

# Bella

# NYE

## 2025 MENU

## 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

### CENTER-CUT FILET OSCAR

Premium, hand-cut 7 oz filet topped with lump crab meat and a house-made bearnaise sauce, served with your choice of side dish \$55

### RASPBERRY BLUE HALIBUT

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

### CAPRESE STRIP STEAK

12 oz. hand-cut strip steak grilled to your preference, topped with fresh mozzarella, basil, tomatoes, and drizzled with house-made chipotle oil, served with your choice of side dish \$47

### CACIO E PEPE FETTUCCINE

Fettuccine in a peppery cheese sauce with asparagus, mushrooms, sliced beef tenderloin \$32

## 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 over flash fried spinach with 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 \$27

### 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, Black Pepper & Cream Cheese Mashed Potatoes, Bourbon-Glazed Tri-Color Carrots with Roasted Pecans, Cajun Mac n' Cheese, Baked Potato