



ANTIPASTI & INSALATE

开胃菜和色拉

Frittura di calamari Deep-fried squid with tartare sauce 炸鱿鱼配塔塔酱	¥80	 Antipasto della mamma Selection of Italian cold cuts 妈妈特选火腿拼盘	¥160
Salmone affumicato Smoked salmon with rocket salad 烟熏三文鱼配芝麻菜和柠檬汁	¥90	Vitello tonnato Thin slices of veal with tuna sauce 熟小牛肉薄片配吞拿鱼酱	¥85
 Insalata di polipo Octopus with cherry tomatoes and celery 八爪鱼配樱桃番茄, 芹菜色拉	¥95	Prosciutto San Daniele con carciofi, olive e capperi San Daniele ham with artichokes, olives and capers 圣丹尼火腿配洋蓟, 橄榄和木瓜柳	¥100
Arancino di riso Deep-fried rice stuffed with mozzarella and Bolognese sauce 油炸肉酱芝士米饭团	¥75	 Melanzana alla parmigiana Deep fried eggplants with mozzarella, tomato sauce, fresh basil and parmesan cheese 意式烘烤茄子配莫扎里拉干酪, 番茄酱, 新鲜罗勒, 帕玛森奶酪	¥85
Carpaccio di manzo Beef carpaccio with rocket salad 生牛里脊肉配芝麻菜	¥80	Caprese Mozzarella and fresh tomato with basil dressing 莫扎里拉干酪配新鲜番茄, 罗勒汁	¥100
Bruschetta "Bella Napoli" Typical Neapolitan bruschetta with oregano, garlic, cherry tomatoes, basil, anchovies and extra virgin olive oil 传统那不勒斯烤面包片配披萨草叶, 大蒜, 樱桃番茄, 罗勒叶, 银鱼柳, 特级初榨橄榄油	¥60	Capricciosa Mixed salad with black olives, green beans, cucumber and artichokes in wine vinegar dressing 什锦色拉配黑橄榄, 刀豆, 黄瓜, 洋蓟拌以酒醋汁	¥65
Bresaola Air-dried beef with rocket salad, and lemon dressing 风干牛肉片配芝麻菜, 柠檬汁	¥85	 Bella Napoli Lettuce and rocket salad, cherry tomatoes, mozzarella and San Daniele ham 色拉配芝麻菜, 樱桃番茄, 莫扎里拉干酪, 圣丹尼火腿	¥95

LE ZUPPE 汤

 Brodetto di pesce Spicy seafood soup 辣海鲜汤	¥95	Zuppa di zucca Pumpkin soup 奶油南瓜汤	¥60
Zuppa di fagioli e salsiccia Pasta beans and sausage soup 意粉芸豆香肠汤	¥65	Zuppa di funghi Mushroom soup 奶油蘑菇汤	¥60
 Minestrone Traditional minestrone with basil pesto 意式蔬菜汤	¥60		

PASTE 意大利面

Choose a pasta with your favourite sauce: spaghetti, linguine, capellini, penne, fusilli

所有酱汁可换选意大利面: 实心长面, 实心长扁面, 天使细面, 尖通心粉, 螺旋形面条



For wholewheat pasta (penne and spaghetti) additional charge of 20rmb

若采用全麦意大利面(短尖通心粉或实心长面), 需另加 20 元

- | | |
|--|--|
| <p> Paccheri alla vesuviana ¥90
Large tube pasta with capers, olives, cherry tomato sauce and chili
意式大通心粉配水瓜柳, 橄榄, 樱桃番茄酱和辣椒</p> | <p> Bucatini all'amatriciana ¥95
Bucatini pasta with onion, bacon and tomato sauce
意大利小水管通心面配洋葱, 培根, 番茄酱</p> |
| <p> Casarecce con salsiccia e pancetta ¥95
Rustic homestyle pasta with sausage, bacon and tomato sauce
意式实心短面配香肠, 培根和番茄酱</p> | <p>Pesto genovese ¥90
Basil pesto sauce
罗勒酱</p> |
| <p> Linguine ai frutti di mare ¥120
Linguine with seafood, cherry tomatoes and chili
意式长扁面配海鲜, 樱桃番茄和辣椒</p> | <p>Siciliana ¥85
Eggplant, ricotta cheese and tomato sauce
茄子, 利可塔芝士和番茄酱</p> |
| <p>Spaghetti alle vongole ¥95
Spaghetti with clams
意式长面配蛤蜊</p> | <p>Sciué sciué ¥75
Extra virgin olive oil with garlic, chili and parsley
大蒜, 橄榄油, 辣椒, 西芹末</p> |
| <p>Calamarata con salmone affumicato e caviale ¥135
Calamarata pasta with smoked salmon, caviar, creamy sauce
意式短粗管通心粉配烟熏三文鱼, 鱼子酱, 佐奶油酱汁</p> | <p>Puttanesca ¥80
Anchovies, capers, black olives and tomato sauce
凤尾鱼, 水瓜柳, 黑橄榄, 番茄酱</p> |
| <p>Porcini e scampi ¥110
Porcini mushrooms and prawns
牛肝菌, 大虾</p> | <p>Carbonara ¥85
Onion, egg, bacon and parmesan cheese
洋葱, 鸡蛋, 培根, 帕玛森奶酪</p> |
| <p>Pomodoro e basilico ¥75
Tomato sauce and fresh basil
番茄酱, 新鲜罗勒</p> | <p>Bolognese ¥85
Minced pork and veal with tomato sauce
精选特制牛肉, 猪肉肉酱配番茄酱</p> |

Paste fatte in casa e Risotto - Homemade Pasta and Risotto

自制意大利面和意大利米饭

- | | |
|---|---|
| <p> Ravioli ¥110
Ravioli stuffed with ricotta cheese and spinach with choice of sauces: tomato sauce or butter and sage sauce
意式水饺内裹利可塔芝士和菠菜馅, 可选酱汁: 番茄酱或黄油鼠尾草酱</p> | <p>Risotto con salsiccia e radicchio ¥95
Risotto with sausage and red chicory
意大利米饭配香肠, 红叶菜</p> |
| <p> Gnocchetti della mamma con salsiccia e carciofi ¥95
Gnocchetti with sausage, artichoke and tomato sauce
传统意式圆子配香肠, 洋蓟, 番茄酱</p> | <p>Risotto ai frutti di mare ¥120
Risotto with seafood
意大利米饭配海鲜</p> |
| <p> Gnocchi di patate alla sorrentina ¥95
Potato gnocchi with mozzarella and tomato sauce
意式土豆圆子配莫扎里芝士, 番茄酱, 罗勒叶</p> | <p>Tortelloni ¥110
Homemade tortelloni stuffed with bolognese sauce, San Daniele ham, parmesan cheese, choice of sauces: bolognese sauce or cream and ham or butter and sage sauce
意式馄饨裹秘制肉酱, 圣丹尼火腿, 帕玛森芝士, 可选肉酱汁或奶油火腿酱或黄油鼠尾草酱</p> |
| <p>Lasagna ¥90
Traditional lasagna with mozzarella cheese and Bolognese sauce
传统意式千层肉酱面</p> | |

SECONDI - MAIN COURSE

主食

<p>Salmone Grilled salmon with lemon and white wine sauce and seasonal vegetables 烤三文鱼配柠檬白酒汁, 配时令蔬菜</p>	¥130	<p> Costata di manzo 1kg Grilled beef T-bone steak 扒T骨牛排</p>	¥880
<p>Baccalà Baked cod fish fillet with olives, capers, pinenuts, cherry tomatoes, baked potatoes and raisins with seasonal vegetables 烤鳕鱼配橄榄, 水瓜柳, 松仁, 樱桃番茄, 烤土豆, 葡萄干, 配时令蔬菜</p>	¥180	<p>Controfiletto di manzo 250/600gr Grilled ribeye 扒谷饲肉眼牛排</p>	¥260/650
<p> Filetti di branzino al cartoccio Baked seabass fillet en papillote with aromatic herbs and seasonal vegetables 烤海鲈鱼片配香草和时令蔬菜</p>	¥130	<p>Filetto di manzo 250gr Grilled beef tenderloin 秘制扒牛腰肉 Served with seasonal vegetables 配时令蔬菜 Choice of sauces: mushroom or black pepper 可选酱汁: 蘑菇汁或者黑胡椒汁</p>	¥260
<p>Involentino di pesce Rolls of seabass stuffed with squid, shrimps, parsley and garlic with seasonal vegetables 海鲈鱼卷配墨鱼, 虾仁, 西芹, 大蒜, 配时令蔬菜</p>	¥150	<p>Costolette di agnello al rosmarino Grilled lamb ribs with rosemary and seasonal vegetables 扒精选羊排配迷迭香和时令蔬菜</p>	¥160
<p> Fritto misto di pesce Deep-fried seafood (squids, cuttlefish and prawns) accompanied with green salad 意式炸海鲜拼盘(鱿鱼, 小墨鱼, 大明虾) 搭配新鲜色拉</p>	¥190	<p>Saltimbocca alla romana Pan-fried veal escalopes with ham, sage and white wine sauce with seasonal vegetables 精选煎小牛肉配火腿, 鼠尾草, 白酒汁, 配时令蔬菜</p>	¥120
<p>Casseruola di frutti di mare (min 2 persons) Casserole of seafood (squid, cuttlefish, prawns, octopus, shrimps, clams, mussels) 意式海鲜煲(鱿鱼, 小墨鱼, 大明虾, 虾仁, 八爪鱼, 蛤蜊, 青口贝), 建议2人分享</p>	¥295	<p>Cotoletta alla milanese Breaded veal escalopes with seasonal vegetables 煎小牛肉片裹面包糠, 配时令蔬菜</p>	¥110
<p>Salsiccia alla griglia Grilled pork sausage served with green salad 特色烤香肠配新鲜色拉</p>	¥100	<p>Pollo Roasted organic chicken with lemon and thyme sauce, accompanied with seasonal vegetables 秘制烤有机去骨鸡腿肉配柠檬百里香汁, 配时令蔬菜</p>	¥110





Bella Napoli's Favourite

美丽那波利特色

PIZZE

披萨

- Marinara** ¥80
Tomato sauce, garlic, oregano, anchovies and parmesan cheese
番茄酱, 蒜, 比萨草叶, 凤尾鱼, 帕玛森奶酪
- Margherita** ¥90
Tomato sauce, mozzarella, fresh basil and parmesan cheese
番茄酱, 莫扎里拉干酪, 新鲜罗勒, 帕玛森奶酪
-  **Contadina** ¥125
Mozzarella, cherry tomatoes, rocket salad, San Daniele ham and parmesan cheese
莫扎里拉干酪, 樱桃番茄, 芝麻菜, 圣丹尼火腿, 帕玛森奶酪
- Diavola** ¥105
Tomato sauce, mozzarella, fresh basil, spicy salami, olives and parmesan cheese
番茄酱, 莫扎里拉干酪, 新鲜罗勒, 萨拉米辣香肠, 橄榄, 帕玛森奶酪
- Capricciosa** ¥115
Tomato sauce, mozzarella, fresh basil, cooked ham, mushroom, sausage, olives and parmesan cheese
番茄酱, 莫扎里拉干酪, 新鲜罗勒, 火腿, 蘑菇, 香肠, 橄榄, 帕玛森奶酪
- Quattro stagioni** ¥115
Tomato sauce, mozzarella, fresh basil, mushroom, artichokes, salami, cooked ham and parmesan cheese
番茄酱, 莫扎里拉干酪, 新鲜罗勒, 蘑菇, 洋葱, 萨拉米辣香肠, 火腿, 帕玛森奶酪
-  **Friarielli e salsiccia** ¥120
Typical Neapolitan pizza with mozzarella, broccoli rabe, sausage and chili
那不勒斯特色披萨配莫扎里拉干酪, 芥蓝菜, 香肠, 辣椒粉
-  **Rustico** ¥135
Pizza roll stuffed with sausage, porcini mushrooms
意式披萨卷香肠, 牛肝菌
-  **Pizza di Guido - Guido's favorite** ¥115
Mozzarella, cherry tomatoes, spicy salami, anchovies and parmesan cheese
老板披萨 - 莫扎里拉干酪, 樱桃番茄, 萨拉米辣香肠, 凤尾鱼, 帕玛森奶酪
- Pizza del console - consul's favorite** ¥135
Tomato sauce, mozzarella, olives, capers, cherry tomatoes, fresh basil and parmesan cheese
总领事披萨 - 番茄酱, 莫扎里拉干酪, 橄榄, 水瓜柳, 樱桃番茄, 新鲜罗勒, 帕玛森奶酪
-  **Bella Napoli** ¥115
Mozzarella, potatoes, sausage, porcini mushrooms and parmesan cheese
莫扎里拉干酪, 土豆, 香肠, 牛肝菌, 帕玛森奶酪
- Ortolana** ¥95
Tomato sauce, mozzarella, fresh basil, mushrooms, eggplants, zucchini and parmesan cheese
番茄酱, 莫扎里拉干酪, 新鲜罗勒, 蘑菇, 茄子, 节瓜, 帕玛森奶酪
- Calzone** ¥105
Tomato sauce, mozzarella, cooked ham, ricotta and parmesan cheese
番茄酱, 莫扎里拉干酪, 火腿, 利可塔芝士, 帕玛森奶酪
-  **Pulcinella** ¥125
Half calzone stuffed with mozzarella, cooked ham, half pizza with tomato sauce, mozzarella, basil and parmesan cheese
双拼披萨 - 1/2莫扎里拉干酪和火腿, 1/2番茄酱, 莫扎里拉干酪, 罗勒和帕玛森奶酪
- Focaccia** ¥55
Pizza bread with oregano, extra virgin olive oil and parmesan cheese
意大利面包配比萨草叶, 橄榄油和帕玛森奶酪

For extra mozzarella, San Daniele ham or extra meat topping, additional charge of 40 rmb.

Additional charge of 10 rmb per extra vegetable topping.

Take two of your favorite pizza's and combine them into one! Price of more expensive pizza + 20rmb.




所有披萨若需另加莫扎里拉干酪、圣丹尼火腿或另加任一肉类配料需另付40元,

另加每一蔬菜配料, 需另付10元。

若选择两种口味双拼成一个披萨, 以相对高的价格结算, 且另加20元。

DESSERT

甜点

Panna cotta <i>Homemade panna cotta with vanilla flavor and blueberries coulis</i> 自制香草奶油布丁配蓝莓酱	¥65	 Pizza con Nutella 榛果巧克力酱	¥70
Torta di mele con gelato <i>Homemade apple tart with ice cream</i> 自制苹果塔配冰淇淋	¥75	Tartufo amaretto <i>Almond liqueur truffle ice cream</i> 塔图佛冰淇淋	¥70
 Pastiera napoletana <i>Typical homemade Neapolitan cake</i> 自制那不勒斯时果蛋糕	¥80	Cassata siciliana <i>Traditional Sicilian ice cream with candied fruits</i> 传统西西里式水果粒冰淇淋	¥70
 Cannolo siciliano <i>Typical homemade Sicilian crisp pastry stuffed with creamy ricotta cheese and candied fruits</i> 自制西西里式酥脆卷配利可塔奶酪和水果粒	¥85	Sorbet (2 scoops) <i>Lemon, green apple, passion fruit</i> 雪芭(2个球) 柠檬味青苹果味百香果味	¥60
Salame di cioccolato coulis di fragole <i>Homemade chocolate roll filled with biscuits with strawberries coulis</i> 自制巧克力卷配草莓酱	¥60	Gelato(2 scoops) <i>Ice cream: vanilla, chocolate, strawberry</i> 冰淇淋: 香草, 巧克力, 草莓	¥60
Mousse al cioccolato <i>Home made chocolate mousse</i> 自制巧克力慕斯	¥60		



Bella Napoli's Favourite

美丽那波利特色