

Bella Italia

Over the years our town has changed so much, we now have choices that ten years ago we could only dream of; some might say we have a long way to go yet, and that's true but we are heading in the right direction and the proof is there for all to see in the quality of establishments that now give Kota Kinabalu an international flavour.

Often one comes across a place that seems just right. It's hard to list the precise reasons, it's more a feeling, something not quite tangible, its like that feeling when you meet someone special, you just know.

If you have not met Michele Danieli, Bella Italia's new resident chef, its time to do that right away. Michele has brought to KK, the flavour of Trentino, Northern Italy and for that evening that requires nothing formal, just awesome food, outstanding service and pure comfort at such a reasonable price you

can't go wrong. Michele Danieli has 15 years experience and has served thousands of meals during his time at Modestos Kuala Lumpur.

Italians are known for the degree of passion that is infused in all aspects of their lives. I now know what they meant when Michele started talking about food; "most Italian cooking has basil, parsley, extra virgin olive oil and roma tomatoes", he says, his enthusiasm is contagious, knowledge deep, and passion for flavour that only the freshest ingredients brings to the food uncompromising, I listen on learning more and more about flavours and tradition. Talking to him is so easy, great food, fantastic company possibly, or it might be just that something more, something that makes the place feel just right.

Michele is great company, and extrovert that enjoys what he does and loves living

here, he has married a lovely local sino-kadazan and has an adorable 3 year old. Family and big gatherings are very much a part of their life, but these days they are balanced by more casual get-togethers.

Chef Maurizio was the one with the vision, the one instrumental in setting up Bella Italia. He brought with him traditional recipes passed down through generations from Reggio Calabria. His key objective with Bella Italia restaurant was serving Italian food at an affordable price.

To experience the flavour, passion and variety of authentic Italian food right here in Kota Kinabalu, visit Bella Italia, For those of you planning Christmas gatherings, Bella Italia has planned a special menu for the festive season. Phone: 088-313 366. Location: The Jesselton Hotel 69 Jalan Gaya, 88000 Kota Kinabalu.



Bella Italia Restaurant Manager Mr Ariel Mariano with Chef Michele Danieli



Free Grissini Bread Sticks for each table



Bella Italia Dining Room



Chef Maurizio from Reggio Calabria Italy

APPETIZER
 Duetto di carpaccio
 Fish and beef carpaccio served with roasted capscicum, feta cheese and marinated artichokes
 Or
 Funghi ripieni
 Oven baked stuffed mushrooms with ricotta cheese and spinach served with a salad bouquet

MAIN COURSE
 Filetto di manzo
 Grilled imported tenderloin to your liking
 Served with a juniper and balsamic reduction
 Or
 Ravioli di funghi con tortino di melanzane
 Homemade filled ravioli pasta with mushroom tossed in butter and Parmesan served with an eggplant cake
 Or
 Spigola al limone
 Oven baked sea bass fillet with a lemon and caper sauce
 Boiled potatoes and spinach sautéed

Dessert
 Tiramisu
 Classic Italian cheesecake with espresso flavor soaked finger biscuit and creamy Mascarpone cheese
 Or
 Torta Natalizia
 Warm Italian fruit cake served with a brandy cream patisserie

Tea or coffee will be served at the end of your meal with special cookies

Christmas Menu