

Appetizers

Truffle Risotto Bites

Mini creamy risotto bites lightly breaded, deep fried, and tossed in Parmigiano-Reggiano cheese. Drizzled with black truffle oil. Served with a side of tomato sauce 12

Traditional Italian Bruschetta

Fresh mozzarella, tomato, garlic, basil and extra virgin olive oil on toasted crostini 9

Mussels Pomodoro

Prince Edward Island mussels sautéed with garlic, tomatoes, white wine and marinara sauce 10

Polpetta Napoletana

Half-pound meatball stuffed with ham, peas and mozzarella in tomato sauce 8

Zucchini Chips

Thin sliced, lightly floured, gently fried and served with marinara 10

Whole Roasted Carciofo (Seasonal)

Whole artichoke stuffed with Italian seasoned bread crumbs and fresh herbs. Cooked and served with a drizzle of Imported Extra Virgin olive oil 11

Smoked Salmon Bruschetta

Layers of fresh avocado and wild caught smoked salmon on homemade crostini topped with goat cheese. Drizzled with extra virgin olive oil and balsamic reduction 13

Cheese Platter

An assortment of aged cheeses. Served with traditional sweet and salty sides 13

Beef Carpaccio

Black pepper crusted aged prime fillet mignon sliced thin and served with an arugula salad, capers, and green onions. Topped with shaved Parmesan, a lemon mustard sauce, and fresh crostinis 12

Antipasto

An assortment of aged cheeses and cured meats. Served with marinated vegetables and crostini 14

Chicken Wings

Fried crispy and served in house mild or hot sauce 11

Fried Calamari

Served with lemon and marinara 12

Mozzarella

Hand breaded, browned and served with marinara 10

Salads

Asparagus Salad

Grilled and chilled fresh asparagus. Served over a bed of organic spring mix. Topped with heirloom grape tomatoes, candied pancetta, and herb goat cheese. Drizzled with extra virgin olive oil and balsamic reduction 11

Grilled Chicken +5 Grilled Shrimp +6 Wild Alaskan Salmon +7

Beet Salad

Arugula, herb goat cheese, cranberries, red and yellow beets.
Drizzled with a lemon dressing 10

Grilled Chicken +5 Grilled Shrimp +6 Wild Alaskan Salmon +7

Bistro Salad

Mixed greens, strawberries, feta cheese, candied walnuts,
prosciutto and golden raisins drizzled with raspberry vinaigrette 10

Grilled Chicken +5 Grilled Shrimp +6 Wild Alaskan Salmon +7

Caesar Wedge Salad

Romaine hearts, and shaved Parmesan cheese. Topped with croutons and a
homemade bacon Caesar dressing 10

Grilled Chicken +5 Grilled Shrimp +6 Wild Alaskan Salmon +7

Mozzarella Caprese

Fresh mozzarella and beef steak tomatoes. Drizzled with basil pesto, olive oil
balsamic reduction 11

Flat Breads

Pear and Bleu Cheese Flatbread

Fresh caramelized pears, bacon, Maytag bleu cheese,
Homemade Balsamic Reduction, and fresh arugula 12

Roma Flatbread

Tomatoes, Parmesan cheese, fresh mozzarella, olive oil, garlic and basil 10

Florence Flatbread

Spinach, grilled chicken, caramelized onion, mushrooms and gorgonzola cheese 11

Pasta

Blue Cheese Fiocchi

Purse shaped pasta stuffed with crisp pieces of fresh pear and cheese.
Tossed in a creamy Maytag blue cheese sauce.
Topped with candied pancetta 20

Spaghetti and Meatballs

Homemade marinara with fresh tomatoes and Italian herbs 17

Penne Alla Vodka

Shallots, tomatoes, basil and parmesan sautéed with vodka,
cream and a touch of marinara 17

Layered Eggplant Parmesan

Thin sliced, non-breaded eggplant with marinara and mozzarella 16

Gnocchi Florentine

Fresh spinach, shallot and crispy applewood smoked bacon in a garlic cream sauce.
Topped with imported Parmigiano-Reggiano cheese 18

Lasagna

Layers of beef, pasta, blended cheese and marinara 17

Capellini

Garlic, oven roasted tomato, artichoke hearts, and fresh basil sautéed in
extra virgin olive oil. Sprinkled with Parmigiano-Reggiano cheese 16

Linguine White Clam

Little neck clams sautéed with garlic, wine, crushed red pepper, tomato and herbs 20

Pappardelle

Cooked in a garlic cream sauce with Parmigiano-Reggiano cheese,
wild mushroom trio and shredded roasted chicken 20

Gnocchi Bolognese

Ground beef sautéed with red wine, spices and marinara 17

Linguine Carbonara

Applewood smoked crispy bacon, onion and Parmigiano-Reggiano cheese
with heavy cream 17

Sides

House, Classic Caesar or Tomato Salad	5	Meatballs with Marinara	4
Grilled Shrimp	6	Sautéed Spinach with Garlic	6
Wild Alaskan Salmon	7	Steamed Broccolini	6
Grilled Chicken	5	Roasted Garlic Mashed Potatoes	6

Entrées

Seafood and Saffron Risotto

Clams, mussels, calamari and shrimp sautéed in butter with garlic, shallots, white wine, and a seafood saffron broth 28

Salmon

Marinated in extra virgin olive oil with lemon, garlic, and Italian Herbs. Grilled over an open flame. Served with a Mediterranean salad 29

Beef Short Ribs

Slow braised boneless short ribs with mirepoix and pinot grigio in beef stock. Served over homemade polenta cake and steamed broccolini. Topped with shaved Parmigiano-Reggiano cheese 30

Saltimbocca

Sautéed with mushrooms, prosciutto and fresh mozzarella in a Marsala wine sauce and served over spaghetti
Chicken 20 Veal 22

Mushrooms Raviolis

Cheese and mushroom trio (shiitake, silver dollar, and button mushrooms) stuffed raviolis in a mushroom and truffle oil cream sauce 22

Chicken Francese

Fresh chicken breast with a light dusting of flour and sautéed with white wine, lemon and butter. Served over sautéed spinach 20

Parmigiana

Breaded and topped with marinara, mozzarella and served with side pasta marinara
Chicken 20 Veal 22

Lamb Shank

Braised in a Pinot Grigio wine and chicken broth with sweet pearl onions. Served over a homemade polenta cake and steamed broccolini. Topped with Parmesan cheese 28

Filet Mignon

Grilled 8 ounce Filet. Served with grilled asparagus, roasted garlic mashed potatoes, and a red wine reduction 34
Make it a **Surf and Turf** by adding a Maine lobster tail +17

Sicilian Snapper and Shrimp

Sautéed with Capers, Kalamata Olives, Roasted Garlic and Cherry Tomatoes. Highlighted with Jumbo Lump Crab Meat. Served on a Bed of Arugula with a touch of Balsamic Reduction 30

Ribeye

Grilled and served with steamed broccolini and roasted garlic mashed potatoes. Topped with chimichurri sauce 35

10-inch Hand Tossed Personal Pizza

Formaggio

Traditional cheese pizza 9

Focaccia Grilled Veggie

Olive oil, oregano, rosemary, mozzarella, zucchini, red peppers, eggplant, onions, and tomatoes (No sauce) 11

Tuscan

Grilled sweet Italian sausage, red onion, green and red bell pepper 11

Chicken Alfredo

Parmigiano Reggiano alfredo sauce and grilled chicken 12

Margherita

Buffalo mozzarella, basil, tomatoes, light olive oil and Parmigiano Reggiano (No sauce) 11

Quatro Carne

Pepperoni, sweet Italian sausage, meatball and bacon 12

Bianca Classico

Ricotta, mozzarella, Parmigiano Reggiano, minced garlic and oregano 11

Prosciutto diParma

Olive oil, oregano, mozzarella, and Arugula (No sauce) 11

Pears and Bacon

Ricotta, applewood smoked crispy bacon, caramelized pears, Gorgonzola cheese, candied walnuts and arugula (No sauce) 12

Bella's Bambinos

All plates come with a soft drink. Kids 10 and under please

Spaghetti and meatball 8

10-inch cheese pizza 8

Penne Alfredo 8

Chicken fingers and French fries 8