

Special Event Dining Menus





Bella Tuscany

RISTORANTE ITALIANO

Special Event Dining Menu

Available until 3pm

Salad

Select one of the following:

Mixed Greens Salad

Soup of the Day

Entrée

Select three of the following:

Roma Flat Bread

Tomatoes, parmesan, fresh mozzarella, olive oil, garlic and basil

Salmon and 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

Chicken Skewers

Chicken breast marinated in mustard and herbs. Grilled and served with Greek salad and a side of sriracha and teriyaki aioli

Bistro Salad with Grilled Chicken

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

Spaghetti Marinara

Homemade marinara with fresh tomatoes and Italian seasoning

Meatball Parmesan Sandwich

Perfectly seasoned meatballs quartered and stuffed inside a homemade bread. Topped with marinara sauce and melted mozzarella. Served with french fries

Dessert

Cannoli

\$18 per person includes soft drink, iced tea and coffee

Menu pricing subject to change and based on market prices. Price not inclusive of tax and gratuity.



Appetizer

Select one of the following:

- Zucchini Chips
- Italian Bruschetta
- Truffle Risotto Bites

Salad

Select one of the following:

- Mixed Greens Salad
- Caesar Salad

Entrée

Select three of the following:

Penne Vodka

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

Eggplant Parmesan

Layers of thin sliced, non-breaded eggplant with marinara
Parmesan and mozzarella

Linguine Carbonara

Prosciutto di Parma, bacon, onion and parmesan
with heavy cream

Capellini

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

Mushrooms Risotto

Sautéed mushroom trio (shiitake, silver dollar, and button mushrooms) in
butter with garlic, shallots, imported Arborio rice, Parmesan cheese, white
wine, a touch of cream, Italian Parsley and vegetable broth

Dessert

- Cannoli
- Tiramisu

\$29 per person includes soft drink, tea and coffee



Appetizer

Select two of the following:

- Zucchini Chips
- Italian Bruschetta
- Fried Calamari
- Prosciutto Wrapped Shrimp

Salad

Select two of the following:

- Mixed Greens Salad
- Caesar Salad
- Bistro Salad

Entrée

Select three of the following:

Lasagna

Layers of beef, pasta, blended cheese and marinara

Chicken Parmesan

Breaded and topped with marinara, mozzarella and served with side pasta marinara

Chicken Francese

Dusted with flour and sautéed with white wine, lemon and butter and served over sautéed spinach

Penne Vodka with Chicken

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

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

Shrimp Scampi

Black tiger shrimp sautéed in butter with garlic, shallots, and diced tomatoes. Served over capellini pasta

Dessert

Select two of the following:

- Cannoli
- Tiramisu
- Cheesecake

\$39 per person includes soft drink, tea and coffee

Menu pricing subject to change and based on market prices.
Price not inclusive of tax and gratuity.



Appetizer

Select two of the following:

Beef Carpaccio

Crab Cake

Prosciutto Wrapped Shrimp

Antipasto

Salad

Select two of the following:

Caesar Salad

Bistro Salad

Mozzarella Caprese

Pasta

Select one of the following:

Penne Vodka

Gnocchi Caprese

Mushrooms Risotto

Entrée

Select three of the following:

Filet Mignon

Seared 8oz filet served with garlic mashed potatoes and grilled asparagus

Seafood Linguine

Clams, mussels, calamari and shrimp in a marinara sauce over pasta

Chicken Saltimbocca

Mushrooms, prosciutto and fresh mozzarella in a Marsala wine sauce, served over spaghetti

Swordfish

Marinated in extra virgin olive oil with lemon, garlic, and Italian herbs.
Grilled over an open flame. Served with grilled vegetables

Pork Shank

Braised in a Pinot Grigio wine and chicken broth. Served with pappardelle pasta and topped with Parmesan cheese

Mixed Grill – Mahi or Salmon

Marinated Mediterranean style and served with grilled shrimp, calamari and grilled vegetables

Dessert

Select two of the following:

Cannoli

Tiramisu

Cheesecake

Gelato



Reception Platter

A mix of Italian meats and cheeses along with chef prepared small bites

Appetizer

Select two of the following:
Prosciutto Wrapped Shrimp
Pan Seared Scallops
Beef Carpaccio
Burrata Salad
Vongole

Soup and Salad

Select two of the following:
Choice of Soup
Caesar Salad
Bistro Salad
Asparagus Salad

Pasta

Select one of the following:
FIOCCHI
PAPPARDELLE
CAPPELLINI

Entrée

Select three of the following:

Surf and Turf

Seared 8oz filet and 5 oz Maine Lobster tail served
with garlic mashed potatoes and broccolini

Duck

Mediterranean marinated Duck grilled and served with sundried tomato
polenta, sautéed mushrooms and a blueberry red wine sauce

Rack of Lamb

Grilled Lamb served with a strawberry and mint risotto and broccolini

Ribeye

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

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

Sicilian Snapper

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

Dessert

Select two of the following:
Cannoli
Tiramisu
Cheesecake
Gelato

Bella
Tuscany
RISTORANTE ITALIANO

Menu pricing subject to change and based on market prices.

\$85 per person includes soft drink, iced tea, coffee, espresso, cappuccino Price not inclusive of tax and gratuity.