

*Special Event Dining Menus*



# Bella Tuscany

RISTORANTE ITALIANO

## *Special Event Dining Menu*

Available until 3pm

### Salad

Select one of the following:

Mixed Greens Salad

Soup of the Day

### Entrée

Select three of the following:

Roma Flat Bread

Tomatoes, parmesan, fresh mozzarella, olive oil, garlic and basil

Salmon and Asparagus Salad

Grilled and chilled fresh asparagus. Served over a bed of organic spring mix. Topped with heirloom grape tomatoes, candied pancetta, and herb goat cheese. Drizzled with extra virgin olive oil and balsamic reduction

Chicken Skewers

Chicken breast marinated in mustard and herbs. Grilled and served with Greek salad and a side of sriracha and teriyaki aioli

Bistro Salad with Grilled Chicken

Mixed greens, strawberries, feta cheese, candied walnuts, prosciutto and golden raisins drizzled with raspberry vinaigrette

Spaghetti Marinara

Homemade marinara with fresh tomatoes and Italian seasoning

Meatball Parmesan Sandwich

Perfectly seasoned meatballs quartered and stuffed inside a homemade bread. Topped with marinara sauce and melted mozzarella. Served with French fries

### Dessert

Cannoli

\$24 per person includes soft drink, and coffee

Menu pricing subject to change and based on market prices. Price not inclusive of tax and gratuity.



### Appetizer

Select one of the following:

- Zucchini Chips
- Italian Bruschetta
- Truffle Risotto Bites

### Salad

Select one of the following:

- Mixed Greens Salad
- Caesar Salad

### Entrée

Select three of the following:

#### **Penne Vodka**

Shallots, tomatoes, basil and parmesan sautéed with vodka, cream and a touch of marinara

#### **Baked Penne Eggplant Rollatini**

Thin sliced eggplant stuffed with a cheese trio and Italian herbs. Served over penne pasta with marinara sauce, mozzarella cheese, and baked

#### **Linguine Carbonara**

Prosciutto di Parma, bacon, onion and parmesan with heavy cream

#### **Capellini**

Garlic, oven roasted tomato, artichoke hearts, and fresh basil sautéed in extra virgin olive oil. Sprinkled with Parmigiano-Reggiano cheese

#### **Mediterranean Gnocchi**

Sautéed extra virgin olive oil with fresh garlic, sun dried tomatoes, spinach, and Kalamata olives tossed with fresh potato gnocchi and Parmigiano-Reggiano cheese. Topped with ricotta salata

### Dessert

- Cannoli
- Tiramisu

\$34 per person includes soft drink, and coffee



### Appetizer

Select two of the following:

Zucchini Chips

Italian Bruschetta

Fried Calamari

Prosciutto Wrapped Shrimp

### Salad

Select two of the following:

Mixed Greens Salad

Caesar Salad

Bistro Salad

### Entrée

Select three of the following:

#### **Lasagna**

Layers of beef, pasta, blended cheese and marinara

#### **Chicken Parmesan**

Breaded and topped with marinara, mozzarella and served with side pasta marinara

#### **Chicken Francese**

Dusted with flour and sautéed with white wine, lemon and butter and served over sautéed spinach

#### **Penne Vodka with Chicken**

Shallots, tomatoes, basil and parmesan sautéed with vodka, cream and a touch of marinara

#### **Fiocchi**

Purse shaped pasta stuffed with crisp pieces of fresh pear and cheese. Tossed in a creamy Maytag blue cheese sauce. Topped with candied pancetta

#### **Shrimp Scampi**

Black tiger shrimp sautéed in butter with garlic, shallots, and diced tomatoes. Served over capellini pasta

### Dessert

Select two of the following:

Cannoli

Tiramisu

Cheesecake

\$45 per person includes soft drink, and coffee

Menu pricing subject to change and based on market prices.

Price not inclusive of tax and gratuity.



### Appetizer

Select two of the following:

Beef Carpaccio

Crab Cake

Prosciutto Wrapped Shrimp

Antipasto

### Salad

Select two of the following:

Caesar Salad

Bistro Salad

Mozzarella Caprese

### Pasta

Select one of the following:

Penne Vodka

Gnocchi Caprese

Mushrooms Risotto

### Entrée

Select three of the following:

#### **Filet Mignon**

Seared 8oz filet served with garlic mashed potatoes and grilled asparagus

#### **Seafood Linguine**

Clams, mussels, calamari and shrimp in a marinara sauce over pasta

#### **Chicken Saltimbocca**

Mushrooms, prosciutto and fresh mozzarella in a Marsala wine sauce, served over spaghetti

#### **Salmon**

Marinated in extra virgin olive oil with lemon, garlic, and Italian Herbs.

Grilled over an open flame. Served with a Mediterranean salad

#### **Pork Chop**

Grilled Duroc pork chop marinated overnight in extra virgin olive oil with rosemary and thyme. Topped with chimichurri sauce. Served with homemade mashed potatoes and grilled asparagus

### Dessert

Select two of the following:

Cannoli

Tiramisu

Cheesecake

\$64 per person includes soft drink, and coffee



### **Reception Platter**

A mix of Italian meats and cheeses along with chef prepared small bites

### **Appetizer**

Select two of the following:  
Prosciutto Wrapped Shrimp  
Pan Seared Scallops  
Beef Carpaccio  
Burrata Salad  
Vongole

### **Soup and Salad**

Select two of the following:  
Choice of Soup  
Caesar Salad  
Bistro Salad  
Pear Salad

### **Pasta**

Select one of the following:  
FIOCCHI  
PAPPARDELLE  
CAPPELLINI

### **Entrée**

Select three of the following:

#### **Surf and Turf**

Seared 8oz filet and 5 oz Maine Lobster tail served  
with garlic mashed potatoes and broccolini

#### **Duck**

Mediterranean marinated Duck grilled and served with sundried tomato  
polenta, sautéed mushrooms and a blueberry red wine sauce

#### **Rack of Lamb**

Grilled Lamb served with a strawberry and mint risotto and broccolini

#### **Ribeye**

Grilled and served with steamed broccolini and roasted garlic mashed potatoes.  
Topped with chimichurri sauce

#### **Beef Short Ribs**

Slow braised boneless short ribs with mirepoix and pinot grigio in beef stock. Served  
over homemade polenta cake and steamed broccolini. Topped with shaved  
Parmigiano-Reggiano cheese

#### **Sicilian Snapper**

Sautéed with capers, Kalamata Olives, roasted garlic and cherry tomatoes.  
Highlighted with jumbo lump crab meat. Served on a bed of arugula with a touch of  
balsamic reduction

### **Dessert**

Select two of the following:  
Cannoli  
Tiramisu  
Cheesecake

*Bella*  
*Tuscany*  
RISTORANTE ITALIANO

\$100 per person includes soft drink, and coffee

Menu pricing subject to change and based on market prices.  
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