

Bella &
GEORGY

Bella has always been known for handmade pasta, carefully selected wines, and timeless Italian dining.

Then, Bella met Georgy.

Where Bella celebrates the artistry of Italian cuisine, Georgy is drawn to the primal beauty of fire. His passion lies in flame-grilled meats, wood-fired cooking and bold, honest flavours that transform every meal into a feast.

Together, they bring two distinct crafts into one experience. By day, Bella's handmade creations take centre stage. As evening falls, Georgy's fire comes alive. Though each has their own signature, their worlds naturally intertwine, creating a dining experience that balances elegance with boldness, tradition with theatre. Bella & Georgy marks the next chapter of Bella—where two stories, two crafts, and one table come together.

The Legend

Gluten	Dairy	Egg	Nuts	Fish
Shellfish	Alcohol	V Vegetarian	MP Market Price	

Please speak to your server about any allergy or dietary requirement. Our kitchen handles wheat, egg, shellfish and nuts daily, and we cannot guarantee any dish is free from traces.

The Day



I roll the pasta before the sun's properly up.
Georgy sleeps in; his fire doesn't wake till evening.

— Bella

While You Sit

Bella's Signature Dip (V) · Gluten · Dairy	36
homemade focaccia, ORO extra virgin olive oil, aromatics & herbs	
Panzanella Salad (V) · Gluten · Dairy	32
cherry tomato, house vinaigrette, crouton	
Burrata (V) · Dairy · Nuts	58
lemon peach vinaigrette, mixed herbs & greens, seeds & nuts	
Fritto di Mare Gluten · Dairy · Shellfish · Fish	36
market seafood, yuzu	
Pumpkin Soup (V) · Gluten · Dairy · Nuts	26
bread of the day	
Forest Mushroom Soup (V) · Gluten · Dairy	24
bread of the day	

The Eggs

The best part of any morning, even a late one

Caprese Panini	(V) · Gluten · Dairy · Egg · Nuts	22
scrambled egg, mozzarella, basil pesto, arugula, homemade focaccia		
Escalivada Toast	(V) · Gluten · Dairy · Egg · Nuts	24
poached egg, romesco, burnt leek, smoked ricotta, homemade focaccia		
Eggs in Purgatory	(V) · Gluten · Dairy · Egg	26
baked egg, pomodoro, stracciatella, sweet basil, ciabatta		
Truffle Toast	(V) · Gluten · Dairy · Egg	38
poached egg, sautéed mushroom, fresh truffle, homemade focaccia		
Avocado & Smoked Salmon	Gluten · Dairy · Egg · Fish	38
poached egg, ulam pesto, homemade focaccia		
Charcuterie Panini	Gluten · Dairy · Egg	42
veal mortadella, smoked turkey ham, scrambled egg, mozzarella, pickled shallot, onion jam, ciabatta		
Steak & Eggs	Dairy · Egg	190
black angus, fried egg, beef jus, roast potato, herb salad		

Rolled This Morning

Bella's Pasta



Cecina Carbonara/ Pici Gluten · Dairy · Egg 44/ 62

beef cecina, egg yolk, grana padano, black pepper

Pesto Genovese/ Tagliatelle (V) · Gluten · Dairy · Egg · Nuts 32/ 46

basil pesto, grana padano, pangrattato

Clams Vongole/ Tagliolini Gluten · Dairy · Egg · Shellfish · Alcohol 36/ 52

clams, white wine, arugula

Beef Ragù/ Rigatoni Gluten · Dairy · Egg · Alcohol 44/ 62

minced beef, tomato, red wine, grana padano

Culurgiones (V) · Gluten · Dairy · Egg 38/ 54

potato, mint, pomodoro, grana padano

Something Sweet



Semifreddo Dairy · Egg

22

meringue, mango, passionfruit, coconut milk

Signature Tiramisu Gluten · Dairy · Egg · Alcohol · Nuts

32

espresso, marsala wine, savoiardi, mascarpone

Blueberry Pie Gluten · Dairy · Egg · Nuts

22

blueberry, frangipane, chantilly cream

Wines

House Pouring

Le Beau Sud Cabernet Sauvignon

32 / 180

France / Cabernet Sauvignon / Medium-Body / Dark Berry

Le Beau Sud Sauvignon Blanc

32 / 180

France / Sauvignon Blanc / Light-Body / Guava, Citrus, Green Apple

Red

Bodega Tandem Ars In Vintro

190

Spain / Tempranillo, Merlot / Medium-Body /
Fresh Cherry, Strawberry / *TA 92

Laderas de Romeo Monastrell

230

Spain / Monastrell / Medium-Body / Red Fruits

Les Mougeottes Pinot Noir

250

France / Pinot Noir / Light-Body / Red Cherry, Silky

Bodega Tandem Inmune

280

Spain / Garnacha / Medium-Body / Dark Cherry, Blackberry / *TA 91

Finca El Encinal Crianza

290

Spain / Tempranillo / Full-Body / Black Fruit, Spice

Mariano J Lacort Reserva

300

Spain / Tempranillo / Medium-Body / Elegant, Dark Fruit

Wines

Red

Marcobarba Barbarossa

320

Italy / Merlot, Cabernet, Raboso / Light-Body / Tart, Cranberry

Suertes del Marqués 7 Fuentes

330

Spain / Listán Negro / Medium-Body / Smoky, Peppery / *RP 93

Ausonia Montepulciano d'Abruzzo

360

Italy / Montepulciano / Full-Body / Blackberry

Foradori Teroldego Vigneti delle Dolomiti IGT

420

Italy / Teroldego / Medium-Body / Dark Berries

Domaine Saint Cyr La Galoche

440

France / Gamay / Light-Body / Strawberry, Violet

White

Mariano J Lacort Blanco

220

Spain / Viura / Light-Body / Citrus, Green Apple

Cuatro Rayas Verdejo Organic

240

Spain / Verdejo / Light-Body / Orchard Fruit

Les Mougeottes Chardonnay Vieilles Vignes

240

France / Chardonnay / Medium-Body / Stone Fruit, Buttery

Wines

White

Schloss Johannisberg 50° Riesling	260
Germany / Riesling / Light-Body / Lime, Honeycomb / *JS 90	
Marcobarba Barbabianca	270
Italy / Garganega Field Blend / Light-Body / Lemon, White Peach	
Ausonia Trebbiano d'Abruzzo	290
Italy / Trebbiano / Light-Body / Lime, Green Apple	
Suertes del Marqués Trenzado	370
Spain / Listan Blanco / Medium-Body / Smoky, Saline / *RP 93	
Le Coste Bianco	380
Italy / Field Blend / Medium-Body / Amber, Lemon Peel	

Rosé

Bodega Tandem Casual Rosado	190
Spain / Garnacha / Medium-Body / Rose Petal, Raspberry / *TA 90	
Whispering Angel	280
France / Grenache, Cinsault, Rolle / Medium-Body / Red Berries, Peach	
Sunawi Rosalia	340
Italy / Gropello / Light-Body / Wild Strawberry, Grapefruit	

Wines

Sparkling

Moët & Chandon Brut Impérial

440

France / Pinot Noir, Chardonnay, Pinot Meunier / Medium-Body / Pear, Citrus

El Abuelo Sparkling White

340

Spain / Macabeo, Parellada / Light-Body / Green Apple, Anise

Marcobarba Barbabolla Pet-Nat 2024

330

Italy / Garganega Field Blend / Light-Body / White Peach, Citrus

Ruinart Blanc De Blancs

790

France / Chardonnay / Medium-Body / Lemon, White Peach

Sweet

Marco Fabio Muscatel

240

Spain / Muscatel / Sweet / Honey, Dates, Figs

Signature Cocktails

Bella's

Golden Hour

48

Aperol / Bunga Kantan / Sparkling Wine

Nonna's Pantry

52

Gin / Fermented Calamansi / Sour Plum / Basil

The Harvest

48

Vodka / Grape / Rosemary

Georgy's

Embers

54

Gin / Campari / Sweet Vermouth / Gula Melaka / Burnt Lemon

The Journey

52

Bourbon / Bentong Ginger / Cardamom / Bitters

Long Way Home

52

Vodka / Espresso / Marsala / Nutmeg

Classic Cocktails

Americano	42	Daiquiri	48
Negroni	48	Dry Martini	52
Mojito	48	Whisky Sour	52
Bellini	48	Old Fashioned	52
Margarita	48	Manhattan	52
		Espresso Martini	52

Spritzers & Highballs

Single/ Set of 4

Whisky Highball	32 / 120	Aperol Spritz	32 / 120
Gin & Tonic	32 / 120	Limoncello Spritz	32 / 120
		Sangria	32 / 120

Beer

Estrella Galicia	34
Spain / Lager	
Warsteiner	32
German / Pilsner	
Budweiser	32
USA / Lager	
Kizakura Lucky Cat	38
Japan / White Ale	