



## 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

### LOBSTER BITES

[5] House-made, fried lobster bites over crispy dill parmesan potatoes with dipping butter, lemon, and chives \$18

### 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

### PORTOBELLA PARMIGIANO

Lightly breaded, fried portobella cap, garlic basil red sauce, melted mozzarella, basil pesto pappardelle, balsamic reduction \$29

### MEDITERRANEAN HALIBUT

Pan-seared halibut, basil pesto risotto, white wine lemon butter, capers, red onion, tomatoes, kalamata olives, feta cheese \$38

### ROASTED RED PEPPER PORTOBELLA STRIP STEAK

12 oz Strip steak grilled to your preference, roasted red pepper, onion, portobella, shaved garlic, goat cheese, served with grilled asparagus \$45

## 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 provel cheese sauce, mushrooms, and green onions, served with your choice of side dish \$37

### CHICKEN MILANO

Lightly breaded chicken breast topped with provel 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, served with your choice of side dish \$45

### EGGPLANT PARMIGIANO

Lightly breaded, fried eggplant topped with provel 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 provel 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