

## APPETIZERS

# Bella's BISTRO

### AVOCADO CRAB STACK

Fresh avocado stacked with watermelon radish, cucumber and blue crab cocktail, with grilled pugliese bread \$18

### FRIED RAVIOLI

Golden-fried cheese stuffed raviolis served with Bella's Marinara for dipping \$13

### SKILLET MUSHROOM CAPS WITH TALLEGIO

Chianti braised mushroom caps topped with creamy melted Tallegio cheese, served with grilled focaccia \$16

### SHRIMP SALENTINO

Jumbo shrimp stuffed with spicy Italian sausage and wrapped in bacon, served over citrus greens and finished with roasted red pepper beurre blanc \$16

### FRESH PEI MUSSEL STEAMER

Fresh prince Edward Island Mussels sauteed in Pinot Grigio Butter sauce with fresh tomatoes and garlic, with grilled focaccia spears \$18

### HEART BEET CAPRESE

Fresh housemade mozzarella layered with roasted red beets and basil leaves, with white truffle oil \$13

## SOUP & SALAD \$7 each

CREAMY  
WILD MUSHROOM  
SOUP

BELLA'S CLASSIC  
CAESAR SALAD

GREEN  
SALAD

ICEBERG WEDGE  
SALAD

ITALIAN WEDDING  
SOUP

## HOUSE CLASSICS

### PESTO CHICKEN TORTELLINI

Bite-sized cheese tortellini and grilled chicken tossed in housemade basil-pistachio pesto cream sauce \$25

### GAMBERETTI CARCIOFI- SHRIMP AND ARTICHOKE LINGUINE

Jumbo shrimp sautéed with artichoke hearts, tomato, basil & garlic. Finished in a light lemon cream sauce...\$28

### RAVIOLI

Large ravioli filled with ricotta and Italian cheese, served in marinara sauce with fresh basil...\$22

### CHICKEN PARMESAN

Lightly pan-fried chicken cutlets topped with Marinara, mozzarella & parmesan. Served over spaghetti...\$25

### SPAGHETTI BOLOGNESE

Spaghetti topped with our rich housemade three-meat bolognese sauce, with parmesan...\$24

## SPECIALS

### STEAKHOUSE NEW YORK STRIP

A juicy handcut 12oz New York Strip, grilled to perfection, and served with whipped potatoes and fresh sauteed vegetables \$42

ADD A 50Z COLDWATER LOBSTER TAIL \$14

### LOBSTER RAVIOLI

Our famous classic! Tender ravioli filled with sweet lobster claw meat and ricotta cheese, in a rich Lobster-Cognac cream sauce, finished with toasted pecans \$33

### PESCE ROSA

A rare fresh-caught delicacy- "peachy swordfish" grilled and topped with a lemon~champagne beurre blanc, served with citrus greens, roasted potatoes and freshly sauteed vegetables \$44

### LINGUINE COZZE

Fresh PEI mussels tossed with linguine, fresh garlic, Italian herbs and baby heirloom tomatoes in a seafood-garlic white wine sauce \$28

ADD 5 JUMBO SHRIMP FOR \$6

## DESSERT \$9 each

TOMMY'S NY  
CHEESECAKE

CHOCOLATE  
TORTE

ORANGE OLIVE  
OIL CAKE

KEY LIME  
PIE

CREME  
BRULEE