

· BELLA COSA ·

CANARY WHARF

Menu



@bellacosa

ANTIPASTI

Olives	3.50
Tomatoes Bruschetta	5
Garlic Bread	5
Mushrooms & Truffle Arancini Fried mushroom risotto balls, light garlic mayo	7
Cod Croquettes Served on pepper chutney	10.50
Fried Squid Deep fried squid, light garlic mayo	9.50
Aubergine Parmigiana Aubergine layered with parmesan and tomatoes and Baked	9.50
Tagliatelle Of Cuttle Fish Cuttle fish, white beans, mussels, clams and rocket	12.50
Grilled Octopus On Crispy Polenta	11
Prawns With Chilli, Garlic And Lemon Butter	12

SALADS

Beetroot And Goat Cheese Salad Cooked baby beetroot, toasted walnut, lemon dressing	7
Burrata With Cerry Tomatoes Pesto marinated tomato, burrata	8.5
Classic Caesar Salad (Add Chicken) Gem lettuce, croutons, anchovies, Cesar dressing	9 (12)

PIZZA

Margherita	10
Pepperoni	12.50
Tuna, Cappers, Red Onion	13.50
Calzone Funghi / Ham & Spinach	12/12
Stracchino & Parma Ham	13
Bella Cosa Veggie Mushroom, aubergine, courgette, pepper	13.50
Quatro Formaggi	13.50

Apollo Chicken, mushrooms, Truffle oil, Tomato	12
Ricotta and Porcini Mushroom	13.50
Bella Cosa Diavola Spicy 'Nduja, pepperoni, chicken, green chilli (Charcoal base available on request)	13.50

PASTA

Beef Lasagne Traditional baked beef lasagne, light béchamel	13.50
Tagliatelle Bolognese classic Italian slow cooked beef ragu	13.50
Green Tortelli stuffed with Porcini and truffle	14.50
Pumpkin & pecorino ravioli, butter sage sauce	13.50
Tagliatelle and fresh truffle	14.50
Tagliatelle with swordfish and Pistachio	15.50
Linguine frutti di mare Mix sea food	15

RISOTTO

Funghi Wild mushroom	12.50
Al Nero di Seppia Cuttle fish and squid ink	14
Tomatoes Stuffed with Arborio rice Served with Asparagus and roast potatoes.	13.50

MEAT & FISH

Oven Bake Salmon, Mixed Vegetables	16.50
Pan Fried Sea Bass, Caponata Wild Scottish Sea Bass with aubergine, courgette and potato	17.50
Sword Fish Cartoccio Roasted potatoes, peppers and capers	18.50

Chicken Milanese Breaded & fried thing chicken breast, rocket, cherry tomato and parmesan shaves.	13
Scallops with wild mushroom and Celeriac mash	14.90
Grilled Squid, Hummus & red onion	14.50
Dover Lemon Sole fillet with spinach	19.50
Lamb Cutlet, fregola and pesto sauce Slow cooked Lancashire Lamb Cutlet marinated with mustard and onion, served with Sardinian fregola and Italian basil pesto	15.50
Lamb Rump with White beans and peppers	15.50
Slow cooked Meat Ball on Mash Potato	16.50
8oz Rib eye steak served with pepper corn sauce and rocket salad	21.50
Beef Fillet served with roasted potatoes and crispy leek	22.50

SIDES 5.00

Chips
Sweet potato fries
Mash potato
Roasted potatoes
Garlic spinach
Steamed broccoli
Grilled asparagus
Steamed Green Beans
Button mushrooms

DESSERTS

Home Made Panacotta	6
Home Made Tiramisu	6.50
Home Made Cheesecake	6.50
Ice cream & sorbets	6.50
Home Made Apple Tart (V)	6.50
Home Made Ice Cream (V)	6.50
Home Made Chocolate & Pistachio Mousse	7

V - vegan

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.