

# CHRISTMAS PARTY MENU



Two courses 17.99, three courses 19.99

## STARTERS

### Bruschetta Funghi **V** **GF**\*

Chestnut mushrooms in a mascarpone & porcini sauce on toasted ciabatta

### Pumpkin and Pancetta Arancini

Crispy risotto rice balls filled with pumpkin, pancetta & mozzarella and served with roast red pepper tapenade

### Chicken, Cranberry and Pancetta Terrine **GF**\*

Served with toasted ciabatta and cranberry & redcurrant chutney

### Roast Parsnip, Chestnut and Truffle Soup **VG** **GF**\* **DF**

Drizzled with truffle oil and served with toasted ciabatta bread

### Prawn Cocktail **GF**

Atlantic prawns served in a classic cocktail sauce with toasted ciabatta bread

## MAINS

### Tacchino Paupiette **GF**

Turkey with sage & onion stuffing, roast vegetables, roast potatoes and pigs in blankets with a Chianti & thyme jus

### Pollo Saltimbocca **GF**

Chicken breast wrapped in Parma ham with marsala sauce with roast potatoes and tenderstem broccoli

### Carbonara Tagliatelle **GF**\*

Fresh egg tagliatelle in a traditional creamy carbonara sauce with crispy pancetta and leeks

### Tagliatelle Capra **V** **GF**\*

Fresh egg tagliatelle in a pomodoro & peperonata sauce topped with crumbled goat's cheese, toasted pine nuts and rocket

### Bolognese **GF**\*

Spaghetti served with our own slow-cooked beef ragu

### Lasagne Festiva

Layers of fresh egg pasta, pulled turkey confit, pigs in blankets, pancetta, mozzarella, cranberry sauce, caramelised onion and parmesan in a sage béchamel sauce

### Pizza Festiva

Pizza with pulled turkey confit, pigs in blankets, red onions, pancetta, mozzarella and sage on a cranberry and tomato base

### IOoz\* Sirloin Steak (add £3) **DF**

Served with sautéed mushrooms, rocket and your choice of fries or mixed salad **GF**

### Salmone Lenticchie **GF**

Oven-baked salmon on a ragu of lentils, served with chilli butter and tenderstem broccoli

### Risotto Zucca **VG** **GF**

Butternut squash risotto with sundried tomato and pine nuts, served with roasted leeks and wilted spinach leaf

### Marinara **GF**\*

Spaghetti with mussels, king prawns and squid in a tomato & garlic sauce

### Create Your Own **GF**\* **VG**\* **DF**\*

Margherita with your choice of two toppings. Choose from (all **GF**):

Roast Pepper **VG** **DF**, Red Onion **VG** **DF**, Green Chilli **VG** **DF**, Olives **VG** **DF**, Rocket **VG** **DF**, Spinach **VG** **DF**, Spring Onion **VG** **DF**, Garlic Mushrooms **VG** **DF**, Bufala Mozzarella **V**, Goat's Cheese **V**, Pepperoni **DF**, Salami **DF**, Cotto Ham **DF**, Pancetta **DF**, Chicken **DF**, Parma Ham **DF**, Luganica Sausage **DF**, Spicy Nduja Sausage **DF**

## DESSERTS

### Chocolate Brownie **V** **GF**\*

Warm chocolate brownie, with white chocolate chunks, topped with chocolate marshmallow sauce, malted chocolate balls and honeycomb pieces, served with vanilla gelato

### Morello Cherry Cheesecake **V**

Rich and creamy cheesecake topped with morello cherry compote and finished with meringue pieces

### Mulled Spiced Fruit Crumble **VG**\* **DF**\*

Served with gelato

### Stem Ginger and Date Pudding **V**

Served with vegan custard

**V** Vegetarian **VG** Vegan **GF** Gluten-free **DF** Dairy-free

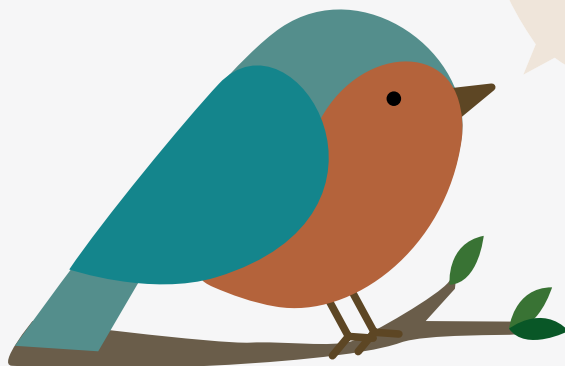
\* Asterisk after symbol denotes dish can be made gluten-free/vegan/dairy-free on request

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#### Terms & Conditions:

Available for bookings secured with deposits paid by 31st October 2019. You must secure your table with a deposit to qualify for this discount. Available on the Christmas Party menu only. Excludes parties on Dec 6th, 7th, 13th, 14th, 20th & 21st.