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## 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 10

**Mussels Pomodoro** Prince Edward Island mussels sautéed with garlic, tomatoes, white wine and marinara sauce 12

**Polpetta Napoletana** Half-pound meatball stuffed with ham, peas and mozzarella in tomato sauce 9

**Zucchini Chips** Thin sliced, lightly floured, gently fried and served with marinara 12

**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 14

**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 12

**Fried Calamari** Served with lemon and marinara 12

**Mozzarella** Hand breaded, browned and served with marinara 11

## **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 12

**Beet Salad** Arugula, herb goat cheese, cranberries, red and yellow beets. Drizzled with a lemon dressing 11

**Bistro Salad** Mixed greens, strawberries, feta cheese, candied walnuts, prosciutto and golden raisins drizzled with raspberry vinaigrette 11

**Caesar Wedge Salad** Romaine hearts, and shaved Parmesan cheese. Topped with croutons and a homemade bacon Caesar dressing 11

**Mozzarella Caprese** Fresh mozzarella and beef steak tomatoes. Drizzled with pesto, olive oil balsamic reduction 12

**Add to any Salad**

Grilled Chicken +5

Grilled Shrimp +6

Wild Alaskan Salmon +7

## **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 11

**Florence Flatbread** Spinach, grilled chicken, caramelized onion, mushrooms and gorgonzola cheese 12

## Pasta

**Blue Cheese Focchi** Purse shaped pasta stuffed with crisp pieces of fresh pear and cheese. Tossed in a creamy Maytag blue cheese sauce. Topped with candied pancetta 23

**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 18

**Layered Eggplant Parmesan** Thin sliced, non-breaded eggplant with marinara and mozzarella 17

**Gnocchi Florentine** Fresh spinach, shallot and crispy applewood smoked bacon in a garlic cream sauce. Topped with imported Parmigiano-Reggiano cheese 20

**Lasagna** Layers of beef, pasta, blended cheese and marinara 18

**Capellini** Garlic, oven roasted tomato, artichoke hearts, and fresh basil sautéed in extra virgin olive oil. Sprinkled with Parmigiano-Reggiano cheese 18

**Linguine White Clam** Little neck clams sautéed with garlic, wine, crushed red pepper, tomato and herbs 22

**Pappardelle** Cooked in a garlic cream sauce with Parmigiano-Reggiano cheese, wild mushroom trio and shredded roasted chicken 23

**Gnocchi Bolognese** Ground beef sautéed with red wine, spices and marinara 18

**Linguine Carbonara** Applewood smoked crispy bacon, onion and Parmigiano-Reggiano cheese with heavy cream 19

## Entrees

**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 32

**Saltimbocca** Sautéed with mushrooms, prosciutto and fresh mozzarella in a Marsala wine sauce and served over Spaghetti Chicken 22 Veal 24

**Mushrooms Raviolis** Cheese and mushroom trio (shiitake, silver dollar, and button mushrooms) stuffed raviolis in a mushroom and truffle oil cream sauce 25

**Chicken Francese** Fresh chicken breast with a light dusting of flour and sautéed with white wine, lemon and butter. Served over sautéed spinach 22

**Parmigiana** Breaded and topped with marinara, mozzarella and served with side pasta marinara Chicken 22 Veal 24

**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 38 Make it a **Surf and Turf** by adding Crab Legs +20

**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 34

**Grilled Ribeye** Served with steamed broccolini and roasted garlic mashed potatoes. Topped with chimichurri sauce 38

## Pizza

		Personal 10-inch	Large 16-inch
<b>Formaggio</b>	Traditional cheese pizza	9	17
<b>Tuscan</b>	Grilled sweet Italian sausage, red onion, green and red bell pepper	11	21
<b>Chicken Alfredo</b>	Parmigiano Reggiano alfredo sauce and grilled chicken	12	21
<b>Margherita</b>	Buffalo mozzarella, basil, tomatoes, light olive oil and Parmigiano Reggiano (No sauce)	11	21
<b>Quatro Carne</b>	Pepperoni, sweet Italian sausage, meatball and bacon	12	23
<b>Bianca Classico</b>	Ricotta, mozzarella, Parmigiano Reggiano, minced garlic and oregano (No sauce)	11	21
<b>Prosciutto diParma</b>	Olive oil, oregano, mozzarella, and Arugula (No sauce)	11	21
<b>Focaccia Grilled Veggie</b>	Olive oil, oregano, rosemary, mozzarella, zucchini, red peppers, eggplant, onions, and tomatoes (No sauce)	11	21
<b>Pears and Bacon</b>	Ricotta, applewood smoked crispy bacon, caramelized pears, Gorgonzola cheese, candied walnuts, and arugula (No sauce)	12	23
<b>4 Seasons</b>	Four unique pizzas in each quarter. Tomato, fresh basil, fresh mozzarella   Artichoke hearts, roasted red peppers, mushroom   Prosciutto, salami   Sausage, red onion, peppers	-	23
<b>Additional Toppings</b>		1	2

## Sides

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

## Kids

Spaghetti and meatball 9 | 10-inch cheese pizza 9 | Penne Alfredo 9 | Chicken fingers and French fries 9

## Cocktail Menu

**Tableside Smoked Old Fashioned:** Choice of bourbon, rye, or whiskey. Served in a cherrywood smoked glass

**Lemon Hemmingway Daiquiri:** Classic style daiquiri featuring Bacardi limon rum, white grapefruit, Luxardo Maraschino liqueur, and fresh lime 10

**Watermelon Mule:** Refreshing Three Olives Watermelon vodka topped with ginger beer and fresh lime. Served in a copper mug 10

**White Poire:** Step up your seltzer! Grey Goose Le Poire vodka, elderflower liqueur, fresh lime, and a splash of soda 12

**Ciderpolitan:** Autumn inspired apple cider, fall spices, vodka, and triple sec 12

**Italian Old Fashioned:** Unique Italian style, featuring Jack Daniels and Limoncello 12

**Tableside Cask and Crew:** Orange roasted whiskey served neat with flamed orange peel 10

**Espresso Martini:** Vanilla flavored vodka, coffee liqueur, a splash of Irish cream and shot of fresh Lavazza espresso 13

**Dark and Stormy:** Ginger beer and fresh lime juice topped with Black Magic rum 11

**Tableside Smoked Negroni:** Bombay gin, Antica sweet vermouth and Campari. Served in a oakwood smoked glass 12

**Bellatini:** Kettle One Vodka in a chilled martini glass with hand stuffed bleu cheese olives and a splash of olive juice 12

**Sangria:** Red or white homemade sangria 8

## Dessert Menu

**Chocolate Mousse Cake:** Chocolate biscuit, chocolate crèmeux, almond streusel, and chocolate mousse 12

**Tiramisu:** A traditional Italian dessert. Coffee dipped ladyfingers, Mascarpone cheese and cocoa 9

**Pistachio Mousse:** Pistachio based biscuit with a pistachio cream mousse and white cream mousse 12

**Opera:** Almond sponge cake, coffee syrup, chocolate ganache, and buttercream. Topped with a chocolate glaze 12

**Triple Nut Brownie:** Dark chocolate, walnuts, almonds, pistachio, and chocolate chips. Layer of milk chocolate ganache 12

**Lemon Shortcake:** Raspberry based biscuit, cream citron, white mousse, and merengue 12

**Crème Brûlée :** A homemade, rich vanilla flavored custard base topped with a layer of hard caramel 9

**Juniors of New York Cheesecake:** Choose from:

**Original** - For the purist. Rated "Best Overall" by the Wall Street Journal 9

**Chocolate Swirl** - Delicious rich chocolate mixed by hand to create a seductive marble effect. Chocolate bottom 9

**Raspberry Swirl** - Delicious whirl of real raspberry puree with the smooth richness of Junior's cheesecake 9

**Bread Pudding:** Homemade egg bread baked and served with vanilla gelato. Seasonal flavors 9

**Cannoli:** A traditional Sicilian pastry dessert 8

**Flute Limoncello:** Refreshing lemon gelato swirled together with limoncello, presented in a champagne glass 9

**Gelato / Sorbetto:** Ask about available flavors 8