Bella Mia

Pizzeria

Aperitivos - Appetizer

TWEETY	6.00€
SPRITZ	6.00€
AMERICANO	6.00€
NEGRONI	6.00€
NEGRONI SBAGLIATO	6.00€
PORTO TÓNICO	6.00€

Bebidas - Soft Drinks

PEPSI (NORMAL OU ZERO)	2.50€
7-UP	2.50€
SUMOL LARANJA ORANGE SPARKLING DRINK	2.50€
ICED TEA (PÊSSEGO, LIMÃO) PEACH OR LEMON	2.50€

Águas - Waters

ÁGUA SEM GÁS (0.5L) WATER / AGUA / EAU	2.00€
ÁGUA COM GÁS (0.25L) SPARKLING WATER / AGUA CON GAS / EAU GAZEUSE	1.50€
ÁGUA COM GÁS (0.75L) SPARKLING WATER / AGUA CON GAS / EAU GAZEUSE	3.00€
FRIZE LIMÃO (0.25L) LEMON SPARKLING WATER	1.50€
ÁGUA TÓNICA (0.20L) TONIC WATER	2.50€

Cervejas - Beers

SIDRA	3.50€
ESTRELLA DAMM (0.33L)	2.50€
ESTRELLA DAMM (0.50L)	3.50€
VOLL/BOCK DAMM (0.25L)	2.50€
FREE DAMM (0.25L)	2.00€
ESTRELLA INEDIT (0.33L)	4.00€
CORONA (0.33L)	4.00€
LEFFE BLONDE (0.33L)	4.50€
HEINEKEN (0.25L)	2.50€
FRANZISKANER (0.5L)	5.50€
GUINESS DRAUGHT (0.44L)	5.00€
BITBURGER (0.33)	4.50€
NASTRO AZZURRO (0.33L)	4.00€
PERONI G. RESERVA (0.33L)	5.00€
MENABREA	5.00€

Sumos - Juices

LARANJA (Natural)	3.50€
LIMONADA (Natural)	3.00€
SUMO DE PÊRA	2.50€
SUMO DE PÊSSEGO	2.50€
SUMO DE MANGA	2.50€

Vinho Tinto

Red Wine

PIGNOLO RAGUTA		21.00€
RIPASSO VALPOLICELLA		25.00€
CHIANTI DOC		16.00€
VILA REAL RESERVA	4.00€	13.00€
NERO D'AVOLA		17.00€
LAMBRUSCO		11.00€
PRIMITIVO	6.00€	19.00€

Vinho Branco

White Wine

CHARDONNAY VITESE		20.00€
PROSECCO		16.00€
CAVA (220ML)		8.00€
FIANO PUGLIA		13.00€
VILA REAL RESERVA	4.00€	13.00€

Os preços incluem IVA à taxa legal em vigor.

Spirits

	5cl
LIMONCELLO	3.00€
PORTO BIANCO	4.00€
PORTO RUBY	5.00€
PORTO TAWNY	6.00€
MARTINI ROSSO	4.00€
MARTINI BIANCO	4.00€
CAMPARI ROSSO	5.00€
LICOR BEIRÃO	3.50€
GIN BOMBAY	5.00€
GIN GORDON	5.00€
GIN HENDRICK'S	7.00€
GIN TANQUERAY	5.50€
RUM BACARDI WHITE	5.00€
RUM PAMPERO	6.00€
RUM BARCELÓ	7.00€
RUM BRUGAL	6.00€
CARDHU	7.00€
JACK DANIELS	6.00€
J.W. RED LABEL	5.00€
BAILEYS	6.00€
GRAPPA DEL VECCHIO	3.50€
GRAPPA POLI	7.00€
CRF	5.00€
ABSOLUT VODKA	5.00€
SAMBUCA	4.00€

Caféteria - Coffee House

EXPRESSO	1.50€
EXPRESSO DUPLO	3.00€
EXPRESSO AMERICANO	1.50€
DESCAFEINADO	1.50€
PINGO- MACCHIATO	1.80€
MEIA DE LEITE	2.50€
CAPPUCCINO	3.50€
LATTE MACHIATTO	3.00€
CHÁ/TEA Green, Earl Grey, E. Breakfast, Red Fruits, Camomille	2.50€

Os preços incluem IVA à taxa legal em vigor.

THE DOUGH OF ALL OUR PIZZAS IS HIGHLY DIGESTIBLE, FERMENTING SLOWLY FOR AT LEAST 24 HOURS!

FOOD ALLERGENS BROUCHURE IS AVAILABLE UNDER CUSTOMER REQUEST.

Appetizers

FOCACCIA	5.00€
OLIVES	3.50€

Italian Antipasto

options

Italian Antipasto with Sundried Tomatoes, Grilled Red Peppers, Olives, Eggplants and Zucchini in homemade preserve, Cheeses and Cold Meats.

13.00€ 19.00€

Burrata 14.00€

Italian fresh Burrata (150 g), Arugula, Baked Confit Tomato and Truffle Oil.

Boards

ALL OUR BOARDS ARE SERVED WITH HOMEMADE BREAD!

COPPA	12.00€	PROSCIUTTO COTTO	12.00€
VENTRICCINA PICCANTE	12.00€	FINOCCHIONA SALAMI	12.00€
PORCHETTA IGP	12.00€	ROLLED PANCETTA	12.00€
SPECK IGP	12.00€	BRESAOLA	14.00€
MORTADELLA IGP	12.00€	S.DANIELE	15.00€

Board of 3 cheeses 14.00€

(chef choice)

Board of 3 Cold meats 14.00€

(chef choice)

Board of 2 Cheeses and 2 Meats 16.00€

(chef choice)

Insalate

SALAD BOWL MADE WITH FRESHLY BAKED BREAD...

Despensa 14.50€

Mixed Greens, Rocket Salad, Grana Padano, Cherry Tomatoes, Smoked Scamorza, Walnuts, Sundried Tomatoes, Crispy Fried Onion, Apple and Balsamic Vinegar Cream.

Bella Mia! 14.50€

Mixed Greens, Rocket Salad, Burrata, S. Daniele Ham, Cherry Tomatoes, Olive and Balsamic Vinegar Cream.

Nordica 16.50€

Lattuce, Baby spinach, Dill Marinate Salmon, Wallnuts, Goat Cheese, Honey, Crispy fried onion, Extra Virgin Olive Oil, and Cider Vinagar.

Focacce

Bologna 7.00€

Mortadella, Stracciatella and Pistachios.

Bari 6.00€

Caramelized onions, Tuna fish, Black olives and Capers.

D'aniele 8.00€

S. Daniele ham, Rocket, Stracciatella.

Mediterraneo 9.00€

Marinate salmon, Mascarpone and Zucchini in homede preserve.

Deserts

Panna Cotta 5.00€

Milk Cream, Red Fruits, Apple and Granola.

Tiramisú 6.00€

Mascarpone Cheese, Eggs, Savoiardi, Coffee, Chocolate and Powder Cocoa.

Pizza Nutela 10.00€

Nuts, Nutella, Salt Flower

Minimum consumption: one main course per person (choose from: Pizzas, Salads, Platters or Burrata); does not apply to children under 12 years old. Prices include VAT at the current legal rate.

WE HAVE VEGAN AND LACTOSE FREE MOZZARELLA

Red Pizzas

All Red Pizzas include S. Marzano Tomato Puree and Fresh Mozzarella "Fior di latte"

Toscana 15.00€
"Finocchiona" Sausage and Pecorino Toscano Cheese.

Emilia Romagna 15.00€
Milk Cream, Mortadella and Roasted Pistachios.

Val D'Aosta 14.00€
Cooked Ham and Fresh Mushrooms.

Marche 13.00€
Eggplant Homemade Preserve and Provolone Cheese.

Sardegna 15.00€
Artichokes and Muggil "Bottarga".

Molise 14.00€
Spicy "Ventricina" Sausage and Provolone Cheese.

Puglia 16.00€
Rocket salad, Fresh Burrata and Sundried Tomatoes.

Basilicata 14.00€
Smoked "Scamorza" Cheese and "Coppa" Ham.

Calabria 14.00€
"Nduja Calabrese" and Provolone Cheese.

Sicilia 13.00€
Anchovies, Sundried Tomatoes, Capers and Olives.

Campania 12.00€
Grana Padano cheese and Fresh Basil leaves.

Abruzzo 15.00€
"Guanciale"(Pork Cured Cheek), Onion and Pecorino Romano Cheese.

Friule-Venezia Giulia 16.00€
S. Daniele Ham and Parmigiano Cheese - 22 Months.

Veltellina 16.00€
Bresaola (Cow Ham), Rocket salad, Grana Padano cheese, Lemon juice.

Vaticano 17.00€
Dill Marinated Salmon, Mascarpone and "Scapece" Courgette (italian traditional homemade preserve).

San Marino 17.00€
Rolled Pancetta, Milk Craem, Grana Padano Cheese, Crispy Fried Onion and Baby Spinach.

White Pizzas

All white pizzas include Milk Cream and Mozzarella

Lombardia 14.00€
Cheeses: Gorgonzola, Grana Padano and Smoked "Scamorza"

Liguria 13.00€
Semi-Dry Tomatoes(Red and Yellow), Genovese Pesto and Wallnutss

Veneto 13.00€
"Radiccho" (Red Chicory), "Taleggio" Cheese and Wallnuts.

Piemonte 15.00€
Truffle Sausage, Truffle Oil, Rocket Salad, Grana Padano Cheese.

Lazio 14.00€
"Guanciale"(Pork cured Cheek), Pecorino Romano Cheese, Egg.

Trentino - Alto Adige 14.00€
Smoked"Scamorza" Cheese, Speck (Smoked Raw Ham) and Asparagus Cream.

Umbria 14.00€
Smoked "Scamorza" Cheese, Porchetta (Savory, Fatty Roasted Pork), Potato, Rosmary.

Extras

+2.00€

- Tomato purée
- Mozzarella fior di latte
- Mushrooms
- Olives
- Egg
- Milk Cream
- Fresh onion
- Balsamic Cream
- Potato
- White truffle oil

+4.00€

- Stracciatella 100 gr.
- Parmigiano Regiano
- Pecorino Toscano
- Pecorino Romano
- Pistachios
- Semi-Dried tomatoes
- Coppa ham
- Prosciutto S.Daniele
- Bresaola
- Genovese Pesto
- Bottarga
- Tunafish
- Dill Marinated Salmon

+3.00€

- Fresh Basil
- Artichokes
- Cold Meats
- Asparagus Cream
- Sundried Tomatoes
- Eggplant
- Baby Spinach
- Rocket salad
- Walnuts
- Anchovies
- Gorgonzola
- Grana Padano
- Taleggio
- Provolone Cheese
- Smoked Scamorza
- Cherry tomato
- Red Radicchio
- Red Bell Peppers

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Visit our other concepts!

A despensa

Rua Conde de Vizela 141, 4050-640, Porto

PORTO, 2022

GRAZIE MILLE

PASTA, PIZZA E VINO

Rua de Cedofeita I, 4050-166 Porto

Pasta, Amore e Fantasia

MERCADO BEIRA RIO - AV. RAMOS PINTO 148, 4400-261, V.N. GAIA