



OPEN CHRISTMAS DAY

Please enquire



Bella Capri

Royal Tunbridge Wells



APERITIVI

Start your festive celebrations with a sparkling cocktail.

✦ CHRISTMAS ROYAL BELLINI £9.95
Prosecco topped with vibrant redcurrant purée.

✦ FESTIVE CHRISTMAS MARTINI £9.95
Cranberry purée, vanilla vodka and Prosecco, finished with a festive sparkle.

CHRISTMAS MENU

Two courses - £31.95 | Three courses - £38.95



STARTERS

✦ ARANCINI
Breaded Italian rice balls, stuffed with Pecorino served with a creamy leek sauce.

✦ IMPEPATA DI COZZE
Pan-fried Cornish mussels and vongole in a white wine, 'nduja, cherry tomatoes and butter sauce.

✦ ROASTED MAIALINO
Slow-cooked pork belly in cider and mixed herbs, served with truffle mashed potatoes and a honey mustard sauce.

✦ CROSTINI SELVATICO
Pan-fried wild mushrooms in a Gorgonzola sauce, served with toasted bread.

✦ MOZZARELLA PARCELS
Breaded buffalo mozzarella, deep-fried and served with cranberry and onion chutney.



MAIN COURSES

✦ TACCHINO
Roasted traditional turkey with homemade gravy, served with goose-fat roasted potatoes and all the trimmings.

✦ SPEZZATINO DI AGNELLO
Slow-cooked lamb cubes in a rich red wine sauce, mushrooms and carrots, served with truffle mashed potatoes.

✦ SALMON AL FORNO
Pan-fried salmon with pesto mashed potatoes and a creamy prawn sauce, served with vegetables of the day.

✦ OSSO BUCO
Slow-cooked veal shank on the bone, served with mashed potatoes, vegetables of the day and a red wine sauce.

✦ RISOTTO BARBABIETOLA
Italian Arborio rice with beetroot, finished with goat's cheese and toasted walnuts.

✦ PIZZA NATALE
Cranberry sauce, mozzarella, pigs in blankets and turkey, finished with rocket leaves.

✦ POLLO RIPINE
Chicken breast stuffed with Brie, Italian sausage and red peppers, served with dauphinoise potatoes and vegetables of the day, finished with a romesco sauce.



DESSERTS

✦ PANACOTTA

✦ CHRISTMAS PUDDING

✦ TIRAMISU

✦ BROWNIE



WINE

WHITE	Bottle	RED	Bottle
Gavi di Gavi, Italy	£47.95	Montepulciano d'Abruzzo, Italy	£34.95
Chablis Domaine Marguerite Carillon, France	£54.95	Chianti Classico Riserva, Italy	£49.95
Monferrato Bianco Nymphae, Italy	£59.95	Domaine De La Chartreuse Châteauneuf Du Pape, Cote Rhône, France	£79.95

COCKTAILS & DESSERT WINE

			Glass	
	Espresso Martini	£12.45	Sauternes, Chateau le Juge, Les Mingets	£9.95
	Negroni	£14.95	Monbazillac, Domaine de L'ancienne Cure	£9.95
	Tiramisu Martini	£14.45	Nonino Grappa Tradizione	£4.95
			Limuncello	£4.95

COFFEE & TEA

Coffee and cream	£5.25	Liqueur Coffee (Choose your liqueur)	£8.95
Extra shot of coffee	£1	Hot Chocolate	£5.25
Cappuccino	£4.45	Tea	£3.95
Latte	£4.45	English Breakfast, Camomile, Jasmine, Peppermint, Fresh Mint, Earl Grey	
Americano	£3.95		
Flat White	£4.45		
Espresso	£2.75		
Macchiato	£2.95		



WEEKLY EVENTS

Enjoy unforgettable dining experiences throughout the week.

BREAKFAST

Daily – 8am to 12 noon

SUNDAY ROAST

Every Sunday from 12 noon

LADIES NIGHT

Every Tuesday

LUNCH SET MENU

Monday–Friday

STEAK NIGHT

Every Thursday

BOTTOMLESS BRUNCH

Monday–Friday
2:00 pm–5:30 pm

PRIVATE DINING

Available by advance booking.

STAY CONNECTED



Instagram | Facebook:
@bellacapritunbridgewells

Tel: 01892 457270 | bellacaprirestaurant.co.uk



ALLERGY INFORMATION

Please always inform your server of any allergies before placing your order, as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.