

## **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 10/21- 10-24**

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

**Roasted Pumpkin Bisque 8~ Clams Casino 18**

### **All Natural Pork Tenderloin 32**

*Pan seared with herbs and spices- sliced and topped with a Pumpkin Spiced- Demi- Cream and garnished with a Charred Apple Salsa.*

### **Lobster Connection 38**

*Lobster Stuffed Hexagons topped with a Lobster Cognac Tomato Cream- garnished with a Seared Shrimp and Scallop and an Heirloom Tomato Salsa.*

### **Vitella Bracciola 39**

*Provimi Veal Paillard rolled and stuffed with Capicola- Sausage- Pecorino Romano- Mozzarella Cheese- Parma Prosciutto- Pan seared finished in a Savory Tomato Demi over Arborio Risotto.*

### **Swordfish Acqua Pazza 45**

*Pan seared with herbs and spices- finished in a garlic- basil- tomato broth with local clams and mussels over Parmesan Risotto.*

### **Steak Diane 59**

*Butterflied Filet Mignon pan seared and finished in a shallot- mushroom- Dijon- Cognac- Butter Demi.*

***1.5lb Baked Stuffed Lobster 62 ~ Cioppino 56 ~ Boiled 53 ~ Saute 56\*\****

**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.*

**Gamberi Fra diavolo 34**

*Five Jumbo Shrimp sautéed with garlic and basil finished in a spicy tomato broth.*

**Wild Cod Pesto 28**

*Grilled with herbs topped with a fresh Basil Pesto and 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 Como 34**

*Fresh chicken breast egg dipped and pan fried topped with homemade fresh mozzarella and finished with a roasted tomato- basil sauce.*

**Vitella Zingabella 36**

*Provimi Veal Scallopini quick seared- finished in a sauce of garlic- basil- caramelized onions- mushrooms- banana peppers- red peppers- tomato-demi.*

**Filet Mignon 61**

*Grilled 8oz Center Cut Filet with herbs and spices topped with a Umbriago Reduction.*

**22 oz Prime Ribeye 65**

*Grilled w/herbs & spices topped with a homemade garlic butter sauce.*

**Sides**

*Penne Pomodoro 4 ~ Asparagus 10 ~ 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***