

BELLA COSA

CANARY WHARF

STUZZICHINI

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

STARTERS

Spicy Shrimp Tartar avocado, spring onion, tomato, cucumber, red onion & sesame	12.5
Buffalo Mozzarella Avocado (V) San marzano tomato & basil	13
Aubergine Parmigiana (V) Aubergine layered with parmesan, tomatoes & baked	10
Beef Carpaccio Served with walnut, truffle, parmigiana & rocket	15
Fried Chicken Wings With BBQ dip	8.5
Grilled Octopus With sliced potato & paprika	14
Prawns Chilli Cherry Tomato Served in garlic lemon butter	14

PIZZA

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

PASTA

Tagliatelle & Fresh Truffle (V) Homemade pasta, truffle paste & parmesan, butter	15
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 porcini & black truffle	15
Pasta Al Forno- Bianca Baked penne & cheese with truffle	14
Spaghetti Carbonara	17
Spaghetti Frutti Di Mare (Add Lobster) Mix sea food, prawns, mussels, clams, calamari, baby octopus	21/27
Lobster Linguine	26.5
Penne Al Pollo Penne, white sauce, chicken & mushroom	15
Creamy Cacio Pepe with Fresh Truffle Spaghetti, creamy truffle pesto, parmesan, black pepper, fresh truffle	15
Spaghetti Prawn Prawns, creamy courgette, roasted cherry tomato	15

RISOTTO

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

SIDES

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

MEAT & FISH

Roast Chicken With Lemon & Thyme Spicy roasted chicken in lemon dressing, served with broccoli	14.5
Rack Of Lamb Served with healthy mixed vegetables & gravy sauce potato saffron puree	25.5
8oz Rib Eye Steak Served with pepper corn sauce & healthy mix vegetables	22
Sea Bass Fillet Served with caponata	18
Oven Salmon Served with capper sauce & mixed vegetables	18
Scallops Served with pure parsnip, well mushroom & black caviar	17
Lemon Sole Served with spinach & butter capper	15

SALADS

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

DESSERTS

Panacotta	6
Tiramisu	7.5
Cheesecake	7
Ice Cream & Sorbets	6.5
Chocolate Fondant (Meilleur)	8.5
Served with vanilla Ice cream	
Crostata Di Mele	7.5
Baked apple pastry served warm with vanilla ice cream	

EXPRESS LUNCH MENU

A Choice Of Main With A Soft Drink For 12.5

STOZZICHINI 5

Chicken Wings | Truffle Chips | Mushroom Arancini |
Bruschetta | Zucchini Fritti | Focaccia & Olive

PIZZA

Margherita (V) Mozzarella, tomato, basil
Vegetariana (V) Mozzarella, tomato, courgettes, aubergine, mushroom, peppers
Pepperoni Mozzarella, tomato, pepperoni
Four Cheese Pizza
Apollo Chicken, mushroom, truffle oil, tomato, mozzarella
Chef's Special Buffalo mozzarella, nduja, parmesan
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
Cacio E Pepe (V) Spaghetti, cheese, pepper
Penne Pomodoro (V) Olive oil, fresh tomatoes, Basil
Gnocchi Pomodoro (V) Linguine Prawn with Courgette
Penne Amatriciana Tomato, bacon, onion, parmesan, pecorino
Penne Al Pollo Penne, chicken, mushroom, creamy sauce
Tagliatelle Bolognese classic Italian slow cooked beef ragu
Spaghetti Carbonara Dried Italian pancetta, cream & egg yolk
Beef Lasagne Traditional baked beef lasagne, light béchamel

SALADS

Chicken Caesar Salad Mix leaf, lettuce, grilled chicken, boiled eggs, tomatoes, croutons, parmesan flakes

MAINS

Roast Chicken with Lemon & Thyme
Roast Belly
Roast Lamb
Oven Baked Salmon
Mains served with roast potato & greens

PANINI / FOCACCIA

Panino Al Tonno Tuna, mayo, rocket and red onion	8.5
Panino Caprese (V) Tomato, buffalo mozzarella, oregano, basil	8.5
Panino Milanese Chicken, lettuce, mayonnaise	8.5
Apulia Focaccia (V) Freshly baked flat bread topped with cherry tomatoes & black olives	7

Enjoy Our A La Carte Desert At Half Price When You Opt In For
Express Lunch Menu

VEGAN MENU

STARTERS

Cucumber Roll with Asparagus, Guacamole Sauce	7
Selection Of Grilled Seasonal Vegetables	7.5
Bruschetta with Spicy Guacamole Sauce	6
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, aubergine, mixed peppers, courgette)	12.5

DESSERTS

Vegan Apple Tart Served With Vanilla Ice Cream	6.5
Mixed Cut Fruits	6.5

SUNDAY ROAST

(Served between 12 pm - 5 pm)

EVERY SUNDAY

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

		50ml
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

		50ml
Absolute / Absolute Vanilla	40%	8.5
Belvedere, Poland	43%	10.5
Grey Goose, France	43%	10
Zubrowka, Poland	43%	8.5

7 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

		50ml
Jose Cuervo	38%	8.5
Omeca	40%	9.5
Sierra Reposado	40%	11.5

SCOTCH WHISKY

		50ml
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

		50ml
Hennessy France	40%	9.5
Remmy Martin France	40%	9.5

WORLD WHISKY

		50ml
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

		50ml
Baileys Ireland	8.5	
Chambord France	7	
Cointreau France	7.5	
Frangelico Italy	6	
Limoncello Italy	7	
Sambuca Italy	8	

BEER

		50ml
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

		50ml
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	125 ml	175ml	<i>Bottle</i>
Grillo Sibiliana	6.5	7.5	32
Soave Negar	8.2	10.75	40.5
Sauvignon Torresella	9	11.5	44.5
Pinot Grigio Sta Margherita	10.75	12.75	67.5

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

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

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

COFFEE & TEA

COFFEE / DECAFFEINATED AVAILABLE

Espresso	2.5	Camomile TEA	3.5
Double Espresso	3	Earl Grey TEA	3.5
Americano	3	English Breakfast TEA	4
Cappuccino	3.5	Green TEA	3.5
Latte	3.5	Jasmine TEA	3.5
Hot Chocolate	3.5	Peppermint TEA	3.5

TEA & INFUSIONS



@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.