

# DINNER MENU

## STARTERS

**Soup of the Day \$ 4.50**      **Bella Marinated Mixed Olives \$3.50**

**Bella Bread Dip \$ 3.95**  
extra virgin olive oil/balsamic vinegar, garlic, basil, walnuts and gorgonzola cheese

## BRUSCHETTE

toasted bread rubbed with garlic and topped with extra-virgin olive oil and

**Quattro Formaggi \$ 5.95**  
four italian cheeses with caramelized onions

**Pomodoro \$ 5.95**  
fresh tomato, basil, garlic and cheese

**Salmone \$ 6.95**  
smoked salmon with lemon mascarpone cheese,  
red onions, capers and arugula

**Fungi \$ 6.95**  
wild mushrooms, black truffle oil and gorgonzola cheese

## APPETIZERS

**Beef Carpaccio \$ 9.95**  
caper berries, nicoise olives, shaved parmesan and olive oil

**Steamed Mussels \$ 9.95**  
garlic, shallots, italian parsley and white wine

**Antipasto Misto \$ 9.95**  
platter of assorted grilled vegetables with cheese and olives

**Eggplant Napoleon \$ 9.95**  
baked eggplant with buffalo mozzarella and basil

**Prawns Scampi \$ 9.95**  
sautéed prawns with shallots, garlic, white wine, mushrooms and a touch of cream

## SALADS

**Bella Salad \$ 5.00**  
mixed greens, gorgonzola cheese and candied walnuts  
in a balsamic vinaigrette

**Caprese \$ 8.95**  
fresh tomato, basil, olive, red onions,  
buffalo mozzarella cheese and anchovies (*optional*)

**Cesar Salad \$ 8.95**  
romaine lettuce with ceasar dressing,  
croutons and parmesan cheese

**Spinach Salad \$ 8.95**  
served with dried cranberries, toasted walnuts,  
and italian feta cheese in a champagne vinaigrette

**Crab Salad \$ 12.95**  
fresh crab meat with mixed greens, artichoke hearts, roasted red  
bell peppers and cherry tomatoes in a creamy lemon vinaigrette

**Fresca Salad \$ 9.95**  
mixed greens, papaya, strawberries, avocado and  
brie cheese, walnuts in a balsamic vinaigrette

**Roasted Beet Salad \$ 8.95**  
sliced roasted beets, goat cheese with arugula in an orange vinaigrette

## PASTA

### LASAGNA

classic meat lasagna \$ 14.95

### TORTOLLINI

cheese tortollini served with chicken, mushrooms  
in a light creamy parmesan sauce \$ 13.95

### RAVIOLI

spinach and ricotta ravioli with sun dried tomato,  
basil in a creamy parmesan sauce \$ 14.95

## PENNE

**Penne Pomodoro \$ 11.95**  
olive oil, garlic, basil and fresh tomato (spicy optional)

**Penne Salcicca \$ 14.95**  
sausage, bacon, mushrooms and green peas  
in a tomato cream sauce

**Penne Pesto with Pollo \$ 13.95**  
penne pasta with chicken and roasted tomato  
in a creamy pesto sauce

**Penne Romana \$ 14.95**  
chicken, garlic, mushrooms, sundried tomato,  
broccoli, fresh herbs and extra virgin olive oil

## FETTUCCINI

**Fettuccini Carbonara \$ 13.95**  
bacon, mushrooms and green peas in a parmesan cream sauce

**Fettuccini Con Gamberi \$ 14.95**  
jumbo prawns with garlic and basil in a fresh tomato sauce or  
spinach parmesan cream sauce

**Fettuccini Salmone \$ 14.95**  
smoked salmon, spinach and herbs in a champagne cream sauce

**Fettuccini Puttanesca \$ 12.95**  
garlic, olives, anchovies, capers, herbs,  
fresh tomato and feta cheese

## LINGUINE

**Linguine Frutti Dimare \$ 16.95**  
clams, mussels, fish, scallops and prawns  
in a white wine fresh tomato sauce or white wine creamy sauce

**Linguine Con Vongole E Cozze \$ 15.95**  
clams, mussels, shallots and garlic in white wine and  
a touch of cream or white wine fresh tomato sauce

**Linguine Con Granchio \$ 15.95**  
crab meat, garlic, anchovies, parsley,  
hot pepper flakes and ev olive oil

**Linguine Siciliana \$ 13.95**  
sausage, garlic, eggplant and herbs  
in a lightly spiced fresh tomato sauce

## MEAT, CHICKEN, FISH & RISOTTO

**Scaloppine Marsala \$ 16.95**  
sliced veal in a mushroom marsala wine sauce

**Scaloppine Saltimbocca \$ 17.95**  
sliced veal with prosciutto, garlic, sage,  
cheese and white wine

**Pollo Parmagiana \$ 15.95**  
breaded chicken breast with basil,  
served with penne pesto sauce

**Camberoni \$ 16.95**  
sautéed jumbo prawns, garlic, capers, olives,  
fresh tomatoes, herbs and white wine

**Risotto Seafood \$ 17.95**  
italian arborio rice with clams, mussels, prawns,  
salmon and scallops in a garlic fresh tomato sauce

**Chicken Limone \$ 15.95**  
chicken breast with capers, herbs in a lemon white wine sauce

**Capesante \$ 16.95**  
pan seared day boat scallops served with pancetta and  
artichoke hearts in a dijon mustard sauce

**Cioppino \$ 17.95**  
clams, mussels, fish, scallops, jumbo prawns, fennel and  
arugula in a white wine tomato lobster broth

**Fillet Mignon \$ 20.95**  
served with green pepper corns and  
a cherry port demi-glaze sauce

**Pork Medallions \$ 18.95**  
pork medallions topped with dried apricots, gorgonzola cheese  
served over madeira wine demi-glaze sauce

**Salmon Fillet \$ 16.95**  
seared fresh fillet of salmon, garlic, shallots, mushrooms,  
herbs and a touch of cream