

## **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 12-2/ 12-5**

**Oysters ½ shell 19 ~ Oysters Rockefeller 21~ Butternut Bisque 8**

**Fresh Fried Mozzarella 15~ Prosciutto Wrapped Stuffed Mushrooms 15**

### **Bistecca Saltibocca 61**

*1lb Prime Sirloin grilled with herbs and spices- Parma Prosciutto- Homemade Mozzarella- Wild Mushroom Sauce- Creamy Polenta- Highland Parks Asparagus.*

### **Maple Leaf Duck Breast 38**

*Pan seared to a suggested med-rare, sliced- Chocolate Cream Demi- Fresh Berry Compote- Sriracha- Highland Parks Asparagus.*

### **Lobster Connection 36**

*Lobster Stuffed Hexagons- Lobster Cognac Cream with Basil- Spinach and Corn- garnished with a Seared Jumbo Shrimp and Dry Scallop- Heirloom Tomato Salsa.*

### **Baked Stuffed Shrimp Paradisio 44**

*Ritz Cracker- Crabmeat Stuffing, topped with spinach- roasted red peppers- Parma Prosciutto- Fresh Mozzarella- Finished in a Sambucca Cream.*

### **Capasante Coco Cabana 46**

*Jumbo Seared Scallops- Fresh Blueberry- Mango- Pineapple House Salsa- Seaweed Salad- Sriracha Lace.*

### **Hardshell Lobsters**

**Baked Stuffed 61 Fisherman Style~ Boiled 52 ~ Saute 55 ~ Cioppino 55**

**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- evoo and finished in a Spicy Pomodoro Sauce.*

***\*\*Rigatoni- Linguini \****

**Shrimp Scallop Risotto 45**

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

**Salmon Balsamico 38**

*Faroe Isle Salmon grilled with herbs and spices- served over Cali Greens topped with Italian Marinated Tomatoes and laced with an aged Balsamic Vinaigrette.*

**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 Filippo 32**

*Fresh Chicken Breast stuffed with spinach- mozzarella cheese, egg dipped and pan fried finished in an Aurora Sauce.*

**Veal GNS 36**

*Quick seared Veal Scallopini sautéed with garlic- mushrooms- roasted red peppers and spinach, finished in a Marsala- Butter Cream- Sauce*

**24 oz Prime Ribeye 63**

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

**Sides**

*Pasta of the Day 5- Grilled Asparagus 8- Spinach 8- Broccoli 8- Risotto 8*

**Sunday Specials!!!**

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

***Family Style Prime Rib 31***

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