

STARTERS



TOASTED RAVIOLI

Our famous jumbo, hand-breaded beef ravioli served with house made meat sauce
4 piece \$8 | 6 piece \$11

GARLIC CHEESE BREAD

Bread dipped in garlic butter and topped with provol cheese and Italian herbs, served with house made red sauce \$8

CALAMARI FRITTI

Hand-breaded, flash-fried calamari rings garnished with banana peppers and served with house made red sauce and chipotle aioli \$11

ZUCCHINI STICKS

Hand-breaded zucchini sticks served with house made meat sauce \$9

BLACKENED SHRIMP TACOS

Three flour tortillas with lightly floured and fried blackened shrimp topped with diced tomatoes, slaw, and house made tzatziki sauce \$9

BRUSCHETTA CAPRI

Basil pesto and mozzarella baked over grilled baguette topped with diced tomatoes, olive oil, garlic, and fresh basil, drizzled with balsamic reduction \$10

LUMP CRAB CAKES

Pan-seared lump crab cakes topped with a lemon, caper, red onion aioli \$13

CRAB-STUFFED MUSHROOMS

Mushrooms with crab cake stuffing, topped with house made red sauce and baked with provol cheese \$11

SPINACH ARTICHOKE DIP

Artichokes and spinach baked with cheese and a hint of red pepper flake, served with oven-baked asiago flat bread \$10

SALADS



Add Grilled Chicken \$4 | 3 Shrimp \$4.5 | Grilled Salmon \$9

THE *Milano* SALAD

Enjoy our famous house salad featuring fresh lettuce, green onions, crispy prosciutto ham, a special blend of cheeses and our house made Milano dressing sm \$6  | lg \$11

CAESAR * House made Caesar dressing tossed with romaine lettuce, croutons, asiago cheese and topped with anchovies sm \$6  | lg \$11

STRAWBERRY GRILLED CHICKEN Fresh lettuce, strawberries, red onions, toasted almonds and walnuts, dried cranberries, and mozzarella tossed in our poppy seed dressing, topped with grilled chicken breast \$13

SOUP Our chef's specialty soup made fresh daily. Tomato Basil or Soup of the Day cup \$4 | bowl \$5

* Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food-borne



Bella Milano
Signature Items



Lighter Choices (600 calories or less not including sides or salads)



Vegetarian



Have a food allergy? Please let your server know, and we will take extra care in preparing your meal.

ENTRÉES

Served with your choice of a small Milano Salad, small Caesar Salad, cup of soup, or side dish

CHICKEN PARMIGIANO Lightly breaded, fried chicken breast topped with house made red sauce and provol cheese \$13 *** Add a side of pasta for \$2



CHICKEN MILANO Lightly breaded, charbroiled chicken breast topped with our creamy provol cheese sauce, mushrooms, and green onions \$13

CHICKEN STASILLI Lightly breaded, fried chicken breast sautéed in house made white wine lemon butter sauce with garlic, mushrooms, broccoli, and a hint of red pepper \$13



CAJUN GOUDA CHICKEN Hand-breaded, fried chicken breast topped with a smoked Gouda Cajun cream sauce, mushrooms, roasted red bell peppers, and green onions \$13

CHICKEN CAPRI Grilled chicken breast with basil pesto, served over fresh spinach and topped with fresh mozzarella, diced tomatoes, garlic, basil, and balsamic reduction \$13



CITRUS HONEY GLAZED SALMON Pan-seared salmon topped with a citrus honey glaze and served on a bed of sautéed spinach \$15

PASTAS

Served with a small Milano Salad, small Caesar Salad, or cup of soup



Add Italian Sausage \$3 | Two Meatballs \$4 | Grilled Chicken \$4 | 3 Shrimp \$4.5 | Grilled Salmon \$9



PASTA THREE WAY Spaghetti, ravioli, and penne in house made meat sauce, baked with provol cheese and a meatball \$15

LASAGNA Lasagna layered with beef and Italian sausage, baked in house made meat sauce with provol cheese and besciamella sauce \$15

PASTA CON BROCCOLI 🍷 Cheese tortellini tossed in a creamy red sauce with mushrooms, broccoli, and a hint of red pepper and garlic \$15

SPAGHETTI & MEATBALL Spaghetti tossed in house made meat sauce and topped with a made-from-scratch meatball \$11

FETTUCCHINE ALFREDO 🍷 Fettuccine in house made butter cream sauce with asiago cheese \$13

CAJUN CHICKEN PASTA Penne tossed in Cajun cream sauce with bell peppers, red onions, blackened chicken breast, and lime sour cream \$15



SPAGHETTI CARBONARA Spaghetti sautéed with mushrooms, green onions, and bacon in an asiago egg and cream sauce \$14

BAKED MOSTACCIOLI Penne tossed in house made meat sauce, baked with provol cheese \$13



TORTELLINI Beef, pork, and prosciutto tortellini in a butter cream sauce with mushrooms, peas, and prosciutto ham \$15

CREAMY GARLIC ANGEL HAIR WITH SHRIMP Angel hair tossed in a roasted garlic, rosemary cream sauce with spinach, shallots, and sautéed shrimp \$14

BRICK OVEN PIZZAS



Our pizzas are created using our made-from-scratch dough and house made pizza sauce. We use only the freshest ingredients before topping our pizzas with 100% mozzarella cheese* and baking them in our brick oven.

*Signature pizza cheeses and sauces may vary.

HAND-TOSSED CRUST or THIN CRUST | SMALL CHEESE \$9 | LARGE CHEESE \$15

Toppings: ham, pepperoni, sausage, bacon, chicken, spinach, artichoke hearts, black olives, garlic, broccoli, mushrooms, tomatoes, pineapple, red onions, bell peppers, anchovies, feta cheese, cheddar cheese *Small \$1 each | Large \$2 each*

Signature Pizzas

BELLA MEDITERRANEO mushrooms, artichoke hearts, minced garlic, mozzarella, house made pizza sauce, feta, basil pesto \$11 | \$20

BBQ CHICKEN diced chicken, onions, cheddar, mozzarella, bbq sauce \$11 | \$20

SUPER sausage, pepperoni, onions, mushrooms, bell peppers, black olives, mozzarella, house made pizza sauce \$12 | \$21

MUSHROOM SHERRY sherry and sage-marinated diced mushrooms, caramelized onions, asiago, provel, mozzarella, roasted tomatoes, fried spinach, feta, lime sour cream \$11 | \$20

SEASONAL FAVORITES

All entrées include choice of small Milano salad, Caesar salad, or cup of soup and soft drink.

BLACKENED CHICKEN SANDWICH Blackened chicken breast served on warm, house made bread with pepper jack cheese, caramelized onions, bacon, spinach and a Caesar aioli \$12

BLT PASTA Angel hair tossed with sun-dried tomatoes, spinach, bacon, shaved garlic, and kalamata olives in a light butter sauce garnished with feta cheese \$12

ALMOND COCONUT WHITE FISH Lightly fried almond coconut panko-crust white fish drizzled with honey Sriracha and served over quinoa rice pilaf \$12

GARLIC GRILLED CHEESE A blend of melted mozzarella, smoked Gouda, and cheddar cheese seared on garlic butter sourdough. Try it with our house made tomato basil soup! \$12

MUSHROOM FETA ANGEL HAIR Angel hair tossed in olive oil with mushrooms, roasted red peppers, spinach, and rosemary, topped with feta cheese \$12

SIDES

SPAGHETTI WITH YOUR CHOICE OF HOUSE MADE SAUCE:
RED SAUCE, MEAT SAUCE, OR OIL BUTTER GARLIC SAUCE

SAUTÉED BROCCOLI ✓

FETTUCCINE ALFREDO [ADDITIONAL \$2] ✓

WAFFLE FRIES ✓

CHILDREN'S MENU

CHILDREN 12 & UNDER • \$7 EA • INCLUDES KIDS SOFT DRINK

✓ **FETTUCCINE ALFREDO**
SPAGHETTI & MEATBALL
CHICKEN STRIPS & FRIES
ITALIAN MACARONI & CHEESE
HAMBURGER & FRIES
PIZZA - 1 TOPPING



Bella Milano
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