

PRIMI PIATTI

SINGLE / FAMILY

- 10/19 **FRIED CALAMARI**
hand breaded & served w/ warm marinara, dill shallot & chipotle aioli
- 7/13 **FRESH MOZZARELLA FRITTO**
hand breaded fior di latte mozzarella w/ warm marinara, basil pesto oil
- 7/13 **ZUCCHINI FRITTO**
fresh zucchini “fries” w/ chipotle aioli
- 10/19 **FRITTO MISTO**
combination of fried calamari, fior di latte mozzarella & zucchini “fries” w/ dill shallot, chipotle aioli & marinara sauces
- 7/13 **FRESH CAPRESE** gf
fresh fior di latte mozzarella w/ roma tomatoes, fresh basil, basil oil, EVOO & balsamic reduction
- 6 **MEATBALLS AL FORNO**
topped w/ arrabiata sauce & baked in our wood fired oven w/ mozzarella & provolone, served w/ housemade ciabatta bread
- 7/13 **BELLA BRUSCHETTA TRIO**
two grilled breads topped w/ roma tomatoes, basil pesto, fresh basil, parmesan & balsamic reduction & a third w/ warm gorgonzola & pistachio honey
- mkt price* **ANTIPASTO** gfo
selection of artisan charcuterie & house pickled vegetables, w/ grilled ciabatta

fresh SALAD & SOUP

- 5/9 **CHOPPED CAESAR SALAD** gfo
chopped romaine tossed to order w/ caesar dressing, shaved parmesan & garlic toasted croutons
- 5/9 **HOUSE SALAD** gfo
fresh chopped lettuces, roma tomatoes, sliced red onions, garlic toasted croutons, kalamata olives, pepperoncini & parmesan w/ signature balsamic vinaigrette
- 14 **WOOD GRILLED SALMON SALAD** gf
fresh lettuces w/ roma tomatoes, grilled asparagus, gorgonzola, pine nuts & our signature balsamic vinaigrette
- HOMEMADE SEASONAL SOUPS**
SPICY TOMATO BASIL gf cup 4 | bowl 6
w/ chicken, bacon & sun-dried tomatoes
- SEASONAL** mkt price
ask about today's selection!

wood-fire PIZZA

- 12 **SUPREME**
tomato sauce, salami, crumbled sausage, mushrooms, grilled peppers & red onions, kalamata olives, basil, mozzarella & provolone cheese
- 13 **PARMA SPINACHI**
spinach cream sauce, La Quercia prosciutto, asparagus, garlic, EVOO & shaved parmesan
- 10 **TUSCAN VEGETABLE**
spicy arrabiata sauce, roasted garlic, broccoli, grilled peppers & red onions, roasted tomatoes, kalamata olives, fresh basil, parmesan & balsamic reduction
- 9 **MARGHERITA**
tomato sauce, fior di latte mozzarella, roasted grape tomatoes & fresh basil

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

Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness.



WOOD FIRE *grill*

<i>mkt price</i>	FRESH CATCH <i>gf</i> always fresh, cut in-house, grilled or signature spice blackened w/ choice of side		
18.95	SALMON <i>gf</i> always fresh, cut in-house, grilled or signature spice blackened w/ choice of side		
19.95	SALMON OREGANATO <i>gf</i> 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		
18.95	BONE-IN PORK CHOP <i>gf</i> 12 ounce shoulder chop brined 24 hours & peppered w/ choice of side		
15.95	CHICKEN MARSALA <i>gfo</i> wood fire grilled chicken breasts over fettuccine w/ mushroom marsala cream		
16.95	WOOD OVEN ROASTED CHICKEN <i>gf</i> half chicken brined 24 hours w/ rosemary marsala sauce & choice of side		
10.95	BELLA'S BUTCHER BURGER grilled half pound Braveheart hamburger w/ grilled pepper bacon from Stone Cross Farm, blue cheese mayo, lettuce, diced romas, crispy onions, & smoky BBQ sauce on a fresh baked roll, served w/ choice of side		
	FILET MIGNON <i>gfo</i> 8 ounce in-house butchered center cut beef tenderloin, grilled w/ house marinade or signature spice blackened w/ buttermilk potato puree, prosciutto wrapped asparagus, onion ring & Bell-A1 sauce	26.95	
	PETIT FILET SAMPLER <i>gfo</i> 4 ounce in-house butchered beef tenderloin, grilled w/ house marinade or signature spice blackened w/ buttermilk potato puree, prosciutto wrapped asparagus, onion ring & Bell-A1 sauce	19.95	
	SALTIMBOCCA your choice of chicken breast or veal, layered w/ fresh sage leaves & La Quercia prosciutto, wood fire grilled & served w/ creamy parmesan orzo pasta, grilled asparagus & roma tomatoes	16/21	<i>chicken/veal</i>
	PICCATA CLASSICO your choice of chicken breast or veal, lightly floured & fried, served w/ capellini pasta, & caper lemon butter sauce	14/19	
	SIGNATURE PICCATA your choice chicken breast or veal, lightly floured & fried, served w/ artichoke hearts, penne pasta, spinach, capers, white wine, orange juice & fresh rosemary	16/21	

we proudly serve

BERRY VEAL

Free range calves with
a completely natural diet of
only fresh mother's milk.
No artificial ingredients or fillers.



SIDES

SEASONAL SELECTION <i>ask about this season's fresh vegetable preparation</i>	5	WOOD FIRE GRILLED ASPARAGUS <i>gf</i> EVOO, parmesan w/ prosciutto and breadcrumbs	4 6
BUTTERMILK POTATO PUREE <i>gf</i> EVOO, chives	4	SAUTÉED BROCCOLI <i>gf</i> garlic, parmesan, EVOO	4
SAUTÉED GREEN BEANS <i>gf</i> garlic, almonds & bacon fat	4	CRISPY BRUSSELS SPROUTS w/ cayenne pepper honey	5
ROASTED CARROTS <i>gf</i> cardamom, butter, parsley	4	ADD SIDE SALAD TO ENTREEÉ <i>gfo</i> House or Chopped Caesar	2
WAFFLE FRIES	4		

signature PASTA

gluten free options available

SINGLE / FAMILY

12/23	FETTUCCINE ALFREDO CLASSICO prepared in the Roman tradition w/ parmesan, nutmeg & parsley <i>add grilled chicken 4/8 add grilled shrimp 5/9</i>	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
14/27	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 & basil over spaghetti marinara	14/27
14/27	PENNE LA BELLA fresh asparagus, roma tomatoes, lemon juice, parsley & vodka cream sauce <i>add grilled chicken 4/8 add grilled shrimp 5/9</i>	PENNE KALAMATA grilled chicken, kalamata olives, chives, toasted pine nuts & butter sauce	13/25
14/27	 PENNE GORGONZOLA grilled chicken, bacon, sun-dried tomatoes, crushed red chilies & gorgonzola cream sauce	 RIGATONI CREMA sausage, mushrooms & toasted garlic cream sauce w/crushed red chilies, parmesan & chives	13/25
14/27	PENNE FRESCO grilled chicken, fresh broccoli, sun-dried tomatoes, garlic, basil, toasted pine nuts & butter sauce	 BAKED RIGATONI ROMANO crumbled sausage, spicy pork & pepperoni ragout, mozzarella, provolone, pickled fresno chilies & fresh basil	13/25
18/35	 SEAFOOD LINGUINE fresh fish, clams, shrimp & calamari w/ spicy arrabiata sauce, clam broth, grilled ciabatta bread & grilled lemon	 PENNE ARRABIATA marinara w/crushed chilies, chili infused oil, basil & lemon juice <i>add grilled chicken 4/8 add grilled shrimp 5/9</i>	10/19

SPAGHETTI *gfo*

W/CHOICE OF	fresh marinara	9 17
	tomato meat sauce	10 19
ADD	<i>grilled chicken 4/8</i> <i>grilled shrimp 5/9</i> <i>meatballs 4/8</i> <i>crumbled sausage 2/4</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

SIGNATURE 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.
Available daily at 5pm ~ Be sure to order ahead and allow at least 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.

Sign up for **STELLA REWARDS** and earn points for every dollar you spend!

MONDAY-FRIDAY 11:00 AM – 3:00 PM

lunch

SOUP, SALAD & SANDWICHES

sandwiches served with your choice of side

5.99	SOUP, SALAD & TUSCAN BREAD <i>gfo</i> House or Chopped Caesar and choice of soup	10	SALTIMBOCCA chicken breast, prosciutto, parmesan, apricot marmalade, house-made ciabatta
10	FRESH FISH SANDWICH grilled or blackened, dill shallot sauce, lettuce, red onion, fresh baked bun	10	CAPRI XTRA fior di latte mozzarella, spicy tomato jam, basil, prosciutto, EVOO balsamic reduction, house-made ciabatta
10	SPICY BLACKENED CHICKEN lettuce, tomato, pickled onions, chipotle aioli, fresh baked bun	10	SALUMI salami, jalapeno jam, 5-cheese blend, horseradish vinaigrette salad, house-made ciabatta

PASTAS

served with Tuscan bread and your choice of salad or soup

gluten free options available

8	PENNE PESTO creamy basil pesto w/ diced roma tomatoes, pine nuts & parmesan cheese <i>add grilled chicken 2 / or grilled shrimp 3</i>	9	PENNE FRESCO grilled chicken, fresh broccoli, sun-dried tomatoes, garlic, fresh basil, toasted pine nuts, butter sauce
9	PENNE MARSALA grilled chicken, mushrooms, shallots, red chilies, marsala cream sauce	7	PENNE ARRABIATA marinara sauce w/ crushed chili pepper, chili-infused oil, lemon juice, fresh basil <i>add grilled chicken 2 / or grilled shrimp 3</i>
9	PENNE GORGONZOLA grilled chicken, sun-dried tomatoes, red chilies, bacon, gorgonzola cream	14	CHICKEN PARMESAN hand breaded chicken breast, w/ mozzarella & provolone cheese & basil over spaghetti marinara
9	PENNE PIACENZA grilled chicken, creamy roasted red pepper sauce, parmesan & chives	8	FETTUCCINE ALFREDO prepared in the Roman tradition w/ parmesan, nutmeg & parsley <i>add grilled chicken 2 / or grilled shrimp 3</i>
9	PENNE KALAMATA grilled chicken, kalamata olives, chives, toasted pine nuts, butter sauce		
8	PENNE SPINACHI fresh spinach, chopped walnuts, gorgonzola cream sauce <i>add grilled chicken 2 / or grilled shrimp 3</i>		

SPAGHETTI <i>gfo</i>		HALF LASAGNA		MANICOTTI		RAVIOLI	
W/CHOICE OF		W/CHOICE OF		W/CHOICE OF		W/CHOICE OF	
fresh marinara	7	fresh marinara	8	fresh marinara	9	fresh marinara	8
tomato meat sauce	8	tomato meat sauce	9	tomato meat sauce	10	tomato meat sauce	9
meatballs	10	tomato basil cream	10	tomato basil cream	11	tomato basil cream	10

sunday brunch

11:00 AM – 2:00 PM

TAVOLO *an ever changing selection of bite-sized sweet & savory pastries & other delectables, included w/ entree*

*homemade cinnamon rolls | sticky walnut bites | honey vanilla ricotta w/ fresh berries
& homemade granola | seasonal muffins selection | fruit juices & more!*

8	PANCAKES made fresh, served w/ homemade lemon curd, roasted bacon butter & organic maple syrup	12	CHICKEN & EGG <i>*chef's choice</i> country fried hand-breaded & seasoned chicken breast w/ our signature parmesan rosemary biscuit, a sunny-fried local farm fresh egg & homemade spicy sausage gravy
10	SOURDOUGH FRENCH TOAST homemade slow-fermentation sourdough bread battered & fried, served w/ fresh berries, organic maple syrup & confectioners' sugar	10	BLT CROISSANT SANDWICH fresh baked 9-grain croissant w/ grilled Stone Cross Farms bacon, oven roasted tomatoes, avocado hummus & young arugula
11	SCRAMBLE Two eggs from local farms, soft scrambled w/ farmers hash of roasted potatoes, crispy pancetta lardoons, onions, garlic & our signature parmesan rosemary biscuit	12	CROQUE MADAME homemade ciabatta bread w/ country ham, apricot agro-dolce, a sunny side local farm fresh egg, traditional mornay sauce & fresh diced roma tomatoes
12	SMOKED SALMON CROQUETTES fresh salmon brown sugar brined & smoked in-house blended w/ potato puree, red onion, pecorino & cream cheeses, lightly hand breaded & fried, served w/ fennel ruby grapefruit slaw & dill shallot sauce		

brunch cocktails

A'LA CARTE *savory additions & sides*

two local farm fresh eggs	3	parmesan rosemary biscuit	2
spicy sausage gravy	4	fresh baked 9-grain croissant	3
hearty farmers hash	4	grilled thick cut bacon	3

MIMOSA Ruffino Prosecco, Aperol, fresh squeezed orange juice	8
BLOODY MARY housemade bloody mary mix, Absolut Peppar, caprese skewer garnish	8
SANGRIA white or red housemade sangria	7