

APPETIZERS

- ~ **ANTIPASTO RUSTICO** 15
A variety of imported cold Cuts: Parma Prosciutto, Salame, Speck & burrata
- ~ **BRUSCHETTA** 7
Crispy Tuscany Bread with Garlic, topped with fresh chopped Tomatoes & Basil
- ~ **BRUSCHETTA BELLA ITALIA** 10
Four varieties of Bruschetta:
with Garlic & fresh chopped Tomatoes
with roasted Bell Pepper
with Smoked Salmon & Butter
with Parma Prosciutto
- ~ **CALAMARI FRITTI** 13
Tender, sliced Squid, fried until crispy and Served with a fresh Tomato sauce
- ~ **CAPRESE** 13
Fresh 4.4 oz Buffalo Mozzarella with Roma Tomatoes, fresh Basil & Olive Oil
- ~ **CARPACCIO RUCOLA e GRANA** 14
Thinly sliced beef topped with shaved Parmesan Cheese, Arugola Salad, Capers, Extra Virgin Olive Oil and fresh Lemon
- ~ **BURRATA e ZUCCHINE** 12
Fresh buttermilk mozzarella with grilled zucchini
- ~ **VERDURE alla GRIGLIA** 12
Delicious platter of marinated grilled Vegetables

SOUPS

- ~ **VELLUTATA di PISELLI** 7
Vellute of green peas
- ~ **IMPEPATA di COZZE** 13
Fresh Black Mussels sautéed in White Wine, Garlic, black Pepper & chopped Tomatoes

SALADS

Dressing: Olive Oil & fresh Lemon Juice

- ~ **BRACCIO di FERRO** 11
Fresh Spinach leaves, Goat Cheese, Raisins,
- ~ **DELLA CASA** 7
Mixed Greens with Tomatoes, Carrots, Onions
- ~ **MEDITERRANEA** 14
Smoked Salmon, Arugola Salad in a Lemon Vinaigrette
- ~ **MISTA VERDE** 10
Mixed Greens, Onions, Tomatoes, Avocado
- ~ **POLLO** 13
Grilled Chicken breast, Nuts, Apple, mixed Greens
- ~ **PRIMAVERA** 11
Arugola Salad, Blue Cheese, fresh Orange, Sliced Almonds

SIDE DISHES

- ~ **SPINACI AGLIO e OLIO** 5
Fresh Spinach sautéed with Olive Oil & Garlic
- ~ **FRENCH FRIES** 4
- ~ **VERDURE MISTE** 5
Sautéed seasonal vegetables
- ~ **SIDE PASTA** 6
Bowtie Pasta with Marinara or Beef Ragù

PASTA FRESCA

- ~ **FETTUCCINE alla BOLOGNESE** 15
Homemade Fettuccine in a fresh Meat Ragù sauce slowly cooked w/Vegetables & Red Wine
- ~ **FETTUCCINE FRADIAVOLO** 17
Homemade squid ink Fettuccine with Shrimp Sautéed with White Wine, Cherry Tomatoes, Garlic, hot Pepper and fresh Tomato sauce
- ~ **CHITARRA alle VONGOLE** 17
Homemade spaghetti, with fresh Clams sautéed in garlic, extra virgin Olive Oil, fresh Parsley and white wine
- ~ **CHITARRA alla PESCATORA** 20
Homemade spaghetti in a fresh chopped tomato

- sauce with sautéed clams, mussels, salmon and white fish
- ~ **PAPPARDELLE NAPOLETANA** 16
Homemade large fettuccine in a spicy Tomato sauce with sautéed Italian mild sausage and artichokes in extra vergin oil and garlic
- ~ **PAGLIA e FIENO GORGONZOLA** 16
Homemade egg and spinach fettuccine in a light cream sauce of gorgonzola cheese and walnuts

RAVIOLI

- ~ **RAVIOLI di MAGRO** 17
Homemade ravioli stuffed with spinach, ricotta cheese, in a delicate sauce of butter, sage and parmisan
- ~ **RAVIOLI di ARAGOSTA** 20
Homemade squid ink ravioli stuffed with lobster in a brandy sauce

AL FORNO

- ~ **LASAGNA VERDE** 16
Homemade Meat Lasagne in a fresh Meat Bolognese Ragù sauce with fresh Besciamelle
- ~ **PARMIGIANA** 16
Homemade traditional dish of layered eggplants with fresh tomato sauce, provolone cheese, parmesan and basil

GNOCCHI

- ~ **GNOCCHI AFFUMICATI** 16
Homemade Potato dumpling with smoked scamorza cheese, in a fresh tomato sauce
- ~ **GNOCCHI allo ZAFFERANO** 17
Homemade Potato dumpling in a Saffron sauce and asparagus

PASTE AL TORCHIO

- ~ **SPAGHETTI alla BARESE** 16
Spaghetti with sundried tomatoes, chicken

- breast, broccoli, in a spicy cream tomato sauce
- ~ **FARFALLE PESTO GENOVESE** 15
Bowtie pasta in a fresh pesto sauce from the traditional recipe: fresh basil, garlic, pecorino cheese, pine nuts, parmesan, potatoes, green beans and a touch of cream

RISOTTI

- ~ **RISOTTO ai PORCINI** 18
Italian Arborio Rice cooked with Porcini Mushrooms and melted Parmesan Cheese
- ~ **RISOTTO allo SCOGLIO** 20
Italian Arborio Rice cooked with black Mussels, Clams and Shrimp and a fresh water Prawn

MEAT ENTREES

Served with Seasonal Vegetables.

- ~ **COTOLETTA alla MILANESE** 21
Breaded Veal topped with marinated chopped Tomatoes
- ~ **PICCATA VITELLO al LIMONE** 21
Veal sautéed with Lemon, white Wine & Capers
- ~ **SALTIMBOCCA alla ROMANA** 21
Medallions of Veal sautéed with White Wine, Sage, topped with Prosciutto & Fontina Cheese
- ~ **POLLO al MARSALA e FUNGHI** 18
Chicken breast sautéed in sweet Marsala Wine With Champignon Mushrooms
- ~ **POLLO PARMIGIANA** 18
Chicken breast sautéed in white wine, topped with provolone cheese and tomato sauce
- ~ **FILETTO al BAROLO** 27
7 oz. Filet Mignon in a reduction of Barolo Red Wine. *Our Filet Mignons are from New Zealand & free of hormones*
- ~ **FILETTO alla GRIGLIA** 27
7 oz. Filet Mignon herbed & grilled, served with marinated grilled Vegetables
- ~ **TAGLIATA RUCOLA e GRANA** 27
7 oz. Filet Mignon, seasoned and grilled rare, thinly sliced and then topped with Arugola and Parmesan Cheese

~ **AGNELLO SCOTTADITO** 22
Rack of lamb marinated and grilled
topped with a touch of rosemary
extra-vergin oil

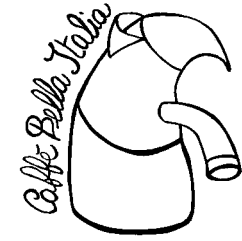
SEAFOOD ENTREES

~ **GRILLED FISH OF THE DAY**
~ **CACIUCCO** 19
Soup of clams, mussels, fish of the day and
shrimp in a light spicy chopped tomato broth

WOOD FIRED PIZZA

~ **BELLA ITALIA** 16
Mozzarella, Parma Prosciutto, Arugola,
fresh Tomato sauce
~ **BUONGUSTAIO** 16
Tomato sauce, Mascarpone Cheese, Parma
Prosciutto, Arugola
~ **CAPRESE** 15
Fresh Tomato sauce, Mozzarella, sliced
Tomatoes, Oregano, Basil, Olive Oil
~ **CINQUE FORMAGGI** 16
Mozzarella, Brie, Gorgonzola, Parmesan,
Pecorino Romano
~ **MARGHERITA** 14
Tomato sauce, Mozzarella, Oregano, Basil
~ **MARINARA** 14
Fresh Tomato sauce, Garlic, Oregano Herb,
fresh Basil & extra virgin Olive Oil
~ **NAPOLETANA** 14
Red sauce, Mozzarella, Oregano, Anchovies
~ **PERE e GORGONZOLA** 15
Mozzarella, Gorgonzola Cheese and Pear
~ **PICCANTE** 15
Fresh Tomato sauce, Mozzarella, hot Salami
~ **PROSCIUTTO e FUNGHI** 15
Red sauce, Mozzarella, Ham, Mushrooms

~ **QUATTRO STAGIONI** 16
Tomato sauce, Mozzarella, Cotto Ham,
Asparagus, Champignon, Basil, Artichokes
~ **SALSICCIA** 15
Tomato sauce, Mozzarella, Sausage,
Bell Pepper
~ **VEGETARIANA** 15
Tomato sauce, Mozzarella, Tomatoes,
Bell Pepper, Onion, Artichoke, Zucchini,
Eggplant



Caffe' Bella Italia
Ristorante Italiano & Pizzeria



DINNER MENU

1525 Garnet Avenue
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HOURS

Dinner:
SEVEN DAYS A WEEK
4:30 to 10 P.M.
Closed for Lunch