

PRIMI PIATTI

SINGLE / FAMILY

- 9/17 **FRIED CALAMARI** 7
hand breaded & served w/ warm marinara, dill shallot & chipotle aioli
- 7/13 **FRESH MOZZARELLA FRITTO**
hand breaded fior di latte mozzarella w/ warm marinara sauce 5/9
- 7/13 **ZUCCHINI FRITTO**
fresh zucchini "fries" w/ chipotle aioli
- 10/19 **FRITTO MISTO** 14
combination of fried calamari, fior di latte & zucchini "fries" w/ dill shallot, chipotle aioli & marinara sauces
- 7/13 **FRESH CAPRESE**
fresh fior di latte mozzarella w/ diced roma tomatoes, fresh basil, EVOO & balsamic vinegar reduction
- 7/13 **BELLA ORIGINAL BRUSCHETTA**
three pieces of wood fire charred peasant bread, two topped w/ basil pesto, diced roma tomatoes & fresh basil, one w/ warm gorgonzola
- ANTIPASTO** *market price*
selection of artisan charcuterie & vegetables, w/ wood fire grilled ciabatta

fresh SALAD & SOUP

- ORIGINAL CHOPPED CAESAR SALAD**
chopped romaine tossed to order w/ parmesan dressing, shaved parmesan & garlic toasted croutons
- BELLA ORIGINAL HOUSE SALAD**
fresh chopped lettuce, roma tomatoes, sliced red onions, garlic toasted croutons, kalamata olives & pepperoncini w/ signature balsamic vinaigrette
- WOOD GRILLED SALMON SALAD**
fresh lettuces w/ roma tomatoes, grilled asparagus, gorgonzola, pine nuts & our signature balsamic vinaigrette
- HOMEMADE SEASONAL SOUPS**
ask about today's selection!
cup 4 / bowl 6

wood-fire PIZZA

- 12 **BELLA ORIGINAL**
tomato sauce, sopressata, homemade chicken apricot sausage, mushrooms, wood fire grilled peppers & red onions, Kalamata olives, mozzarella & provolone cheese
- 13 **PARMA**
toasted garlic panna sauce, La Quercia prosciutto, asparagus, shaved garlic, young arugula, EVOO, shaved parmesan
- 10 **TUSCAN VEGETABLE**
spicy arrabiata sauce, roasted garlic, broccoli, wood fire grilled peppers & red onions, roasted tomatoes, Kalamata olives, fresh basil, shaved parmesan
- 9 **MARGHERITA**
tomato sauce, fior di latte, fresh basil

please ask your server for our gluten-free menu

Potential allergens such as nuts and seafood are prepared in this restaurant. Please inform your server of any allergies or concerns you may have.



WOOD FIRE *grill*

<i>market price</i>	FRESH CATCH always fresh, cut in-house, grilled or signature spice blackened w/ choice of side
18.95	SALMON always fresh, cut in-house, grilled or signature spice blackened w/ choice of fresh vegetables or crushed potatoes
19.95	SALMON OREGANATO grilled w/ capers, garlic, oregano, lemon juice, EVOO & green beans almandine
14.95	TUSCAN MEATLOAF veal, pork & ricotta meatloaf w/ spicy tomato jam & choice of side
17.95	BONE-IN PORK CHOP 12 ounce shoulder chop brined & peppered w/ choice of side
14.95	CHICKEN MARSALA wood fire grilled chicken breasts over fettuccini w/ mushroom marsala cream
15.95	WOOD ROASTED CHICKEN brined half chicken w/ crushed potatoes & rosemary marsala sauce
10.95	WOOD FIRED BELLA GOURMET BURGER wood fire grilled half pound hamburger w/ grilled pepper bacon, blue cheese mayo, shaved crispy onions & smoky chipotle BBQ sauce on a fresh baked roll, served w/ seasoned fries

SIDES

SEASONAL SELECTION please ask your server for this season's fresh vegetable preparation	4
CRUSHED POTATOES bacon, white beans, parmesan & romano	4
SAUTÉED GREEN BEANS garlic, almonds & bacon fat	4

FILET MIGNON 8 ounce in-house butchered center cut beef tenderloin, grilled or signature spice blackened w/ crushed potatoes	25.95
PETIT FILET SAMPLER 4 ounce in-house butchered beef tenderloin, grilled or signature spice blackened w/ grilled asparagus & crushed potatoes	18.95
SALTIMBOCCA your choice of free range veal or chicken breast layered w/ fresh sage leaves & La Quercia prosciutto, wood fire grilled & served with creamy parmesan orzo pasta, grilled asparagus & roma tomatoes	<i>chicken veal</i> 16/21
PICCATA CLASSICO your choice of free range veal or chicken breast, lightly floured & iron skillet seared, served w/ capellini pasta, roasted chicken demi-glace, lemon juice & capers	14/19
BELLA SIGNATURE PICCATA <i>our fresh approach to the classic piccata</i> your choice of free range veal or chicken breast, lightly floured & iron skillet seared, served w/ artichoke hearts, penne pasta, spinach, capers, white wine, orange juice & fresh rosemary	16/21

we proudly serve

BERRY VEAL

free range calves, never penned, allowed to roam free
w/ a completely natural diet of only fresh mother's milk
no artificial ingredients or fillers

WOOD FIRE GRILLED ASPARAGUS EVOO, parmesan	4
SAUTÉED BROCCOLI toasted garlic, EVOO	4
SIDE SALAD Bella Original House Salad or Chopped Caesar salad w/ entrée	2

signature PASTA

SINGLE / FAMILY

11/21	FETTUCCINI ALFREDO CLASSICO prepared in the Roman tradition w/ parmesan & nutmeg <i>add grilled chicken 4/8 add grilled shrimp 5/9</i>	BELLA ORIGINAL PENNE PESTO creamy basil pesto w/ fresh roma tomatoes, toasted pine nuts & parmesan cheese <i>add grilled chicken 4/8 add grilled shrimp 5/9</i>	13/25
13/25	PENNE SPINACHI fresh spinach, chopped walnuts & gorgonzola cream sauce <i>add grilled chicken 4/8 add grilled shrimp 5/9</i>	CHICKEN PARMESAN hand breaded chicken breast w/ mozzarella & provolone cheese over spaghetti marinara	14/27
13/25	PENNE LA BELLA fresh asparagus, roma tomatoes & vodka cream sauce <i>add grilled chicken 4/8 add grilled shrimp 5/9</i>	PENNE KALAMATA wood fire grilled chicken breast, kalamata olives, toasted pine nuts & butter sauce	13/25
14/27	PENNE GORGONZOLA wood fire grilled chicken, bacon, sun dried tomatoes, crushed red chilies & gorgonzola cream sauce	BELLA ORIGINA RIGATONI CREMA sausage, mushrooms & toasted garlic cream sauce w/crushed red chilies	12/23
13/25	PENNE FRESCO wood fire grilled chicken, fresh broccoli, sun dried tomatoes, toasted pine nuts & butter sauce	BAKED RIGATONI ROMANO Italian sausage sautéed w/ crushed red chilies parmesan cheese & housemade tomato meat sauce, baked w/ romano cheese	12/23
17/33	SEAFOOD LINGUINE fresh fish, clams, shrimp & calamari w/ spicy arrabiata sauce, clam broth, wood charred ciabatta bread & grilled lemon	PENNE ARRABIATA marinara w/crushed chilies, chili infused oil & lemon juice <i>add grilled chicken 4/8 add grilled shrimp 5/9</i>	9/17

SPAGHETTI

W/CHOICE OF	fresh marinara	9 17
	tomato meat sauce	10 19
	meatballs	13 25
ADD	<i>grilled chicken 4/8 grilled shrimp 5/9</i>	

MANICOTTI

W/CHOICE OF	fresh marinara	10 19
	tomato meat sauce	11 21
	tomato basil cream	13 25

HOMEMADE LASAGNA

W/CHOICE OF	fresh marinara	10 19
	tomato meat sauce	11 21
	tomato basil cream	13 25

RAVIOLI

W/CHOICE OF	fresh marinara	9 17
	tomato meat sauce	10 19
	tomato basil cream	13 25

DESSERT

BELLA ORIGINAL CHOCOLATE SOUFFLÉ

The perfect way to end your meal – our signature Chocolate Soufflé.

Intensely chocolate from its luscious liquid center out, served with vanilla crème anglaise.

Be sure to order ahead and allow 15 minutes for preparation.

ask about our other homemade desserts

We use the freshest ingredients and prepare our homemade desserts from scratch.

Quantities are limited.

18% gratuity will be added to all parties of 8 or more.