

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 9

Chefs Features 10/7 - 1010

Oysters ½ shell 18 ~ Oysters Rockefeller 20 ~

Zucchini Flowers 15~ Nonna's Meat Balls 15

Maple Leaf Duck Breast 38

Pan seared with herbs & spices suggested Med- Rare, sliced and topped with a Pumpkin Spiced- Demi- Cream, garnished with an Apple Salsa- laced with a Spicy Aioli.

American Beef Short Ribs 43

8hr Braise with herbs and spices- served over Parmesan Risotto and topped with a Kobe Beef Bolo and garnished with a homemade fresh Basil Gremolata.

Norwegian Salmon Midori 39

Cajun Grilled and served over Grilled Vegetables- topped with a Midori Melon Reduction- Fresh Berry Salsa and Sriracha.

Tortellini Sorrentina 34

Cheese stuffed and finished in a Spinach- Roasted Red Pepper- Basil- Mozzarella- Parmesan Cream Sauce- garnished with a Seared Shrimp and Scallop.

Filletto Modena 62

Grilled Angus Filet with herbs and spices- topped with Sweet Balsamic- Honey- Demi- Cream with spinach, roasted red peppers and Smoked Gouda cheese.

1.5lb Baked Stuffed Lobster 61 ~ Cioppino 52 ~ Boiled 49 ~ Saute 53**

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 32

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.

****Penne- Linguini****

Shrimp Scallop Risotto 42

Pan seared Jumbo Shrimp and Jumbo Sea Scallops with herbs and spices, served over Parmesan Risotto and laced with an aged balsamic reduction.

Shrimp Scampi 32

Five Jumbo Shrimp sautéed with garlic- basil- scallions- tomatoes and mushrooms- finished in a garlic butter wine sauce.

Wild Cod Pesto 28

Grilled with herbs and spices topped with a fresh Basil Pesto and finished with Italian marinated tomatoes.

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 Francaise 33

Fresh Chicken breast egg dipped and pan fried finished in a lemon- butter wine sauce.

Veal Courvoisier 36

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

Prime Ribeye 63

22 oz Prime Ribeye grilled with herbs and spices topped with a homemade garlic butter.

Sides

Penne Pomodoro 4 ~ Asparagus 8 ~ Broccoli 7 ~ Parmigiana Risotto 8 ~

Sunday Specials!!!

Family Style Chicken and Roast Beef 16.50

Family Style Prime Rib 31

Served with Salad- Pasta- Roasted Potatoes