

Bella Restaurant Featured Menu

Calamari Grotto 13

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

Calamari Balsamico 14

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 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 4/29- 5/2

Oysters ½ shell 18. ~ Oysters Rockefeller 20.

Mussel Zuppa 13

Premium Pork Chop 32

Egg dipped bread crumb encrusted- lightly fried and topped with a roasted garlic- parmesan- wild mushroom cream sauce- garnished with ITA marinated tomatoes.

Maple Leaf Duck Breast 31

Pan seared to a suggested med rare- sliced and topped with a Baileys, Amaretto- coffee- butter- demi- cream- garnished with sriracha-and a fresh berry compote.

Capasante Copacabana 38

Jumbo Sea Scallops- pan seared with herbs and spices- served over a seaweed salad and topped with a Mango- Raspberry Salsa laced with a spicy aioli.

1lb Provimi Veal Chop Saltibocca 45

Grilled with herbs and spices- topped with Parma Prosciutto and fresh mozzarella finished in a Wild Mushroom Wine sauce.

****1.5lb Baked Stuffed Lobster 55 ~ Cioppino 45 ~ Boiled 44 ~ Saute 46.**

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.

Mussels Zuppa 22

1lb of fresh Mussels sautéed with garlic-basil and herbs, finished in a white wine sauce- or a red tomato broth.

Vongole 31

Fresh littlenecks sautéed with garlic- basil and herbs, finished in a white wine sauce or a red tomato broth.

Bolognese 24

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

Shrimp Scampi 30

Five jumbo shrimp sautéed with garlic- evoo- scallions- tomatoes and mushrooms finished in garlic butter wine sauce.

*****Penne-Linguini*****

Shrimp Scallop Risotto 38

4 Jumbo Shrimp 4 Jumbo Sea Scallops- pan seared served over Parmesan Risotto.

Wild Cod Pesto 28

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

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.

Pollo Roma 29

Fresh chicken breast pan seared and finished in a Marsala- Butter- Cream with spinach- roasted red peppers and mushrooms.

Veal Verona 33

Quick seared veal scallopini- topped with Parma Prosciutto and fresh mozzarella-finished in a Savory Tomato Demi.

22oz Prime Ribeye 59

Grilled with herbs and spices topped with a garlic butter wine sauce.

Sides

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

Sunday Specials – Family Style Chicken & Roast Beef \$14.95

All you can eat Prime Rib \$31