

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

*Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~
Parmigiana Risotto 6*

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Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

*Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~
Parmigiana Risotto 6*

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Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

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Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~ Parmigiana Risotto 6

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Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~ Parmigiana Risotto 6

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Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

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Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

*Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~
Parmigiana Risotto 6*

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Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

*Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~
Parmigiana Risotto 6*

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Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

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Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

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Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

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Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

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Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

*Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~
Parmigiana Risotto 6*

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Mozzarella Napoleon 19

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Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

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Vongole 29

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Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~ Parmigiana Risotto 6

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Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

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Caprese Salad 13 ~ Caesar Salad 8

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Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

*Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~
Parmigiana Risotto 6*

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~ Parmigiana Risotto 6

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

*Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~
Parmigiana Risotto 6*

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~ Parmigiana Risotto 6

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~ Parmigiana Risotto 6

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~ Parmigiana Risotto 6

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~ Parmigiana Risotto 6

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~ Parmigiana Risotto 6

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

*Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~
Parmigiana Risotto 6*

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

*Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~
Parmigiana Risotto 6*

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~ Parmigiana Risotto 6

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~ Parmigiana Risotto 6

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

*Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~
Parmigiana Risotto 6*

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~ Parmigiana Risotto 6

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

*Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~
Parmigiana Risotto 6*

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

*Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~
Parmigiana Risotto 6*

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

*Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~
Parmigiana Risotto 6*

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~ Parmigiana Risotto 6

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.**

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

*Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~
Parmigiana Risotto 6*

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

*Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~
Parmigiana Risotto 6*

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

*Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~
Parmigiana Risotto 6*

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~ Parmigiana Risotto 6

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~ Parmigiana Risotto 6

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~ Parmigiana Risotto 6

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~ Parmigiana Risotto 6

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~ Parmigiana Risotto 6

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

*Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~
Parmigiana Risotto 6*

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

*Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~
Parmigiana Risotto 6*

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~ Parmigiana Risotto 6

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

*Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~
Parmigiana Risotto 6*

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~ Parmigiana Risotto 6

Bella Restaurant Featured Menu

Calamari Grotto 12

Squid rings and tentacles, lightly battered and fried, sautéed with garlic butter and a trio of peppers

Calamari Balsamico 13

Squid rings and tentacles, lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha

Bruschetta Al Pomodoro 9

Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese

Mozzarella Napoleon 19

Homemade mozzarella- beef steak tomatoes- Parma prosciutto, a jumbo shrimp and laced with an aged balsamic reduction.

Stuffed Mushrooms 11

Ritz cracker crabmeat stuffed, topped with a 12 spiced butter

Caprese Salad 13 ~ Caesar Salad 8

Chefs Selections 2/18- 2/21

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13 ~ Smoked Salmon Alfredo 14 ~ Stuffed Artichokes 16

*****1.5lb Baked Stuffed Lobster 53 ~ Cioppino 47 ~ Boiled 40 ~ Saute 46.***

Sole Nuovo 29

Egg dipped pan fried Sole- Parmesan Risotto- Caper- Heirloom Tomato- Ricotta Salata Salsa- Fresh lemon sauce.

Lobster Connection 34

Lobster Stuffed Hexagons- Pink Vodka Sauce- Seared Shrimp and Scallop- Fresh Mozzarella- Tomato Salsa- aged balsamic reduction.

Prime Thyme 55

Grilled 1lb Prime Sirloin- Gorgonzola cream with spinach- roasted red peppers- hickory smoked bacon- fresh garlic- garnished with hand cut fries- Highland Parks Asparagus.

Carne al Cognac 62

1.5 lb Prime Ribeye grilled with herbs and spices- Dijon- Cognac- Mushroom- Demi- Hand Cut Fries- Highland Parks Asparagus.

Vodka 24

Tomato-basil, Parmesan, vodka cream sauce with grilled chicken.

Pesto 24

Fresh basil pureed with garlic, EVOO, and Parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

Shrimp Courvoisier 30

Jumbo Shrimp sautéed with artichokes- roasted red peppers- and mushrooms- finished in a sweet cognac cream sauce.

Mussels Zuppa 22

1lb of fresh Mussels simmered in garlic-basil- wine sauce- served white or red.

Vongole 29

Fresh littlenecks simmered in garlic-basil- wine sauce- served white or red.

Bolognese 24

Certified Angus Ground Beef stewed with mirepoix, spices and herbs, tomato sauce and finished with imported parmesan cheese.

Penne and Linguini available

Shrimp and Scallop Risotto 38

Jumbo Shrimp and Jumbo Sea Scallops pan seared served over Parmesan risotto laced with an aged balsamic reduction.

Parmigiana Veal 27 ~ Eggplant 22 ~ Chicken 25

Italian bread crumb encrusted- lightly fried and topped with mozzarella cheese and finished with Gio's Trio Pomodoro.

Wild Cod Pesto 27

Grilled Wild Cod with herbs and spices- topped with a basil pesto and Italian marinated tomatoes.

Pollo Frangelico 27

Fresh chicken breast sautéed with mushrooms finished in a Frangelico- butter- demi- cream.

Veal Courvoisier 33

Quick Seared Veal Scallopini- sautéed with artichokes- roasted red peppers- mushrooms- finished in a sweet cognac cream.

Sirloin Alla Mamma 50

1lb Prime Sirloin grilled with herbs and spices- topped with a homemade garlic butter sauce.

Sides

Penne Pomodoro 3 ~ Bella Dressing Pint 5 ~ Asparagus 6 ~ Broccoli 5 ~ Parmigiana Risotto 6