

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
- 7 **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

- 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
- 9 **BACON SPINACH SALAD** *gf*
w/ pancetta, goat cheese, poached figs, pumpkin seeds & honey bacon dressing
add grilled chicken breast 5/ gr salmon 8 / gr shrimp 6
- 15 **WOOD GRILLED SALMON SALAD** *gf*
fresh lettuces w/ roma tomatoes, grilled asparagus, gorgonzola, pine nuts & our signature balsamic vinaigrette
- 18 **GRILLED FILET MIGNON SALAD** *gfo*
w/ grilled romaine & onions, roasted grape tomatoes, summer sweet pickles, gorgonzola, crumbled cornbread & spicy honey lime vinaigrette
- HOMEMADE SEASONAL SOUPS**
- SPICY TOMATO BASIL** *gf* cup 4 | bowl 6
w/ chicken, bacon & sun-dried tomatoes
- SEASONAL** *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	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
18.95	SALMON <i>gf</i> always fresh, cut in-house, grilled or signature spice blackened w/ choice of side	PETIT FILET <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
19.95	SALMON OREGANATO <i>gf</i> w/ capers, garlic, oregano, lemon juice, EVOO & green beans almandine	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
14.95	TUSCAN MEATLOAF veal, pork & ricotta meatloaf w/ spicy tomato jam & choice of side	PICCATA CLASSICO your choice of chicken breast or veal, floured & fried, served w/ capellini pasta, & caper lemon butter sauce	14/19
18.95	BONE-IN PORK CHOP <i>gf</i> 12 ounce shoulder chop brined 24 hours & peppered w/ choice of side	SIGNATURE PICCATA your choice chicken breast or veal, floured & fried, served w/ artichoke hearts, penne pasta, spinach, capers, white wine, orange juice & fresh rosemary	16/21
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		
13.00	BELLA'S BUTCHER BURGER <i>gfo</i> 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		

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	3
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 6/12</i>	PENNE PESTO creamy basil pesto w/ fresh roma tomatoes, toasted pine nuts & parmesan cheese <i>add grilled chicken 4/8 add grilled shrimp 6/12</i>	13/25
14/27	PENNE SPINACHI fresh spinach, chopped walnuts & gorgonzola cream sauce <i>add grilled chicken 4/8 add grilled shrimp 6/12</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 6/12</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, sun-dried tomatoes, fresh broccoli, garlic, basil, toasted pine nuts & lemon butter sauce	 BAKED RIGATONI ROMANO crumbled sausage, spicy pork & pepperoni ragout, mozzarella, provolone, pickled fresno chilies & fresh basil	13/25
20/39	 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 6/12</i>	10/19

SPAGHETTI gfo

W/CHOICE OF	fresh marinara	10 19
	tomato meat sauce	11 21
	tomato meatballs	15 29

ADD *grilled chicken 4/8 grilled shrimp 6/12*
meatballs 4/8 crumbled sausage 2/4

MANICOTTI

W/CHOICE OF	fresh marinara	11 21
	tomato meat sauce	12 23
	tomato basil cream	14 27

HOMEMADE LASAGNA

W/CHOICE OF	fresh marinara	12 23
	tomato meat sauce	13 25
	tomato basil cream	14 27

RAVIOLI

W/CHOICE OF	fresh marinara	11 21
	tomato meat sauce	12 23
	tomato basil cream	14 27

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!