

BELLA COSA

CANARY WHARF

STUZICHINI

Focaccia bread & Olives	6
Garlic Bread / ith Cheese	6/7
Bruschetta Classica (V)	6
Mushroom & truffle Arancini (V)	6
Served with saffron dip	
Calamari with Garlic Mayo	13.5

STARTERS

Spicy Shrimp Tartar	12.5
avocado, spring onion, tomato, cucumber, red onion & sesame	
Buffalo Mozzarella Avocado (V)	13
San marzano tomato & basil	
Aubergine Parmigiana (V)	10
Aubergine layered with parmesan, tomatoes & baked	
Scallops	14
Served with fregola di pesto, asparagus & black caviar	
Beef Carpaccio	14
Served with walnut, truffle, parmigiana & rocket	
Fried Chicken Wings	8.5
With BBQ dip	
Grilled Octopus	13.5
With sliced potato & paprika	
Prawns Chilli Cherry Tomato	13
Served in garlic lemon butter	

MAINS

Roast Chicken With Lemon & Thyme	15
Roasted chicken in lemon dressing, served with broccoli	
Lemon sole	15
Served with spinach & lemon butter capper sauce	
Sea Bass Fillet	18
Served with Caponata	
Oven Salmon	19
Served with lemon butter, capper sauce & mixed vegetables	
8oz Rib eye steak	22
Served with pepper corn sauce & healthy mix vegetables	
Rack of Lamb	25.5
Served with healthy mixed vegetables & gravy sauce potato saffron puree	

RISOTTO

Risotto Porcini Mushroom (V)	14
Butter & Parmigiano	
Risotto Mixed Sea Food	18

SALADS

Classic Caesar Salad (Add Chicken)	9/12.5
Burrata with Cherry Tomato (V)	9
Served with pesto, pistachio, sweet paprika & fresh truffle	

PASTA

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

PIZZA

Margherita (V)	11
Pepperoni	13
Tuna, Cappers, Red Onion	13.5
Calzone Campania	14
Closed pizza, tomato sauce, mozzarella, ricotta, sausage, pecorino & black pepper	
Calzone Vegetarian	14
Tomato sauce, mozzarella, pizza, spinach & mushroom	
Bella Cosa Veggie (V)	13.5
Tomato sauce, mozzarella, mushroom, aubergine, courgette, pepper	
Bella Cosa Diavola	13.5
Tomato sauce, mozzarella, spicy nduja, pepperoni, green chilli	
Apollo	13.5
Tomato sauce, mozzarella, chicken, mushrooms, truffle oil	
Prosciutto Fungi	14
Mozzarella, ham, mushroom	
Quattro Formaggi (V)	13.5
Chef's Special Pizza	13.5
Tomato sauce, mozzarella di buffalo, parmesan, nduja	
Spiced Roasted Lamb Pizza	14.5
Tomato sauce, mozzarella, roasted lamb, red chilli, pecorino, mixed peppers	

SIDES

Mash Potatoes	4.5
Spinach with Lemon & Garlic	6
Broccoli with Garlic Butter	6
Green Beans with Garlic Butter	5.5
Asparagus with Garlic Butter	5
Chips	5.5
Sweet Potatoes	5.5
Rocket & Cherry Tomatoes	6
Mixed Leaves Salad	5.5

OUR HOMEMADE DESSERTS

Panacotta	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

AFTER DESSERTS

(All our liqueur shots are served in 50ml)

LIQUEUR

China	8
Frangelico	8
Fernet-branca	8
Drambuie	9
Grand Marnier	9
St-Germain	8
Cherry Brandy Liqueur	8
Villa De Varda-Mirtillo Di Grappa	8
Iiyy- Liquore Di Caffè	7
Baileys	7
Xo Café Patron	14
Limoncello	5
Disaronno-Amareto	8
D.O.M Benedictine	8

BRANDY

Hennessy VS Cognac	12
Remy Martin V.S.O.P	12
Courvoisier VS Cognac	12
Remy Martin - XO	45

DESSERTS WINE

San Jacopo Da	8	54	Moscato Rosa	8	60
Vicchiomaggio - 2015					

TEA

English	4	Irish Café	8 / 12
Green	4	Baileys, Whiskey	
Jasmine	4	Italian Café	10
Peppermint	4	Amaretto, Kahlua, Frangelico, Tia Maria	
Earl Grey	4	Franch Café	13.5
Camomile	4	Cognac, Brandy	

LIQUEUR COFFEE

EXPRESS LUNCH MENU

A Choice Of Main With A Soft Drink For 12.5

PIZZA

Margherita (V)
Mozzarella, tomato, basil
Vegetariana (V)
Mozzarella, tomato, courgettes, aubergine, mushroom, peppers
Pepperoni
Mozzarella, tomato, pepperoni
Four Cheese Pizza
Apollo
Tomato sauce, chicken, mushroom, fresh truffle, mozzarella
Calzone Ham
Folded pizza with ham, mushroom, mozzarella, tomato
Chef's Special
Buffalo mozzarella, nduja, parmesan

PASTA

Penne Pesto (V)
Pine nuts, olive oil, parmigiano
Cacio E Pepe (V)
Spaghetti, cheese, black pepper
Penne Pomodoro (V)
Olive oil, fresh tomatoes, Basil
Gnocchi Arrabiata (V)
With chicken creamy arrabbiata sauce
Penne Amatriciana
Tomato, onion, parmesan, pecorino
Penne Al Pollo
Penne, chicken, mushroom, creamy sauce
Tagliatelle Bolognese
Classic Italian slow cooked beef ragu
Spaghetti Carbonara
Guanciale, egg, parmigiano, pecorino, black pepper

PANINI

Panino Al Tonno	Panino Milanese
Tuna, mayo, rocket and red onion	Chicken, lettuce, mayonnaise
Panino Caprese (V)	Panini all Parmigiana
Tomato, buffalo mozzarella, oregano, basil	Parmigiana cheese basil

EXPRESS LUNCH ROAST

(Additional £3.5)

Roast Chicken with Lemon & Thyme

Roast Belly

Roast Lamb

Oven Baked Salmon

(Mains served with roast potato & greens vegetable)

VEGAN MENU

STARTERS

Cucumber Roll	7
With asparagus, served guacamole sauce	
Selection Of Grilled	7.5
Served seasonal mix vegetables	
Bruschetta with spicy guacamole sauce	6
Tomatoes Bruschetta	5
Garlic Bread	5
Apulia Focaccia	5
Cherry tomato, black olives, garlic	
Mushrooms & Truffle Arancini	6.5

MAINS

Risotto Saffron & Courgette	12.5
Vegan Spaghetti	12.5
Served with broccoli, asparagus & a touch of tomato sauce	
Vegan Strozzapreti Pasta	12.5
With pesto & pine nuts	
Vegan Margherita Pizza	12.5
Bella Cosa Vegan Pizza	12.5
(Mushroom, aubergine, mixed peppers, courgette)	

DESSERTS

Vegan Apple Tart	6.5
Served with vegan ice cream	
Mixed Cut Fruits	6.5

SUNDAY ROAST

(Served between 12 pm – 5 pm)

Adult: £22.50 | Under 12's : 9.50

ROASTS

Beef
Lamb
Roast Chicken

TRIMMINGS

Roasted Potatoes, Roast Vegetables & Gravy

DESSERTS

Cheesecake or Tiramisu

COCKTAIL SELECTION

Americano Campari, martini & soda	11.5
Aperol Spritz Aperol, prosecco, soda water	11.5
Blue Lagoon Vodka, Malibu, lychee juice & liqueur, lime cordial, blue curacao	13.5
Brazilian Caipirinha Cachaça, lime, and sugar.	12.5
Campari Spritz Campari, prosecco, soda water	11.5
Cosmopolitan Vodka lime, cranberry juice, triple secco, lime cordial	12
Hurricane Rum, passion fruit, orange juice, grenadine	13.5
Long Island Iced Tea Vodka, gin, tequila, rum, triple secco, lime cordia & coke	13
Negroni Gin, campari & red martini	12
SEX ON THE BEACH Vodka, peach schnapps & cranberry juice	12.5
Tequila Sunrise Tequila, triple sec, orange juice & grenadine	12.5
Woo Woo Vodka, peach schnapps, cranberry juice, lime cordial	12.5
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

NON ALCOHOLIC DRINKS	
Temporale Orange, passion fruit & mango juices, mint monin	
San Marco Pineapple juice, lime cordia, cocconut & cinnamon monin	
Cardinal Punch Cranberry & orange juices, lime cordial & ginger ale	
Fruity Orange Juice & grenadine	
Shirley Temple Ginger ale, lime cordial, soda water, grenadine monin	

APERITIF & BITTERS

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

SPIRITS

GIN

A La Madame	25%	10.5
Gordon's Dry, Pink or Sloe	43%	9.5
Hendricks's, Scotland	44%	11.5
Tanqueray Sevilla	43%	11

VODKA

Absolute / Absolute Vanilla	40%	8.5
Belvedere, Poland	43%	10.5
Grey Goose, France	43%	10
Zubrowka, Poland	43%	8.5

RUM

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

TEQUILA

Jose Cuervo	38%	8.5
Omeca	40%	9.5
Sierra Reposado	40%	11.5

SCOTCH WHISKY

Ardberg	40%	9.5
Ballantines	40%	11.5
Chivas 12yr	40%	9.5
Glenfiddich 15yr	40%	9.5
Glenmorangie 12yr, Highland	40%	9
Glenmorangie 10yr	40%	10
Johnny Walker Blacklabel	40%	9.5
Macallan 12yr	40%	11.5
Oban Highland	40%	10.5

COGNAC

Hennessy France	40%	9.5
Remmy Martin France	40%	9.5

WORLD WHISKY

Bushmills Black Bush, Ireland	8.5
Canadian Club	8.5
Jack Daniels Honey USA	8.5
Jack Daniels USA	8.5
Marker's Mark USA	8.5
Ritten House Rye	8.5
Woodford USA	8.5
Yamazaki 12yr Japan	11.5

LIQUEUR

Baileys Ireland	8.5
Chambord France	7
Cointreau France	7.5
Frangelico Italy	6
Limoncello Italy	7
Sambuca Italy	8

BEER

Heineken Bottle	5
Corona Bottle	5
Peroni Draught	6

WATER

Still Panna Italy 750ml	4.5
Sparkling San Pellegrino Italy 750 ml	4.5

SOFT DRINKS

Coke Can	3.5
Diet Coke Can	3.5
Zero Coke Can	3.5
Fanta Can	3.5
Seven Up Can	3.5
Ginger Ale Schweppes	3
Soda Water Schweppes	3
Tonic Schweppes	3

JUICES

Apple	3.5
Cranberry	3.5
Lychee	3.5
Mango	3.5
Orange	3.5
Passion Fruit	3.5
Pineapple	3.5

WHITE WINE BY GLASS

Grillo Sibiliana	125 ml	175ml	<i>Bottle</i>
Soave Negar	6.5	7.5	32
Sauvignon Torresella	8.2	10.75	40.5
Pinot Grigio Sta Margherita	9	11.5	44.5
	10.75	12.75	67.5

PROSECCO

Prosecco Extra Dry Torresella	125 ml	<i>Bottle</i>
Prosecco Spumante Sta. Margherita	8.5	36
	9.88	42

ROSE

Pinot Grigio Torresella	125 ml	175ml	<i>Bottle</i>
	10.25	10.75	43.5
Rosamara Rose	13.2	17.5	67.5

RED WINE

Nero D'avola	125 ml	175ml	<i>Bottle</i>
Merlot Torresella	6.5	7.5	31.5
Chianti	7.15	9.5	35.5
Sangiovese	9.25	10.75	55.5
	10.5	12.52	52.59

COFFEE & TEA

COFFEE / DECAFFEINATED AVAILABLE

Espresso	2.5
Double Espresso	3
Americano	3
Cappuccino	3.5
Latte	3.5
Hot Chocolate	3.5

TEA & INFUSIONS

Camomile TEA	3.5
Earl Grey TEA	3.5
English Breakfast TEA	4
Green TEA	3.5
Jasmine TEA	3.5
Peppermint TEA	3.5



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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.