

## Appetizers

### **Traditional Italian Bruschetta**

Fresh mozzarella, tomato, garlic, basil, and extra virgin olive oil on toasted crostini 12

### **Truffle Risotto Bites**

Mini creamy risotto bites lightly breaded, deep fried, and tossed in Parmigiano-Reggiano cheese. Drizzled with black truffle oil. Served with a side of tomato sauce 13

### **Zucchini Chips**

Thin sliced, lightly floured, gently fried, and served with marinara 13

### **Mussels Pomodoro**

Prince Edward Island mussels sautéed with garlic, tomatoes, white wine, and marinara sauce 14

### **Beef Carpaccio**

Black pepper crusted aged prime filet mignon sliced thin. Served with an arugula salad, capers, and green onions. Topped with shaved Parmigiano-Reggiano cheese, a lemon mustard sauce, and fresh crostinis 16

### **Burrata and Prosciutto**

Burrata cheese, a soft mozzarella with a creamy inside, wrapped with imported Prosciutto di Parma. Topped with sun dried Turkish figs, and balsamic pearls 16

### **Whole Roasted Carciofo (Seasonal)**

Whole artichoke stuffed with Italian seasoned bread crumbs, and fresh herbs. Cooked and served with a drizzle of Imported Extra Virgin olive oil 14

### **Cheese Platter**

An assortment of aged cheeses. Served with traditional sweet and salty sides 15

### **Antipasto**

An assortment of aged cheeses, and cured meats. Served with marinated vegetables, and crostini 15

### **Chicken Wings**

Fried crispy and served in house mild or hot sauce 13

### **Smoked Salmon Bruschetta**

Layers of fresh avocado and wild-caught smoked salmon on homemade crostini topped with goat cheese. Drizzled with extra virgin olive oil, and balsamic reduction 15

### **Fried Calamari**

Served with lemon and marinara 14

### **Fried Mozzarella**

Hand breaded, browned, and served with marinara 13

## Salads

### **Pear Salad**

Organic spring mix tossed with caramelized pears, Maytag bleu cheese crumbles, candied walnuts, and pancetta in a homemade lemon vinaigrette 13

Grilled Chicken +6   Grilled Shrimp +7   Wild Alaskan Salmon +8

### **Beet Salad**

Arugula, herb goat cheese, cranberries, red and yellow beets.  
Drizzled with a lemon dressing 12

Grilled Chicken +6   Grilled Shrimp +7   Wild Alaskan Salmon +8

### **Bistro Salad**

Mixed greens, strawberries, feta cheese, candied walnuts, prosciutto, and golden raisins drizzled with raspberry vinaigrette 12

Grilled Chicken +6   Grilled Shrimp +7   Wild Alaskan Salmon +8

### **Caesar Wedge Salad**

Romaine hearts, and shaved parmesan cheese. Topped with croutons and, a homemade bacon Caesar dressing 12

Grilled Chicken +6   Grilled Shrimp +7   Wild Alaskan Salmon +8

### **Mozzarella Caprese**

Fresh mozzarella and beef steak tomatoes. Drizzled with basil pesto, olive oil, and balsamic reduction 13

## Flat Breads

### **Pear and Bleu Cheese Flatbread**

Fresh caramelized pears, bacon, Maytag bleu cheese, homemade balsamic reduction, and fresh arugula 13

### **Roma Flatbread**

Tomatoes, parmesan cheese, fresh mozzarella, olive oil, garlic, and basil 12

### **Mediterranean Flatbread**

Hummus, black olives, roasted peppers, red onion, sun dried tomatoes, artichoke hearts, ricotta salata, and herb goat cheese 13

## Pasta

### **Penne Alla Vodka**

Shallots, tomatoes, basil, and parmesan sautéed with vodka, cream and a touch of marinara 20

### **Gnocchi Bolognese**

Ground beef sautéed with red wine, spices, and marinara 20

### **Gnocchi Mediterranean**

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 20

### **Capellini**

Garlic, oven roasted tomato, artichoke hearts, and fresh basil sautéed in extra virgin olive oil. Sprinkled with Parmigiano-Reggiano cheese 19

### **Spaghetti and Meatballs**

Homemade marinara with fresh tomatoes and Italian herbs 19

### **Blue Cheese Focchi**

Purse shaped pasta stuffed with crisp pieces of fresh pear and cheese. Tossed in a creamy Maytag blue cheese sauce. Topped with candied pancetta 23

### **Lasagna**

Layers of beef, pasta, blended cheese and marinara 19

### **Mushrooms Raviolis**

Cheese and mushroom trio stuffed raviolis in a mushroom and truffle oil cream sauce 25

### **Linguine White Clam**

Little neck clams sautéed with garlic, wine, crushed red pepper, tomato, and herbs 22

### **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 19

### **Pappardelle**

Cooked in a garlic cream sauce with Parmigiano-Reggiano cheese, wild mushroom trio and, shredded roasted chicken 23

### **Linguine Carbonara**

Applewood smoked crispy bacon, onion, and Parmigiano-Reggiano cheese with heavy cream 20

## Sides

|                         |   |                             |   |
|-------------------------|---|-----------------------------|---|
| House or Classic Caesar | 6 | Meatballs with Marinara     | 6 |
| Grilled Shrimp          | 7 | Sautéed Spinach with Garlic | 6 |
| Wild Alaskan Salmon     | 8 | Steamed Broccolini          | 6 |
| Grilled Chicken         | 6 | Homemade Mashed Potatoes    | 6 |

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## Entrées

### **Seafood and Saffron Risotto**

Clams, mussels, calamari and shrimp sautéed in butter with garlic, shallots, white wine, and a seafood saffron broth 28

### **Saltimbocca**

Sautéed with mushrooms, prosciutto, and fresh mozzarella in a Marsala wine sauce and served over spaghetti  
Chicken 23 Veal 26

### **Chicken Francese**

Fresh chicken breast with a light dusting of flour and sautéed with white wine, Lemon, and butter. Served over sautéed spinach 24

### **Parmigiana**

Breaded and topped with marinara, mozzarella, and served with side pasta marinara  
Chicken 23 Veal 26

### **Filet Mignon**

Grilled 8 ounce Filet. Served with grilled asparagus, homemade mashed potatoes, and a red wine reduction 42  
Make it a **Surf and Turf** by adding a Maine lobster tail +30

### **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 32

### **Ribeye**

Grilled and served with steamed broccolini and homemade mashed potatoes.  
Topped with chimichurri sauce 42

### **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 29

### **Salmon**

Marinated in extra virgin olive oil with lemon, garlic, and Italian Herbs. Grilled over an open flame. Served with a Mediterranean salad 30

### **Sicilian Snapper and Shrimp**

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 36

## 10-inch Hand Tossed Personal Pizza

### **Formaggio**

Traditional cheese pizza 12

### **Vodka**

A pink cream sauce with tomatoes, basil, mozzarella, grilled chicken, and Parmigiano-Reggiano cheese 15

### **Florence**

Olive oil, oregano, Parmigiano-Reggiano cheese, sweet Italian sausage, ricotta cheese, and broccolini (No sauce) 13

### **Tuscan**

Grilled sweet Italian sausage, red onion, green and red bell pepper 13

### **Margherita**

Buffalo mozzarella, basil, tomatoes, light olive oil, and Parmigiano Reggiano (No sauce) 13

### **Quatro Carne**

Pepperoni, sweet Italian sausage, meatball, and bacon 15

### **Bianca Classico**

Ricotta, mozzarella, Parmigiano Reggiano, minced garlic, and oregano (No sauce) 13

### **Prosciutto diParma**

Olive oil, oregano, mozzarella, and Arugula (No sauce) 13

### **Truffle**

Truffle oil, mozzarella, Parmigiano-Reggiano, rosemary, and shiitake Mushrooms (No sauce) 16

## Bella's Bambinos

All plates come with a soft drink. Kids 10 and under please

Spaghetti and meatball 9

10-inch cheese pizza 11

Penne Alfredo 9

Chicken fingers and French fries 11