



STARTERS

BREAD & *better* FOCACCIA*

Rosemary & sea salt focaccia served warm with house whipped butter & accompanied by the finest extra virgin olive oil for dipping. (V)

7

**All profits from this dish are donated to local Hamilton charities, making every bite a contribution to our community.*

RIBOLLITA SOUP

This hearty Tuscan classic is made with slow-cooked cannellini beans, Tuscan kale, and rustic bread simmered in a rich San Marzano tomato broth. It is finished with a drizzle of extra virgin olive oil and a sprinkle of freshly grated Parmigiano. It is comforting, earthy, and deeply satisfying. (V)(GF)

8

INSALATA CAMPAGNA

Baby gem lettuce, shaved fennel, pickled shallots, and Sicilian capers, orange segments, tossed in a garden herb vinaigrette and topped with ricotta salata and rosemary focaccia croutons. (V)

18

INSALATA BEET AND GOAT CHEESE

Roasted red and golden beets, frisée, and candied walnuts are dressed in a wild honey-citrus vinaigrette. Creamy goat cheese and a drizzle of olive oil give it a vibrant, balanced flavour. (V)(GF)

19

CAPRESE MODERNA

Ripe heirloom tomatoes, hand-pulled local mozzarella, Cerignola olive salsa, and wild basil oil, lightly dressed with a reduction of Modena balsamic and Maldon sea salt. (V)(GF)

21

INSALATA CESARE

Crisp baby gem lettuce, crispy pancetta, garlic, and rosemary croutons are topped with a luxurious Parmigiano-Reggiano dressing and finished with fresh lemon zest and Sicilian anchovies.

17

ANTIPASTI

ARANCINI

Smoked scarmoza, fennel pollen, saffron cream. (V)

14

BURRATA & PROSCIUTTO SAN DANIELE

Creamy burrata paired with thinly sliced, 24-month-aged Prosciutto di San Daniele, served with rosemary tigelle bread and finished with a seasonal mostarda of apricot and cherry.

24

TUNA CRUDO

Sliced ahi tuna with a citrus-ginger dressing, finished with grappa, pink grapefruit, pomegranate seeds, and sea salt. (GF)

19

CALAMARI

Grilled calamari with sautéed fennel sausage is served over a vibrant cherry tomato, olive, and caper salsa. Finished with a drizzle of extra virgin olive oil, fresh lemon zest, and chilli flakes for a touch of heat. (GF)

24

BELLA MEATBALLS

Tender veal, beef & pork meatballs, slow-cooked in San Marzano tomato sauce, topped with grated Parmigiano, served with a drizzle of aged olive oil.

16

CARPACCIO

Thin slices of aged beef paired with shaved Pecorino, fresh horseradish crema, and a drizzle of balsamic reduction. Served with wild arugula dressed with black truffle olive oil. (GF)

24

ROASTED ARTICHOKE & SPINACH

Creamy roasted artichoke and spinach dip, served warm with garlic-brushed pizza bread. (V)

17

EGGPLANT PARMIGIANA

Layers of roasted eggplant, Fior di Latte, fresh ricotta, Parmigiano, San Marzano tomatoes, baked to perfection and served with a fresh basil oil drizzle. (V)

16

MARINATED OLIVES

House marinated olives, herb-infused olive oil, crushed chili flakes, crispy garlic. (V)(GF)

9



Classica ITALIANI

FETTUCCHINE ALFREDO

For an elegant, timeless dish, handmade fettuccine tossed in a creamy Parmigiano Reggiano sauce, finished with freshly cracked black pepper. (V)

21

SPAGHETTI POMODORO

Spaghetti in a rich San Marzano tomato sauce. Finished with basil pesto and Parmigiano Reggiano. (V)

16

Add 3 Bella meatballs + 8

CHICKEN PARMIGIANA

Crispy breaded chicken, layered with local burrata and San Marzano tomato sauce, served with spaghetti pomodoro and fresh Genovese basil pesto.

32

LASAGNE BOLOGNESE

Layers of handmade pasta, rich beef veal and pork Bolognese sauce, béchamel, and Parmigiano, baked to golden perfection.

24



(V) Vegetarian
(GF) Gluten-Free

CIAO BELLA
ITALIAN KITCHEN & BAR



PRIMI

**GNOCCHI
AL TARTUFO**

Soft, pillowy gnocchi dressed in a decadent black truffle and Parmesan fondue and topped with freshly shaved black truffle. (V)

28

**PAPPARDELLE
AL CINGHIALE**

Wide ribbons of fresh pappardelle are served with a rich wild boar ragù, slowly braised with red wine, juniper berries, and Tuscan herbs. The dish is finished with pecorino Toscano and extra virgin olive oil.

28

**RAVIOLI
DI ZUCCA E AMARETTI**

Delicate handmade ravioli filled with roasted butternut squash, amaretti, and ricotta, served in a brown butter sage sauce and garnished with toasted pine nuts and Parmigiano. (V)

25

**TAGLIOLINI
AL NERO FRUTTI DI MARE**

Fresh squid ink pasta is tossed with succulent prawns, sweet clams, and tender calamari in a garlic and white wine sauce. A touch of Calabrian chilli and fresh parsley bring the sea to life on the plate.

34

**PENNE
ALLA VODKA AMATRICIANA**

Penne pasta in a creamy vodka-tomato sauce infused with crispy guanciale and a hint of chilli and finished with Pecorino Romano crema offers a decadent, savoury twist on the classic Amatriciana.

26

**ORECCHIETTE
CON CIME DI RAPA**

Handmade orecchiette pasta with tender broccoli rabe, simmered in chicken stock with garlic and chilli flakes and finished with Pecorino Romano for Puglia's bold, flavorful taste.

25

**Gluten free pasta with up charge.



PIZZA
NAPOLETANA
Classica

MARGHERITA

San Marzano tomato, local fresh mozzarella, fresh basil, and a drizzle of the finest olive oil—perfection on a plate. (V)

17

PROSCIUTTO DI PARMA

Aged Prosciutto di Parma, wild arugula, Grana Padano, Fior di Latte, and extra virgin olive oil atop a perfectly baked crust.

24

MUSHROOM AND TRUFFLE

Wild mushrooms, black truffle cream, Fior di Latte, and grated parmesan—a luxurious, earthy combination. (V)

23

GRILLED VEGETABLE

Grilled seasonal vegetables, smoked scamorza, San Marzano tomato, aged balsamic drizzle, and Parmigiano on a light, crispy crust. (V)

21

CALABRESE

Spicy soppressata, fennel sausage, Calabrian chillies, San Marzano tomato and marinated olives with a touch of oregano and fresh basil are bold and fiery.

23

SECONDI

BRANZINO

Mediterranean sea bass fillets are pan seared and served with a lemon-basil emulsion, seasonal vegetables and roasted potatoes (GF)

29

OSSO BUCO MILANESE

Tender veal shank slow-braised in rich white wine and vegetable broth. Served with creamy saffron risotto infused with Parmigiano-Reggiano and finished with a fresh gremolata of lemon zest, garlic, and parsley. Experience the depth of flavour that only slow cooking can achieve.

38

CHICKEN PICATTA

Sautéed chicken breast in a lemon caper sauce with fresh herbs and white wine. Served with your choice of roasted potatoes and vegetables or fresh pasta.

28

**BISTECCA FIORENTINA
(FOR 2)**

24 oz. Porter house steak, dry-aged and grilled to perfection, served with wild rosemary potatoes, roasted garlic, rapini and a rich Chianti reduction. (GF)

76

SICILIAN PAN PIZZA

GENOVESE

Fragrant Genovese basil pesto, roasted cherry tomatoes, toasted pine nuts, and creamy Fior di Latte on a pillowy crust. A sprinkle of Parmigiano and fresh basil adds vibrant colour and flavour. (V)

20

CARBONARA

Inspired by the Roman classic: crispy pancetta, cracked black pepper parmesan egg cream, and Fior di Latte. The thick pan-style crust captures every indulgent bite.

23

GOAT AND PEAR

Goat cheese, thinly sliced pears, caramelized onions, and toasted walnuts are served with a drizzle of wildflower honey and a touch of fresh thyme for a sweet and savoury balance. (V)

22

