

welcome
2018

Specialties

CINGHAILE- WILD BOAR RAGU

Authentic wild boar, slow-braised in Chianti with San Marzano tomatoes and Italian herbs. Served over Pappardelle ribbon pasta, finished with shaved Grana Padano cheese... \$25

VEAL SALTIMBOCCA

Tender veal scaloppine cutlets, pan fried and topped with Prosciutto d'Parma and melted fontina cheese. Finished with sage butter sauce, & served alongside whipped parmesan potatoes...\$28

SLOW-BRAISED SHORT RIBS

Slow-cooked, tender fall-off-the-bone beef short ribs, finished with black pepper molasses glaze. With whipped sweet potatoes & grilled asparagus...\$32

PRIME NEW YORK STRIP

12oz Prime New York Strip steak, perfectly grilled. With whipped parmesan potatoes and fresh sauteed vegetables...\$32

Duxelle- With Mushroom Bordelaise sauce \$34

Oscar- With Premium Blue Crab, Bearnaise Sauce & Asparagus \$38

Primo- Oscar style with Blue Crab, Bearnaise, Asparagus and a 5 oz butter-broiled Maine lobster tail \$48

WILD MUSHROOM FARFALLE

Farfalle (bow-tie) pasta in a rich porcini mushroom and fresh thyme cream sauce, tossed with a medly of savory wild mushrooms...\$22

With Jumbo Shrimp \$29

With Grilled Chicken \$26

Starring Seafood

CRAB & PANCETTA D'ANGELO

Sweet jumbo lump blue crab meat and smoky Italian pancetta bacon tossed in a rich mascarpone cream sauce, with cherub tomatoes, fresh basil, fried leeks and toasted pecans- swirled with angel hair pasta...\$29

SPAGHETTI AL ACQUA PAZZA

For seafood lovers! Fresh Prince Edward Island Mussels, Littleneck clams, jumbo shrimp, blue crab, and Corvina sea bass in a rich tomato-white wine sauce, over a bed of spaghetti...\$34

NORWEGIAN SALMON-CAJUN STYLE

Fresh, coldwater salmon, lightly cajun spiced and grilled, finished with a Key Lime-Chili compound butter. Accompanied by grilled fresh vegetables and roasted red potatoes...\$30

CRAB STUFFED SEA BASS

Fresh Corvina Sea Bass, stuffed with Maryland spiced blue crab. Topped with lemon-prosecco beurre blanc. With roasted new potatoes and a medly of sauteed fresh vegetables...\$32

Appetizers

FRESH BLUE POINT OYSTERS

A half-dozen premium Blue Point Oysters served on the half-shell with Bella's cocktail sauce and pickled cucumber~jalapeno mignonette...\$14

FIOCHETTE

Always a house favorite. Tender pasta "beggar's purses" stuffed with roasted pears and four Italian cheeses. Finished with sage brown butter and balsamic drizzle...\$12

FRESH MUSSEL STEAMER

Tender Prince Edward Island Mussels steamed in Pinot Grigio with fresh garlic, cherub tomatoes and Italian herbs. Served with grilled foccacia...\$14

ZUCCHINI & MOZZARELLA SPEIDINI

Fried fresh zucchini bundles, dusted in foccacia breadcrumbs and filled with melted housemade mozzarella cheese. With Bella's marinara for dipping...\$9

SKILLET MUSHROOM CAPS

Chianti braised mushroom caps topped with creamy melted Tallegio cheese. Served with grilled foccacia spears... \$10

Soup and Salad

BUTTERNUT SQUASH SOUP

Chef's famous recipe. Sweet, slow-roasted butternut squash with cream and fall spices...\$4 cup, \$8 bowl

POMODORO SOUP

Classic creamy Italian fire-roasted tomato bisque. Finished with Parmesan and fresh basil...\$3.50 cup

SPINACH SALAD

Baby spinach tossed in bacon dressing with red onion, crumbled bacon, dried Michigan cherries, toasted almonds and shaved egg...\$4

CLASSIC CAESAR SALAD

Romaine lettuce, Bella's Classic Caesar dressing, foccacia croutons, Parmesan & grilled lemon...\$4
Add Spanish white anchovies \$2

ICEBERG WEDGE SALAD

Crisp iceberg lettuce, Bella's Bleu Cheese dressing, tomato, bacon, & Bleu Cheese crumbles...\$4



\$12 LOBSTER TAIL

Add a premium 5oz

Butter-Broiled Maine Lobster Tail

to any entree for just \$12

Served with lemon & drawn butter