

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 16

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 11/11- 11-14

Oysters ½ shell 19 ~ Oysters Rockefeller 21

White Bean Soup 9

Bistecca Fiamma 61

1lb Prime Sirloin Grilled with herbs and spices- sliced and served over a White Bean Tomato Ragu-topped with a Caponata Salsa- Garnished with a Garlic Crostini- laced with an Aged Balsamic Reduction served with grilled asparagus.

Salmon Sorrento 40

Pan Seared Scottish Salmon with herbs and spices- served over Parmesan Risotto and topped with a Lemon- Garlic- Cherry Tomato- Parsley Wine Sauce.

Lobster Connection 36

Lobster Stuffed Hexagons- finished in a Sweet Corn- Spinach- Lobster Cognac Cream- garnished with a seared Shrimp and Scallop.

All Natural Pork Tenderloin 33

Pan seared with herbs and spices- sliced and topped with a Dark Rum- Sage- Fresh Apple Sauce- garnished Sriracha.

Fresh Fried Mahi Mahi 30

Fresh Mahi- Lightly Fried served over Spanish Rice and topped with a Pico de Gallo.

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.

Shrimp Fradiavolo 34

Five Jumbo Shrimp Sautéed with Garlic- Basil- EVOO- finished in a spicy Pomodoro sauce.

****Rigatoni- 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.

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 Monte Carlo 32

Fresh Chicken Breast pan seared and topped with spinach- roasted red peppers and Smoked Gouda Cheese- finished in a Sweet Balsamic- Honey- Cream.

Veal Sorrentina 36

Quick seared Veal Scallopini topped with Parma Prosciutto and Fresh Mozzarella- Finished in a Spinach- Roasted Red Pepper- tomato basil cream sauce.

24 oz Prime Ribeye 63

Grilled with herbs and spices topped with a Wild Mushroom Wine Sauce.

Sides

Penne 5 ~ Grilled Asparagus 8 ~ Spinach 8 ~ Broccoli 8 ~ Parmigiana Risotto 8 ~

Sunday Specials!!!

Family Style Chicken and Roast Beef 16.50

Family Style Prime Rib 31

Served with Salad- Pasta- Roasted Potatoes