



STARTERS

SHRIMP DI NAPOLI

Five butterflied, jumbo shrimp sautéed in white wine lemon butter with bread crumbs and a touch of red chili flake \$15

TOASTED RAVIOLI

Jumbo, hand-breaded beef ravioli served with house-made meat sauce (4pc) \$9 (6pc) \$12

SPINACH ARTICHOKE DIP

Artichokes and spinach baked with cheese and a hint of red pepper flake, served with oven-baked asiago flat bread \$13

LUMP CRAB CAKES

Pan-seared lump crab cakes topped with a lemon, caper, red onion aioli \$17

BRUSCHETTA CAPRI

Baguette baked with basil pesto and mozzarella, topped with diced tomatoes, olive oil, garlic, fresh basil, and balsamic reduction \$12

FEATURES

All features include a small salad or cup of soup

RASPBERRY BLUE HALIBUT

Lightly fried, pistachio-crust halibut topped with blue cheese crumbles and house-made chipotle raspberry sauce, served over flash fried spinach with crispy prosciutto ham \$38

12 oz BONELESS CAPRESE RIB EYE

12 oz. choice boneless rib eye grilled to your preference, topped with fresh mozzarella, basil, tomatoes, and drizzled with house-made chipotle oil \$47

RISOTTO

Caramelized onion, pancetta, parmesan, and spinach topped with sliced beef tenderloin medallions \$34

Bella FAVORITES

All favorites include a small salad or cup of soup

COMBINATION DINNER

Our Beef Milano paired with three butterflied jumbo shrimp, lightly floured and fried, topped in white wine lemon butter sauce with mushrooms, served with your choice of side dish \$36

BEEF MILANO

Charbroiled beef tenderloin medallions topped with our creamy provol cheese sauce, mushrooms, and green onions, served with your choice of side dish \$37

CHICKEN MILANO

Lightly breaded chicken breast topped with provol cheese sauce, green onions, and mushrooms, served with your choice of side dish \$29

CHICKEN SPIEDINI

Chicken breast marinated in our house-made Milano dressing, rolled in bread crumbs, char grilled, and served with flash fried spinach and your choice of side dish \$29

CITRUS HONEY GLAZED SALMON

Pan-seared salmon topped with house-made citrus honey glaze, served on a bed of sautéed spinach with your choice of side dish \$33

BOURSIN FILET

Grilled, 7 oz center-cut filet topped with a house-made Boursin cream sauce, served over a crispy rosemary cream cheese potato cake \$45

EGGPLANT PARMIGIANO

Lightly breaded, fried eggplant topped with provol cheese, served over pappardelle noodles in house-made red sauce with spinach and fresh mozzarella \$25

SEAFOOD RAVIOLI

Lobster, shrimp and scallop ravioli tossed with grape tomatoes, fresh basil, garlic, and shallots in a brown butter cream sauce, topped with three jumbo, butterflied shrimp \$30

PASTA THREE WAY

Spaghetti, ravioli, and penne in house-made meat sauce, baked with provol cheese and a meatball \$25

SIDES Spaghetti in choice of house-made sauce, Brown Butter Garlic Herb Mashed Potatoes, Balsamic Glazed Broccolini with Grape Tomatoes, Cajun Mac n' Cheese, Baked Potato