

## **Bella Restaurant Menu**

### **Calamari Grotto 15**

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

### **Calamari Balsamico 15**

*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 10**

*Grilled garlic bread-marinated cherry tomatoes, fresh mozzarella cheese*

### **Mozzarella Napoleon 19**

*Homemade mozzarella- Local Beef Steak Tomatoes- Parma Prosciutto, a Jumbo Shrimp laced with an aged balsamic reduction.*

### **Stuffed Mushrooms 12**

*Ritz cracker crabmeat stuffed, topped with a 12 spice butter*

### **Caprese Salad 13 ~ Caesar Salad 8**

## **Chefs Features 9/9 - 9/12**

### **Oysters ½ shell 18 ~ Oysters Rockefeller 20**

### **Mussels Zuppa 14 ~ Zucchini Flowers 15**

### **Vitella Bracciola 44**

*Veal tenderloin flattened and stuffed with Capicola- Salami- Prosciutto- Mozzarella- Spinach- Roasted Red Peppers. Egg dipped and bread crumb encrusted, lightly fried and finished in a tomato- basil- parmesan cream sauce.*

### **Tortellini Carbonara 33**

*Cheese Stuffed and finished in a classic Carbonara Sauce- garnished with a Seared Shrimp and Dry Sea Scallop.*

### **22 oz Porterhouse Pork Chop 36**

*Grilled with herbs and spices topped with an Apple- Sage- Bourbon- Caramelized onion infused Strawberry Jam.*

### **Swordfish Della Notte 43**

*Grilled Center Cut Swordfish with herbs and spices- served over a white bean tomato ragu and topped with a Ricotta Salata- Caper & Heirloom Tomato Salsa- Parmesan Reggiano Shavings.*

### **1lb Prime Sirloin 59**

*Grilled with herbs and spices topped with a Gorgonzola- Spinach- Roasted Red Pepper- Corn- Hickory Smoked Bacon- Garlic Compound Butter.*

### **Steak Diane 62**

*Shallot- mushroom- cognac- Dijon- butter- cream- demi.*

***1.5lb Baked Stuffed Lobster 55 ~ Cioppino 49 ~ Boiled 45 ~ Saute 49\*\****

**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.*

**Bolognese 24**

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

**Vongole 31**

*12 littlenecks sautéed with garlic- EVOO- basil and fresh spices- served in a white wine sauce or a red tomato broth.*

**Mussel Zuppa 24**

*1lb of Fresh Mussels sautéed with garlic- EVOO- basil and fresh spices- served in a white wine sauce or a red tomato broth.*

**Pasta Talia 24**

*Roasted Tuscan Sausage- Fried Eggplant- Ricotta Salata finished in a garlic-basil-spicy Pomodoro sauce.*

***\*\*Penne- Capelline\*\****

**Shrimp Scallop Risotto 42**

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

**Shrimp Scampi 31**

*Five Jumbo Shrimp sautéed with garlic- EVOO- mushrooms- scallions- diced tomatoes finished in a garlic butter wine sauce.*

**Parmigiana Veal 28 ~ Eggplant 24 ~ Chicken 26**

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

**Pollo Frangelico 32**

*Fresh Chicken breast pan seared and sautéed with mushrooms & Frangelico then finished in a butter demi cream*

**Veal Saltibocca 36**

*Provimi veal scallopini pan fried and topped with Parma Prosciutto and Fresh Mozzarella finished in a Marsala Mushroom Demi.*

**22 oz Prime Ribeye 65**

*Grilled with herbs and spices topped with a fresh garlic- 12 spice butter.*

**Sides**

*Penne Pomodoro 3 ~ Asparagus 6 ~ Broccoli 5 ~ Parmigiana Risotto 6~*

**Sunday Specials!!!**

***Family Style Chicken and Roast Beef 16.50***

***Family Style Prime Rib 31***

***Served with Salad- Pasta- Roasted Potatoes***