Bella Milano Nother's Day UNCH | 2025.



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

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

SHRIMP DI NAPOLI

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



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, served with your choice of side dish \$44

MARGARITA PASTA

Penne tossed, triple sec tequila butter sauce, bell peppers, red onions, spinach, andouille sausage \$17

MANGO PINEAPPLE SALSA MAHI MAHI

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



ENTRÉES

Include choice of small salad, cup of soup, or side dish

CAJUN GOUDA CHICKEN

Hand-breaded, fried chicken breast topped with a smoked Gouda Cajun cream sauce, mushrooms, roasted red bell peppers, and green onions \$16

CHICKEN MILANO

Lightly breaded chicken breast topped with provel cheese sauce, green onions, and mushrooms \$16

RASPBERRY BLUE WHITE FISH

Lightly fried, pecan-crusted white fish topped with blue cheese crumbles and chipotle raspberry sauce served over flash-fried spinach with crispy prosciutto ham \$17

CITRUS HONEY GLAZED SALMON

Pan-seared salmon topped with a citrus honey glaze and served on a bed of sautéed spinach \$19

SIDES Spaghetti in choice of house-made red sauce, meat sauce, or oil butter garlic sauce, Waffle Fries, Sauteed Broccoli, or Fettuccine Alfredo (additional \$2)

PASTAS

Include choice of small salad or cup of soup

TORTELLINI

Beef, pork, and prosciutto tortellini in an asiago butter cream sauce with mushrooms, peas, and prosciutto ham \$19

EGGPLANT PARMIGIANO

Lightly breaded, fried eggplant topped with provel cheese, served over pappardelle noodles in house-made red sauce with spinach and fresh mozzarella \$20 •

FETTUCCINE ALFREDO

Fettuccine in a house made butter and cream sauce with asiago cheese \$17 ♥

PASTA THREE WAY

Spaghetti, ravioli, and penne in house-made meat sauce, baked with provel cheese and a meatball \$18

