The Menu

At Ciao Bella, we start with a simple belief: Italian food should feel generous, honest and full of life.

Our foundation is Cucina Italiana: the recipes and traditions shaped around family tables, village kitchens and regional ingredients, from the countryside of Tuscany and Campania to the coast of Puglia. We respect that heritage deeply, but we are not interested in turning it into a museum.

Italian cooking has travelled. Chefs around the world have borrowed from it, challenged it and made it their own. Some of these dishes may not be found in a traditional Italian cookbook, but they have earned a place in the modern Italian restaurant. We welcome them - provided they still make sense on the plate.

That means authentic classics sit comfortably alongside contemporary, internationally inspired creations. You will find carefully prepared pasta, slow-cooked sauces, carefully rested pizza dough, simple antipasti, seasonal vegetables, grilled seafood and comforting meat dishes. Some recipes have generations behind them; others are newer interpretations of familiar Italian flavours.

We take an artisan approach, choosing quality local produce and imported Italian ingredients where they genuinely make a difference. We do not add complexity simply to make a dish appear clever. Good ingredients, thoughtful technique and generous flavour will always matter more.

Every dish has a story. Some began around an Italian family table. Others began when Italian cooking crossed a border and encountered a new culture.

Welcome to Ciao Bella—rooted in Italian tradition, open to the world and always made for people who love to eat.

xo Bella

Zuppe / Soups

Zuppa di Pomodoro (G) (M) (V) 45
homemade tomato and basil soup, garlic croutons

Minestrone (Ce) (M) (N) (V) (P) 55
pesto, zucchini, potato, celery, carrot, kidney beans, green beans

Zuppa di Mare (Cr) (G) (Mo) 69
mussels, calamari, prawns, cherry tomatoes, sliced bread

Antipasti / Starters

Panzanella (G) (N) (M) (P) (V) 54
heirloom tomatoes, olives, bread croutons, capers, pesto, onions, cucumber

Caesar Salad (E) (F) (G) (M) (Mu) 69
chicken breast, turkey bacon, baby lettuce, Parmesan, croutons, roasted garlic dressing, anchovies

Caprese con Burrata (M) (N) (V) (P) 70
burrata cheese, heirloom cherry tomatoes, basil pesto

Merluzzo con Patate e Rucola (F) 70
cod fillet, potatoes, rocket, pickled onions, heirloom cherry tomatoes, olives, capers, lemon dressing

Tartare di Tonno (E) (F) (R) 80
raw tuna, citrus dressing, marinated cucumber, avocado, confit egg yolk

Carpaccio di Manzo (M) (R) 80
thinly sliced raw beef tenderloin, button mushrooms, pickled red onions, rocket leaves, Parmesan

Insalata di Manzo e Funghi (Su) 85
grilled flank steak, button mushrooms, asparagus, sun-dried tomatoes, balsamic dressing

All prices are in AED and inclusive of 10% service charge, 7% municipality fees and 5% VAT

For any allergen or dietary requirements, please ask the Ciao Bella team

(Ce) celery | (Cr) crustaceans | (E) egg | (F) fish | (G) gluten | (L) lupin | (M) milk | (Mo) molluscs | (Mu) mustard | (N) tree nuts | (P) peanuts | (S) soybeans | (Se) sesame | (Su) sulphites | (V) vegetarian | (Vg) vegan | (R) raw item | (Al) alcohol

Raw-item notice: Consuming raw or undercooked animal products may increase the risk of food-borne illness. Further information is available on request.

Pasta

Linguine al Pesto (G) (M) (V) (N) (P) 75
potato, green beans, pesto, stracciatella cheese, basil, pine nuts

Paccheri alla Contadina (G) (V) 75
tomato sauce, onions, bell peppers, zucchini, aubergine, basil, pea purée

Paccheri alla Nerano (G) (M) (V) 85
zucchini, Parmesan cheese, butter, fresh basil

Paccheri allo Scoglio (Cr) (F) (G) (Mo) 125
garlic, extra-virgin olive oil, cherry tomatoes, mixed seafood, prawns, parsley

Pennette all'Arrabbiata (G) (M) (V) 65
garlic, onions, fresh chilli, cherry tomatoes, tomato sauce, Parmesan

Pennette alla Puttanesca (F) (G) 70
anchovies, garlic, fresh cherry tomatoes, capers, black and green olives

Spaghetti Aglio, Olio e Peperoncino (G) (Vg) 65
al dente spaghetti, extra-virgin olive oil, garlic, fresh chilli, fresh parsley

Spaghetti alla Carbonara (E) (G) (M) 80
cured beef, onions, eggs, pecorino cheese

Calamarata alla Norma (G) (M) (V) 75
aubergine, tomato sauce, slow-cooked ricotta cheese, fresh basil

Calamarata con Salame Piccante e Provola (G) (M) 85
halal spicy salami, fresh tomatoes, provola cheese

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Tagliatelle alla Bolognese (G) (M) (E) (Ce) 75
homemade pasta, freshly ground beef Bolognese sauce, fresh basil, Parmesan

Tagliatelle ai Funghi (G) (M) (V) (E) 85
homemade fresh pasta, mixed mushrooms, Parmesan, creamy sauce

Tortellini con Ricotta e Spinaci (G) (M) (V) (E) 75
ricotta cheese, fresh spinach, cream, Parmesan

Trofie al Ragù di Manzo (G) (M) (Ce) 85
beef ragù, tomato, peas, Parmesan, basil

Pizza al Taglio / Pizzas

Roman-style pizza served in rectangular slices

Pizza Margherita (G) (M) (V) 64
tomato sauce, mozzarella, fresh basil

Pizza alle Verdure (G) (M) (V) 74
zucchini, aubergine, bell peppers, cherry tomatoes, mozzarella

Pizza Pollo. Patate. Provola e Cipolla (G) (M) 78
chicken breast, potato, smoked provola, onions, tomatoes, mozzarella

Pizza Pepperoni (G) (M) 78
beef salami, tomato sauce, mozzarella, chilli oil

Pizza Rucola e Gamberetti (Cr) (G) (M) 80
prawns, garlic, parsley, mozzarella, rocket salad

Gluten-free pasta is available on request
Please inform the team of any allergy or intolerance

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Secondi Piatti / Mains

Parmigiana di Melanzane e Panzerotti al Pomodoro (G) (M) (V) 95
aubergine, tomato and basil sauce,
mozzarella, Parmesan

Pollo alla Griglia (M) 135
rosemary-and-garlic-marinated half chicken,
peppers, aubergine, roasted potatoes

Costolette di Agnello alla Griglia (M) 175
grilled lamb chops, rosemary,
roasted baby potatoes, cannellini beans
with cherry tomatoes

Cotoletta di Vitello (E) (G) (M) 185
Parmesan-breaded veal, roasted baby potatoes,
broccolini, lemon, garlic

Tagliata di Manzo (M) 195
rib-eye steak, heirloom tomatoes, rocket salad,
roasted potatoes

Salmone alla Toscana (F) (M) 135
salmon fillet, creamy Tuscan sauce,
fresh spinach, shallots

Orata alla Griglia (F) (G) (M) 135
sea bream fillet, asparagus, fregola, garlic,
chilli, parsley

Branzino all'Acqua Pazza con Datterini (F) (Ce) 135
sea bass, datterino tomato guazzetto, fresh parsley

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Contorni / Sides

Patate al Forno (Vg) 35
rosemary-marinated potatoes

Zucchine alla Scapece (Vg) 35
pan-fried zucchini, garlic, olive oil, mint, vinegar

Fagiolini (M) (V) 35
green beans, lemon, garlic, shallots, butter, olive oil

Spinaci Saltati (M) (V) 40
onion, garlic, butter

Caponata alla Siciliana (Ce) (Vg) 40
aubergine, bell peppers, celery, potatoes, basil, vinegar, tomatoes

Broccolini (Vg) 40
garlic, chilli

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Sfizi e Fritti / Grazers

Bruschetta al Pomodoro (G) (M) (V) 52
sourdough bread, ricotta, basil, heirloom cherry tomatoes, stracciatella

Bruschetta con Peperoni Arrostiti. Olive Nere e Capperi (G) (Vg) 54
bell peppers, garlic, black olives, capers, parsley

Crostini al Salmone (E) (F) (G) (M) (R) 65
cured salmon, salmon roe, parsley mayonnaise, pickled onion, capers

Crostini ai Funghi (G) (M) (V) 65
toasted bread topped with sautéed mushrooms, garlic, fresh parsley

Polpette al Ragù (G) (E) (M) (Ce) 65
Italian meatballs, rich tomato sauce, Parmesan, focaccia bread

Frittatine di Spaghetti (G) (E) (M) 58
crispy spaghetti fritters, turkey ham, béchamel, provola cheese

Crocchette di Patate e Mozzarella (G) (E) (M) 58
crispy potato fritters filled with mozzarella cheese

Panzerotti di Spaghetti alla Norma (G) (E) (M) (V) 58
crispy spaghetti fritters, aubergine, tomato, ricotta, fresh basil

Panzerotti al Pomodoro (G) (M) (V) 58
crispy fried dough filled with tomato and mozzarella cheese

Arancini alla Bolognese (G) (E) (M) (Ce) 58
beef ragù, mozzarella, basil, tomato sauce

Cuoppo Napoletano di Mare (Cr) (F) (G) (Mo) 75
traditional Neapolitan mixed fried seafood served with lemon

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Dolci / Desserts

Torta del Giorno (Allergens vary, please ask the team) 49
daily cake selection, served by the slice

Tiramisù (E) (G) (M) (R) 55
espresso-soaked savoiardi, mascarpone cream, cocoa

Gelato (M) (N)
vanilla, chocolate, pistachio and more

classic gelato per scoop 10
sugar-free per scoop 15

Smoothies

Black Forest (Vg) 35
blackcurrant, cherry, blueberry, blackberry

Aloe-ha (Vg) 35
aloe vera, pineapple, papaya, ginger, mango

Raspberry Love (Vg) 35
raspberry, blueberry, banana

Blissful Blue (N) (Vg) 35
blue spirulina, mango, banana, raspberry, coconut

Mango Passion (Vg) 35
mango, passion fruit, pineapple

Frootfraps & Frappés

Strawberry & Banana Frootfrap (M) 35
strawberry, banana, vanilla

Passion Fruit & Pineapple Frootfrap (M) 35
passion fruit, pineapple, vanilla

Coffee Caramel Frappé (M) 35
cold brew coffee, caramel, vanilla

Mocha Frappé (M) 35
cold brew coffee, chocolate, vanilla

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Valle d'Aosta
Piemonte
Lombardia
Trentino - Alto Adige
Friuli Venezia Giulia
Veneto
Emilia - Romagna
Liguria
Marche
Toscana
Abruzzo
Molise
Umbria
Puglia
Lazio
Campania
Basilicata
Sardegna
Calabria
Pantelleria
Sicilia

The Drinks

Bollicine / Fizz

Italian sparkling classics: light, lively and made for aperitivo

Aperol Spritz 55
Aperol, sparkling wine, soda

Campari Spritz 55
Campari, sparkling wine, soda

Bellini 55
Sparkling wine, white peach purée

Rossini 55
Sparkling wine, strawberry purée

Negroni, Tre Modi / Negroni, Three Ways

One Italian icon. Three distinct attitudes.

Negroni Classico 59
Gin, Campari, sweet vermouth

Negroni Sbagliato 59
Campari, sweet vermouth, sparkling wine

Negroni Bianco 59
Gin, white bitter aperitivo, Martini Bianco

Gin Tonic

Gordon's Pink 50
Gordon's pink, strawberry, lemon peel

Roku Herbs 59
Roku, dill, ginger, lemon peel

Gin Mare & Spice 65
Gin Mare, basil, whole black pepper, strawberries

Martinis

Vodka (Ketel One) 50
Shaken or stirred, dry, dirty, or perfect

Gin (Bombay Sapphire) 55
Shaken or stirred, dry, dirty, or perfect

Espresso 55
Absolut Blue, espresso, coffee liqueur, vanilla syrup

Classici

Old-time favourites maintain a special place on our list.

Cosmopolitan 50
Ketel One, orange liqueur, lime juice, cranberry juice

Margarita 50
El Jimador, triple sec, lime juice

Bloody Mary 59
Tito's Vodka, tomato juice, lemon juice, salt, pepper, tabasco, Worcestershire sauce, celery, olive

Manhattan 59
Four Roses, Vermouth (sweet, dry or perfect)

Old Fashioned 59
Woodford Reserve, brown sugar, orange bitters, old time bitters

Long Island Iced Tea 65
Absolut Blue, Bombay Sapphire, Bacardi Carta Blanca, El Jimador, orange liqueur, simple syrup, lemon juice, cola

Sours

Rum 50
Bacardi Carta Blanca, simple syrup, lemon juice, aromatic bitters, egg white

Bourbon 55
Four roses, simple syrup, lemon juice, aromatic bitters, egg white

Amaretto 55
Sweet almond, lemon, sugar, bitters, egg white

Analcolici / Drinks Zero

For designated drivers, under-21s and those who simply prefer not to drink

Iced Teas 38
Peach, strawberry, passion fruit

Virgin Mojitos 38
Elderflower, mint, lemon juice, soda

Mint Lemonade 38
Mint, simple syrup, lemon juice, Sprite

Simple Mary 42
Tomato juice, lemon juice, salt, pepper, Tabasco, Worcestershire sauce, celery, olive

Distillati / Spirits

Vodka

	30 ml
Ketel One	45
Belvedere	55
Grey Goose	55
Beluga Noble	65

Gin

	30 ml
Tanqueray	45
Bombay Sapphire	45
Gordon's Pink	45
Hayman's Sloe	45
Sipsmith Dry	55
Tanqueray No. TEN	59
The Botanist	59
Hendrick's	59
Roku	59
Gin Mare	62
Monkey 47	75

Rum

	30 ml
Bacardi Carta Blanca	45
Trader Vic's Dark Rum	45
Sailor Jerry	45
Cachaça 51	45
Bacardi Carta Oro	46
Bacardi 8 Años	59
Ron Zacapa 23 YO	90

Tequila

	30 ml
El Jimador Blanco	45
El Jimador Reposado	50
Patrón Silver	60
Patrón Reposado	65
Patrón XO	75
Patrón Añejo	80

Blended Whisky

	30 ml
Johnnie Walker Red Label	45
Monkey Shoulder	59
Johnnie Walker Black Label	65
Chivas Regal 12 YO	65
Chivas Regal 18 YO	85
Chivas Regal 25 YO	205

Single malt

	30 ml
The Glenlivet 12 YO	56
Glenfiddich 12 YO	59
Singleton 12 YO	62
Ardbeg 10 YO	65
Glenfiddich 15 YO	75
Glenfiddich 21 YO	125

American & Irish Whiskey

	30 ml
Jim Beam	50
Bulleit Rye	50
Jameson	50
Jack Daniel's Old No. 7	55
Woodford Reserve	59
Gentleman Jack	62
Jack Daniel's Single Barrel	65

Cognac

	30 ml
Hennessy VS	56
Hennessy VSOP	62
Rémy Martin VSOP	62
Rémy Martin XO	140

Digestifs & Apéritifs

	30 ml
Martini Rosso	40
Martini Dry	40
Aperol	40
Campari	42
Sambuca	45
Baileys	45
Jägermeister	45
Disaronno Amaretto	56

Beers

DRAUGHT

Birra Moretti	58

BOTTLED

Amstel	42
Stella Artois	45
Heineken	45
Corona	48
Peroni	48
Estrella Gluten Free	55

Cider

Savanna Dry	45

Softies

	Reg.	Lg.
Water (still/sparkling)	22	32
Soft drinks	22	
Fresh juices	30	
Heineken 0.0%	30	
Energy drinks	37	

Coffee & Tea

Americano	22
Espresso	22
Tea Selection	25
Cappuccino	26
Latte	26

I Nostri Vin / Our Wines

SPARKLING WINE	GLS	BTL
NV De Bortoli Brut, Australia	55	275
NV Alberto Nani “Organic” Prosecco, Veneto, Italy	65	325
NV Da Luca Rosé, Sparkling Wine, Italy	55	275
NV Sea Change Prosecco Rosé DOC	64	320

ROSÉ WINE		
2023 Sauvion Rosé d’Anjou, Loire, France	49	245
2024 'M de Minuty' Rosé Côtes de Provence, France	69	345

WHITE WINE		
2023 Dark Horse Chardonnay California, USA	52	260
2023 Rocca di Montemassi 'Calasole' Vermentino IGT Tuscany, Italy	58	290
2024 Gérard Bertrand Naturalys Chardonnay IGP Pays d'Oc, France	58	290
2023 Upside Down Sauvignon Blanc, Marlborough, New Zealand	64	320
2024 Marqués de Riscal Organic Verdejo Rueda, Spain	64	320
2023 Ca' Montini Terre di Valfredda Pinot Grigio Trentino-Alto Adige, Italy	65	325
2024 Villa Wolf Riesling, Pfalz, Germany	65	325

RED WINE		
2023 Baccolo Appassimento IGT, Cent’Anni, Italy	48	240
2021 M. Chapoutier Belleruche Côtes-du-Rhône, France	49	245
2022 Dark Horse Merlot California, USA	52	260
2020 Château Janoy-Bellevue Bordeaux Rouge, France	56	280
2023 Santa Julia Reserva Malbec, Uco Valley, Argentina	58	290
2021 Parés Baltà Mas Petit Penedès, Spain	58	290
2021 Sea Change Otter Label Tinto Organic, Spain	64	320

The Story Behind our Sustainable Wines

Sustainability is at the heart of everything we do.
Sustainably grown. Elegantly poured. These bottles come from vineyards that care for the earth as much as they care about the wine.
Less harm, more harmony - and every sip tells that story.

Rooted in Nature. Raised in Style. Poured with Purpose.

SEACHANGE

Lover of Wine. Protector of Oceans.

PROSECCO	GLS	BTL
Sea Change Prosecco Rosé DOC	64	320

WHITE WINE		
Sea Change Turtles White	44	220
Sea Change Sauvignon Blanc, France	58	290
Sea Change Otter Label Blanco, Chardonnay Organic, Spain	55	320

ROSÉ WINE		
Sea Change Provence Rosé, France	78	390

RED WINE		
Sea Change Turtles Red	52	260
Sea Change Malbec, France	58	290
Sea Change Otter Label Tinto Organic, Spain	64	320

CHAMPAGNE

Moët & Chandon Brut Impérial, Champagne, France	650
Veuve Clicquot Ponsardin Yellow Label Brut, Champagne, France	680
Perrier-Jouët Grand Brut, Champagne, France	750
Ruinart 'R de Ruinart' Brut, Champagne, France	980
Carbon Brut, Champagne, France	2900
Louis Roederer Cristal Millésime Brut, Champagne, France	4500
Dom Pérignon Brut, Champagne, France	4500
Ruinart 'R de Ruinart' Brut, Champagne, France (1.5 L)	2450
Laurent-Perrier La Cuvée Brut, Champagne, France (3 L)	6800

CHAMPAGNE ROSÉ

Moët & Chandon Rosé Impérial, Champagne, France	850
Laurent-Perrier Cuvée Rosé Brut, Champagne, France	1250
Laurent-Perrier Cuvée Rosé Brut, Champagne, France (1.5 L)	2500

SPARKLING WINE

NV “Conte Fosco” Cuvée Brut, Italy	225
NV Alberto Nani “Organic” Prosecco, Italy	325
NV Da Luca Rosé, Italy	275
NV Oyster Bay Sparkling Rosé, New Zealand	375

ROSÉ WINES

2023 Sauvion Rosé d'Anjou Loire, France	245
2024 'M de Minuty' Rosé Côtes de Provence, France	345
2023 The Beach by Whispering Angel, Rosé, France	390
2024 Château d'Esclans Whispering Angel Rosé, France	490
2021 Château Minuty 'Rosé et Or' Côtes de Provence, France	490
2022 Château Minuty Côtes de Provence 'M de Minuty' rosé (1.5 L)	690

WHITE WINE (NEW WORLD)

2023 Upside Down Sauvignon Blanc, Marlborough, New Zealand	320
2023 Rapaura Springs Reserve Sauvignon Blanc, New Zealand	320
2024 Craggy Range Te Muna Road Vineyard, Sauvignon Blanc, New Zealand	390
2024 Craggy Range Kidnappers Vineyard Chardonnay Hawke's Bay, New Zealand	490
2024 Familia Zuccardi 'Zuccardi Q' Chardonnay Tupungato, Argentina	380
2024 Terrazas de los Andes Chardonnay Mendoza, Argentina	460
2023 Dark Horse Chardonnay California, USA	260
2023 Dark Horse Sauvignon Blanc California, USA	260
2022 Château Ste. Michelle Chardonnay Columbia Valley, USA	390

WHITE WINE (OLD WORLD)

2024 Gérard Bertrand Naturalys Chardonnay IGP Pays d'Oc, France	290
2023 La Chablisienne Bourgogne Chardonnay, Burgundy, France	375
2023 Joseph Drouhin Mâcon-Bussières Les Clos, France	390
2022 Domaine Laroche Petit Chablis, France	450
2023 Domaine Drouhin-Vaudon Chablis, France	540
2024 Pascal Jolivet Sancerre Blanc, Loire, France	590
2023 Château de Tracy Pouilly-Fumé, France	595
2023 Rocca di Montemassi 'Calasole' Vermentino IGT Tuscany, Italy	290
2023 Ca' Montini Terre di Valfredda Pinot Grigio Alto Adige, Italy	325
2024 Cossetti Gavi di Gavi DOCG Piedmont, Italy	380
2024 Marqués de Riscal Organic Verdejo Rueda, Spain	320
2024 Familia Torres “Pazo das Bruxas” Albariño, Rías Baixas, Spain	380
2024 Celeste Blanco Verdejo, Rueda DO, Spain	380
2023 Symington Altano, Branco, Portugal	320
2024 Villa Wolf Riesling, Pfalz, Germany	325
2022 Friendly by Laurenz V. Grüner Veltliner Kamptal, Austria	390

RED WINE (NEW WORLD)

2022 Peter Lehmann The Barossan Shiraz, Australia	390
2024 Rapaura Springs Reserve Central Otago Pinot Noir, New Zealand	320
2023 Santa Julia Reserva Malbec, Uco Valley, Argentina	290
2024 Familia Zuccardi 'Zuccardi Serie A' Malbec Mendoza, Argentina	320
2021 Terrazas de los Andes Cabernet Sauvignon Mendoza, Argentina	460
2021 Familia Zuccardi 'José Zuccardi' Malbec, Uco Valley, Argentina	995
2021 Santa Carolina Gran Reserva Carménère Rapel Valley, Chile	320
2022 Dark Horse Cabernet Sauvignon California, USA	260
2022 Dark Horse Merlot California, USA	260
2020 Château Ste. Michelle Columbia Valley Cabernet Sauvignon Washington, USA	390
2022 Erath Pinot Noir Oregon, USA	490

RED WINE (OLD WORLD)

2021 M. Chapoutier Belleruche Côtes-du-Rhône, France	245
2020 Château Janoy-Bellevue Bordeaux Rouge, France	280
2020 Jean-Pierre Moueix Bordeaux Rouge, France	320
2018 Château Poitevin Médoc, France	440
2020 Jean-Pierre Moueix Saint-Émilion, Bordeaux, France	460
2023 Baccolo Appassimento IGT, Cent'Anni, Italy	240
2023 Barone Ricasoli Chianti DOCG, Tuscany, Italy	310
2022 Feudo Principi di Butera 'Amira' Nero d'Avola Sicilia, Italy	340
2022 Cossetti La Vigna Vecchia Barbera d'Asti DOCG, Italy	380
2023 Pio Cesare Dolcetto d'Alba, Piedmont, Italy	460
2019 Tommasi Amarone della Valpolicella Classico DOCG, Italy	890
2023 Casa Ferreirinha 'Papa Figos' Tinto Douro, Portugal	315
2022 Symington Family Altano Bio Red Organic, Portugal	340
2021 Parés Baltà Mas Petit Penedès, Spain	290

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TO KNOW MORE