

Bella Milano

Mother's Day

DINNER | 2025

STARTERS

- BRUSCHETTA CAPRI

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

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

- LUMP CRAB CAKES

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

- SPINACH ARTICHOKE DIP

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

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

FEATURES

All features include a small salad or cup of soup

- PEPPER LOIN

Center-cut filet marinated in our house dressing, rolled in cracked pepper, grilled to your preference, topped with red wine reduction \$44
- MARGARITA PASTA

Penne tossed, triple sec tequila butter sauce, bell peppers, red onions, spinach, andouille sausage \$26
- MANGO PINEAPPLE SALSA MAHI MAHI

Pan-seared mahi mahi filet, house-made mango pineapple salsa, mixed vegetable brown rice \$36

Bella FAVORITES

All favorites include a small salad or cup of soup

- 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, served with your choice of side dish \$45
- 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
- CAJUN GOUDA CHICKEN

Hand-breaded, fried chicken breast topped with a smoked Gouda Cajun cream sauce, mushrooms, roasted red bell peppers, and green onions with your choice of side dish \$29
- RASPBERRY BLUE WHITE FISH

Lightly fried, pecan-crust white fish topped with blue cheese crumbles and house-made chipotle raspberry sauce served over flash-fried spinach with crispy prosciutto ham 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

- TORTELLINI

Beef, pork, and prosciutto tortellini in an asiago butter cream sauce with mushrooms, peas, and prosciutto ham \$27
- 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 
- FETTUCCINE ALFREDO

Fettuccine in a house made butter and cream sauce with asiago cheese \$24 
- PASTA THREE WAY

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

- 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