

BRING COLLEAGUES, FRIENDS AND FAMILY TOGETHER IN TRUE ITALIAN STYLE WITH A PARTY AT BELLA ITALIA

We celebrate Christmas with traditional Italian passion; mixing authentic food with a warm and lively atmosphere and a heavy dose of genuine Italian hospitality. Our party menus include a wide variety of classic Italian dishes and well-loved favourites, plenty to keep everyone in your party happy. We also offer a special party lunch menu available when you host your party between noon and 5pm. However big or small your party, at Bella we're sure you'll find everything you'll need to celebrate in style.

JOIN US ON CHRISTMAS DAY FOR A SPECIAL ITALIAN FESTA

visit www.bellaItalia.co.uk/xmas
for details of restaurants
open on the 25th

MENU A

2 COURSES FOR £11.95 • 3 COURSES FOR £15.95

ANTIPASTI

A. BRUSCHETTA

Toasted bread topped with marinated plum tomatoes, red onion, basil and fresh rocket leaves.

B. FUNGHI ARROSTO

Mushrooms baked in a creamy mascarpone, spinach and garlic sauce, topped with mozzarella, served with bread.

C. FORMAGGI FRITTI

Mozzarella, fontina and parmesan cheese in breadcrumbs, deep-fried until melted and served with sweet red onion marmellata.

D. CALAMARI

Squid, floured and deep-fried until golden, served with lemon mayonnaise.

SECONDI

A. INSALATA POLLO CESARE

Caesar salad with crisp cos lettuce, herb croutons, shaved parmesan and a sliced chargrilled chicken breast.

B. INSALATA TONNO

Flaked tuna and cannelloni beans, plum tomatoes, pitted olives, red onions, greens beans and a hard boiled egg on a bed of cos lettuce with lemon dressing.

C. QUATTRO STAGIONI

The four seasons; pepperoni, smoked ham, roasted mushrooms and artichokes.

D. LASAGNE AL FORNO

Layers of lasagne with ragu Bolognese and béchamel sauces topped with parmesan.

E. PENNE MARCO POLO

Duck sautéed in a sweet plum sauce with spring onions and sliced mushrooms.

F. FUSILLI POLLO SPINACI

Torn chicken breast, mushrooms and spinach, sautéed in a creamy gorgonzola sauce.

G. RISOTTO ZUCCA

Arborio rice with roasted peppers and butternut squash, topped with shaved parmesan.

DOLCI

A. BANOFFEE ITALIANO

Banoffee with a twist! Slices of banana and caramel sauce on a crisp biscuit base, covered with zabaglione cream and sprinkled with crushed amaretti biscuits.

B. TORTA LIMONE

A zesty and refreshing lemon tart with cream.

C. TIRAMISU

Authentic Italian dessert with light sponge soaked in coffee and marsala wine, layered with mascarpone and zabaglione cream and dusted with cocoa powder.

D. TORTA NAPOLETANA

Smooth and creamy milk and white chocolate mousse, layered upon a rich dark chocolate truffle base served with fresh cream.

MENU B

ANTIPASTI

A. ZUPPA DI BOSCO

Creamy mushroom and rosemary soup with mascarpone and toasted focaccia.

B. SOUFFLÉ DI FORMAGGI

Ricotta and parmesan soufflé on a bed of rocket and plum tomatoes dressed in olive oil.

C. PÂTÉ DI POLLO

Chicken liver pâté and sweet red onion marmellata with toasted ciabatta.

D. COZZE AL VINO BIANCO

Mussels in a cream, white wine and garlic sauce with toasted ciabatta.

SECONDI

A. POLLO DI NATALE

Chicken breast stuffed with sage, onion and cranberries served with all the trimmings.

B. POLPETTONE DI SALMONE

Rustic salmon & slow roasted tomato fishcake with roasted new potatoes, wilted spinach and creamy saffron & tomato sauce.

C. AGNELLO BRASATO

Lamb shank with a sun-dried tomato, rosemary & roasted garlic gravy, herb mashed potato and green beans.

D. RISOTTO DI FUNGHI

Wild mushroom risotto made with Arborio rice, white wine, herbs and wild mushrooms, served al dente and topped with parmesan and rocket.

DOLCI

A. GELATI DI NATALE

Creamy vanilla ice cream served with a warm spicy winter fruit compote.

B. LIMONE GENOVESE

Sticky lemon polenta sponge pudding served warm with crème anglaise.

C. TORTINO MELA

Baked apple and cinnamon crumble with crème anglaise.

D. TORTA ALL'ARANCIA E CIOCCOLATO

Decadent chocolate orange truffle tart.

3 COURSES FOR £19.95

DRINKS SELECTION

VINO

TREVINI, TREBBIANO RUBICONE, EMILIA ROMAGNA.

White - Fresh and fruity, this wine from central Italy has citrus and tropical fruit flavours.

TREVINI, SANGIOVESE RUBICONE, EMILIA ROMAGNA

Red - Smooth, ripe berry fruit.

BIRRA

MORETTI 5.1% A.B.V

Italy's premium export lager.

SPECIAL OFFERS
**BUCKET OF MORETTI -
6 BOTTLES FOR £15**
*130ML BOTTLE OF MORETTI
**PRE-ORDER 4 BOTTLES
OF TREVINI FOR £40**

BOOKING / PRE-ORDER FORM

You can either call us at the restaurant or pop in to see us at any time. Alternatively fill in this form, hand it in to a team member and your restaurant manager will contact you.

NAME _____ TELEPHONE NUMBER _____
ADDRESS _____ COMPANY (IF APPLICABLE) _____
EMAIL _____ PREFERRED DATE & TIME _____
NUMBER OF GUESTS _____

A deposit may be required to secure your booking. An optional 10% service charge will be added to parties of 8 or more.

Buon Natale!

WWW.BELLAITALIA.CO.UK/XMAS