

Bella's BISTRO

WELCOME 2024

Appetizers

CHARCUTERIE BELLA

A generous spread of fine Italian salumi, cured meats, specialty cheese, olives and preserved specialties, with grilled focaccia \$17

BAKED CHEVRE

Locally made Medicine Bow Creamy goat's chevre, baked and topped with blistered tomatoes and fresh herbs, with toasted crostini for dipping \$15

AHI TUNA

#1 Sushi Grade Ahi Tuna, seared rare and served with citrus dressed greens, sweet soy reduction and pickled ginger \$16

FIG, PROSCUITTO AND BURRATA

Thinly sliced Proscuitto de Parma served with grilled focaccia, creamy burrata mozzarella, fig balsamic reduction and honied pistachios \$14

SKILLET MUSHROOM CAPS

Chianti braised mushroom caps topped with creamy melted Tallegio cheese, with grilled focaccia spears \$14

Salads

FARM + FETA SALAD

Locally grown Brush Creek Farm greens tossed in Chianti vinaigrette with tomatoes, arugula, bacon, local Medicine Bow Creamery feta & toasted pecans

CLASSIC CAESAR SALAD

Romaine lettuce, Bella's Classic Caesar dressing, focaccia croutons, Parmesan & grilled lemon \$3
Add Spanish white anchovies \$2

ICEBERG WEDGE SALAD

Crisp iceberg lettuce, Bella's Bleu Cheese dressing, tomato, bacon, & Bleu Cheese crumbles \$3

Specialties

PRIME NEW YORK STRIP

12oz Prime New York Strip steak, perfectly grilled. With whipped parmesan potatoes and fresh sauteed vegetables...\$38

Oscar- With Premium Blue Crab, Bearnaise Sauce & Asparagus \$48

LOBSTER RAVIOLI

Always a customer favorite! Delicate ravioli pockets filled with sweet lobster claw meat. Served in a cognac-lobster cream sauce, with toasted pecans \$34

LINGUINE AND CLAMS

Linguine in a traditional white wine & oregano clam sauce, with fresh Littleneck Clams \$32

LOBSTER TOPPED BASS

Fleshly flown-in Pacific Barramundi Bass (mild white fish with a buttery flake) topped with Cajun Lobster Butter sauce. With sauteed vegetables & roasted baby potatoes \$48

SEAFOOD FRA DIAVOLO

Shrimp, jumbo lump blue crab, and lobster claw meat in a spicy seafood tomato sauce, tossed with spaghetti \$38

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...\$28

With Jumbo Shrimp \$34

With Grilled Chicken \$32

Dessert Features

SALTED CARAMEL MOUSSE CAKE

A decadent layering of dense fudge cake, milk chocolate creme mousse and salted caramel \$9

KEY LIME PIE

Sweet and tart Florida key lime pie, with whipped cream and tart berry sauce \$9