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