

# Bella

Cucina Italiana

Dinner Menu

## antipasti

- Bruschetta Classica**  
Toasted bread, fresh tomatoes, basil and extra virgin olive oil 8.
- Carpaccio di manzo**  
Thin slices of marinated raw beef with balsamic dressing  
Shaved parmesan cheese and arugula. 12.
- Piatto di prosciutto e melone**  
Imported Italian prosciutto di parma with cantaloupe 13.
- Fritto di calamari**  
Fried calamari with spicy tomato sauce 12.
- Melanzane al forno**  
Baked eggplant layered with mozzarella, basil & tomato sauce 10.

## insalate & zuppa

- Insalata Mista**  
Mix of green lettuce and seasonal vegetables with our  
balsamic vinaigrette 9.
- Rucola E Parmigiano**  
Arugula tossed with balsamic dressing and topped with  
Shaved parmesan 10.
- Insalata Di Spinach E Bietole**  
Spinach salad with red beets, onions, goat cheese and  
Roasted walnuts in a cherry vinegar dressing 10.
- Insalata Caprese**  
Slices of fresh mozzarella, celebrity tomatoes and basil 11.
- Insalata Bella**  
Chopped salad with salami, mozzarella and avocados  
Tossed in balsamic vinaigrette 12.
- Insalata Di Cesare**  
Our Classic Caesar Salad 10.
- Minestrone Di Verdure**  
Mixed vegetables in a vegetarian broth 8.
- Zuppa Di Giorno** mp.

## Risotto

- Risotto Con Funghi Porcini**  
Arborio rice with porcini mushrooms 15.
- Risotto Di Mare**  
Arborio rice with clams, mussels, shrimp and bay scallops 18.

## pasta

<b>Penne Putanesca</b> Short tube pasta with anchovy, capers and olives & tomato sauce	12.
<b>Rigatoni Alla Bolognese</b> Rigatoni with a traditional Bolognese meat sauce	14.
<b>Linguine Alle Vongole Veraci</b> Linguini with clams, garlic, spicy white wine sauce & parsley	15.
<b>Cappellini Pomodoro E Basilico</b> Angel hair pasta with sautéed fresh tomatoes & basil	14.
<b>Farfalle Casarecce</b> Bowtie pasta with chopped grilled chicken, garlic, broccoli and sun dried tomatoes in a white wine sauce	14.
<b>Ravioli Di Spinaci E Ricotta</b> Ravioli filled with spinach & ricotta cheese in tomato sauce	15.
<b>Gnocchi Di Patate</b> Potato dumplings in a basil pesto sauce (with chicken 16.)	14.
<b>Agnolotti Di Gamberi</b> Ravioli filled with shrimp in a spinach, thyme cream sauce	17.
<b>Spaghetti Con Polpette</b> Spaghetti with meat balls and tomato sauce	15.
<b>Tortelloni Di Pollo Arrabiata</b> Tortelloni filled with chicken with a spicy tomato sauce	15.
<b>Spaghetti Di Mare</b> Spaghetti with shrimp, bay scallops clams, mussels & calamari Served with a zesty tomato sauce	18.

## secondi

<b>Pollo Con Picatta</b> Pounded Chicken breast with lemon butter & caper white wine sauce	18.
<b>Salmone Alla Griglia</b> Grilled salmon Fillet served with seasonal vegetables & roasted potatoes	22.
<b>Pollo Parmigiana</b> Baked breaded chicken breast with marinara, mozzarella & parmesan	18.
<b>Costellette Di Maiale</b> Grilled pork chop with a cherry port wine sauce	19.
<b>Filetto di Bue alla griglia con Porcini freschi</b> Grilled filet mignon with porcini mushroom sauce	28.
<b>Ossobuco D' Agnello</b> Braised lamb shank with parmesan risotto	24.
<b>Petto Di Pollo Alla Mostarda</b> Pan roasted chicken breast in a honey mustard sauce	19.