

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 11/18- 11/21

Oysters ½ shell 19 ~ Oysters Rockefeller 21 ~ Mussel Zuppa 14

Fresh Fried Polenta- Caponata- Grilled Sausage- Pomodoro 14

Wild Striped Bass 42

Pan seared with herbs and spices- simmered in a garlic- cherry tomato- lemon- wine sauce with local clams and mussels served over Parmesan Risotto.

Tortellini Carbonara 36

Cheese stuffed and finished in a Pancetta- Pea- Parmesan Cream Sauce- garnished with a seared shrimp and scallop.

Provimi Veal Tenderloins 38

Pan seared with herbs and spices- simmered in a roasted red pepper- banana pepper- wild mushroom- demi wine sauce- garnished with grilled asparagus and fresh fried polenta.

Bistecca Bellissimo 60

1lb Prime Sirloin grilled with herbs and spices- topped with a Port Wine reduction with artichokes- roasted red peppers and mushrooms- served with hand cut fries and laced with Sriracha.

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 Cardinale 34

Five Jumbo Shrimp sautéed with shallots- butter and Brandy finished in a tomato-basil-parmesan cream sauce.

*****Rigatoni- Capellini ****

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 Zingabella 32

Fresh Chicken Breast pan seared and sautéed with garlic- basil- caramelized onions- mushrooms- roasted red peppers and banana peppers finished in a Savory tomato demi.

Veal Courvoisier 36

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

24 oz Prime Ribeye 63

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

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