

BELLA'S BISTRO

VALENTINE'S MENU

sips

PINEAPPLE UPSIDE DOWN MARTINI

Whipped cream vodka, fresh pineapple juice, Maraschino cherry and whipped cream \$8

PINK BUBBLY

Ruffino Sparkling Rose' Glass \$6, Bottle \$22

starters

FRESH OYSTERS

A half-dozen premium fresh oysters, served on the half-shell with pomegranate-champagne mignonette and cocktail sauce \$12

BURRATA AND PROSCIUTTO

Classic Italian "ham and cheese." Creamy burrata mozzarella ball paired with thinly sliced premium Prosciutto d'Parma, with blistered tomatoes, grilled bread and roasted garlic \$10

FRIED RAVIOLI

Tender ravioli pockets filled with Italian cheeses, dusted in breadcrumbs and flash-fried. Served with marinara for dipping. \$8

BUTTERNUT SQUASH SOUP

Chef's famous recipe. Roasted butternut squash and cream with fall spice and nutmeg creme fraiche \$4/8

specialties

include soup or salad

BELLA'S SURF AND TURF

12 oz Sterling Silver New York Strip paired with a succulent 7oz cold-water lobster tail. Served with Chianti demi-glace, drawn butter, Parmesan whipped potatoes and fresh vegetables \$44

CRAB TOPPED HAWAIIAN FRESH CATCH

Ocean-fresh Hawaiian "daily catch" topped with sweet jumbo lump blue crab meat and limoncello beurre blanc. Accompanied by roasted baby potatoes and grilled asparagus \$34

SEAFOOD RISOTTO

Tender arborio rice in a rich and creamy seafood sauce, featuring jumbo sea scallops, lobster claw meat, blue crab and jumbo shrimp \$34

sweets

CHOCOLATE CREME BRULEE

A decadent, sharable creamy chocolate custard with a perfectly caramelized sugar shell, with fresh berries \$9

BUTTERSCOTCH BUDINO

A rich, house-made Italian brown sugar butterscotch pudding topped with melted caramel, a hint of sea salt and whipped cream \$8

Menu items and prices subject to change based on seasonal product availability and market price