<b>14</b>
Tomato sauce, Mozzarella, Spicy 'Nduja, pepperoni, green chilli		Tomato sauce, mozzarella, rocket, parmigiano, Parma ham	

## SIDES

<b>Mash Potatoes</b>	<b>4.5</b>	<b>Spinach</b>	<b>6</b>	<b>Broccoli</b>	<b>6</b>	<b>Green Beans</b>	<b>5.5</b>	<b>Asparagus</b>	<b>5</b>
		with Lemon & Garlic		with Garlic Butter		with Garlic Butter		with Garlic But	
<b>Chips</b>	<b>5</b>	<b>Sweet Potatoes</b>	<b>5.5</b>	<b>Mixed Leaves Salad</b>	<b>5.5</b>	<b>Rocket &amp; Cherry Tomatoes</b>	<b>6</b>		

## SUNDAY ROAST

( Served between 12 pm – 5 pm - Adult: £22.50 | Under 12's : 9.50 )

**Beef**

**Lamb**

**Roast Chicken**

Served Roasted Potatoes, Roast Vegetables & Gravy

## DESSERTS

**Cheesecake**

**Tiramisu**

## VEGAN MENU

### STARTERS

<b>Cucumber Roll with Asparagus</b>	<b>7</b>
Served Guacamole Sauce	
<b>Selection Of Grilled</b>	<b>7.5</b>
Served Seasonal Mix Vegetables	
<b>Bruschetta with Spicy Guacamole Sauce</b>	<b>6</b>
<b>Tomatoes Bruschetta</b>	<b>5</b>
<b>Garlic Bread</b>	<b>5</b>
<b>Apulia Focaccia</b>	<b>5</b>
Cherry tomato, black olives, garlic	
<b>Mushrooms &amp; Truffle Arancini</b>	<b>6.5</b>

### MAINS

<b>Risotto Saffron &amp; Courgette</b>	<b>12.5</b>
<b>Vegan Spaghetti Served</b>	<b>12.5</b>
With Broccoli, Asparagus & A touch of tomato sauce	
<b>Vegan Strozzapreti pasta</b>	<b>12.5</b>
With Pesto & Pine Nuts	
<b>Vegan Margherita Pizza</b>	<b>12.5</b>
<b>Bella Cosa Vegan Pizza</b>	<b>12.5</b>
Mushroom, aubergine, mixed peppers, courgette	

### DESSERTS

<b>Vegan Apple Tart</b>	<b>6.5</b>	<b>Mixed Cut Fruits</b>	<b>6.5</b>
Served with vegan Ice Cream			



## OUR HOMEMADE DESSERTS

**Pannacotta 6**

**Cheesecake 7**

**Tiramisu 7.5**

**Ice Cream & Sorbets 6.5**

**Chocolate Fondant (Meilleur) 8.5**

Served with vanilla Ice cream

**Crostata Di Mele 7.5**

Served with vanilla Ice cream

**Vegan apple Tart 6.5**

Served warm with vanilla ice cream

**Mini fruit platter 6.5**

If you have any specific allergies or require Vegetarian options, please inform your server immediately.

Please be aware that some dishes may contain nut traces.

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

All prices are inclusive of VAT.

