



Antipasti (Appetizers)

Antipasto Platter 16.50 Assorted Italian meats, imported cheese and roasted red peppers	Stuffed Mushrooms 11. Stuffed with four cheeses in butter sauce	Sausage & Peppers 12. Sautéed in sherry wine with marinara	***Raw Clams 10. Cherry stones (1/2 Dozen)
Bruschetta 9. Italian garlic bread topped with tomatoes, basil, fresh olive oil and parmigiana cheese	***Fried Calamari 14. Calamari dipped in batter, then fried	Goat Cheese Marinara Dip 10. Served with garlic crostinis	***Baked Clams ~1/2 dozen 14. ~1 dozen 22. Baked clams topped with bread crumbs in a special sauce
Caprese Platter 10. Fresh mozzarella with tomatoes, basil and roasted red peppers	***Grilled Calamari 14. Calamari grilled, then sautéed with sundried tomatoes and asparagus	***Steamed Clams or Mussels 13. Sautéed with red or white sauce	

Zuppa & Insalate (Soup & Salad)

Zuppa del Giorno Soup of the day Cup - 4. Bowl - 6.	Pasta Fagioli Made with fresh vegetables, beans and topped with pasta Cup - 4. Bowl - 6.	Dinner Salad 5.50 Romaine, iceberg lettuce, tomatoes, cucumbers, olives, onions, pepperoncini and carrots	Bella's Chopped Salad 8.50 Salami, fontanella cheese, artichoke hearts, hearts of palm, tomatoes, red onion, olives and peppered salami
Minestrone Made with fresh vegetables and fresh herbs Cup - 4. Bowl - 6.	Caesar Salad 8.50 Traditional; made to order	Gorgonzola Salad 8.50 Romaine, pears, blue cheese and candied pecans	

-- Entrees are served with your choice of Soup or Dinner salad. An additional charge for Caesar- 4.25, Gorgonzola -4.25, or Chopped salad - 4.25 --

Specials della Casa (House Specials)

Risotto of the Day	*Stuffed Eggplant 18.50 Stuffed with ricotta, marinara sauce and mozzarella cheese	Cavatelli 17. Ricotta pasta with vodka sauce	Veal Braciola 29. Tender veal cutlets, rolled and stuffed with prosciutto, roasted red peppers, spinach, and mozzarella. Lightly breaded, served over linguine, suprema sauce
Tortellini Paglia Fino 19. Cheese tortellini, prosciutto, mushrooms & peas in a cream sauce	Ravioli Bella 17. Ravioli stuffed with ricotta cheese, topped with homemade marinara	Gnocchi 15.50 Made with potatoes & cheese topped with a special sauce	***8oz. Filet Mignon mkt Grilled with potatoes in a sherry wine sauce
***Bella Pasta 23. Shrimp, garlic, onions & stewed tomatoes, served over linguine	Veal Napoleon 25. Veal layered with eggplant, gorgonzola, parmigiana and fresh mozzarella cheese, topped with suprema sauce	Lasagna 19. Ricotta cheese, mozzarella cheese & marinara	***Medallions mkt Grilled with potatoes in a gorgonzola cream sauce
*Eggplant Parmigiana 19. Egg battered slices of eggplant layered with cheese & marinara		Pork Osso Buco 27. Braised bone-in pork shank, served over parmigiana risotto, topped with red wine demi-glaze	

-- Disclaimer: ***Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. --

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Personalizza la tua Pasta (Create your own Pasta)

Pasta	Sugo (Sauce)																												
Capellini Angel Hair Orecchiette Little Ear Shape Fettuccine Flat Broad Noodle Linguine Flat Thin Noodle Penne Small Tubular Rigatoni Large Tubular Spaghetti	Marinara 13. Meatless; with tomatoes, garlic & herbs Arrabiata 14. Spicy marinara with basil Bolognese 15. Hearty meat sauce Suprema 15. Alfredo & marinara combined Vodka 16. Fresh tomatoes, vodka & cream Carbonara 16. Creamy white sauce with prosciutto & egg Pomodoro 14. Fresh plum tomatoes & basil Alfredo 16. Cream sauce with parmesan cheese Aglio Olio 12. Garlic, olive oil, parmigiana & crushed red pepper Diablo 16. Onion, giardiniera peppers, fresh tomatoes, marinara & spicy white wine sauce <h2>Additions</h2> <table> <tr> <td>garlic - 1.50</td> <td>peppers - 2.</td> <td>artichoke - 3.95</td> <td>sun-dried tomatoes - 3.95</td> </tr> <tr> <td>onion - 1.50</td> <td>spinach - 2.50</td> <td>asparagus - 3.95</td> <td>anchovy - 3.95</td> </tr> <tr> <td>tomato - 1.50</td> <td>broccoli - 2.50</td> <td>pine nuts - 3.95</td> <td>*** clams - 7.95</td> </tr> <tr> <td>capers - 1.50</td> <td>mushrooms - 3.</td> <td>prosciutto - 5.</td> <td>*** mussels - 7.95</td> </tr> <tr> <td>giardiniera - 1.50</td> <td>ricotta - 3.</td> <td>meatballs - 6.</td> <td>*** calamari - 7.95</td> </tr> <tr> <td>peas - 1.50</td> <td>goat cheese - 4.</td> <td>sausage - 4.95</td> <td>*** shrimp (4pcs) - 7.95</td> </tr> <tr> <td>olives - 1.50</td> <td>mozzarella (baked - 4. or fresh - 5.)</td> <td>chicken - 5.95</td> <td>*** scallops (4pcs) - 7.95</td> </tr> </table>	garlic - 1.50	peppers - 2.	artichoke - 3.95	sun-dried tomatoes - 3.95	onion - 1.50	spinach - 2.50	asparagus - 3.95	anchovy - 3.95	tomato - 1.50	broccoli - 2.50	pine nuts - 3.95	*** clams - 7.95	capers - 1.50	mushrooms - 3.	prosciutto - 5.	*** mussels - 7.95	giardiniera - 1.50	ricotta - 3.	meatballs - 6.	*** calamari - 7.95	peas - 1.50	goat cheese - 4.	sausage - 4.95	*** shrimp (4pcs) - 7.95	olives - 1.50	mozzarella (baked - 4. or fresh - 5.)	chicken - 5.95	*** scallops (4pcs) - 7.95
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Pollo / Vitello (Chicken/Veal)

Parmigiana Chicken-20. / Veal-24.50
Lightly breaded & baked with marinara & mozzarella cheese, served over spaghetti

***Marsala** Chicken-20. / Veal-24.50
Sautéed with mushrooms in marsala wine sauce

***Francese** Chicken-20. / Veal-24.50
Lightly dipped in egg, sautéed with butter, white wine & lemon

Vesuvio Chicken-20. / Veal-24.50
Garlic, white wine, herbs, peas & potatoes

***Piccata** Chicken-20. / Veal-24.50
Sautéed with lemon, capers & wine sauce

Milanese Chicken-20. / Veal-24.50
Lightly breaded & sautéed with lemon, served with sautéed peppers & potatoes

***Saltimbocca** Chicken-20. / Veal-24.50
Topped with prosciutto and mozzarella cheese, baked in sherry wine sauce

* Served with side pasta marinara.

Pesce (Fish)

***** Clams Posilippo** 25.
Clams and mussels in red or white sauce over linguine

***** Linguine con Vongole** 22.
Little neck clams with red or white sauce

***** Linguine con Cozze** 22.
Mussels with red or white sauce

***** Shrimp Portofino** 23.
Sun dried tomatoes, mushrooms, sherry wine sauce served over linguine

***** Zuppa di Mare** 39.99
Scallops, shrimp, mussels, clams and calamari over linguine in light red sauce

***** Fresh Fish of the day** mkt

Cena di Giovanotti (Kids Menu)

Create Your Own Pasta **Chicken Fingers & Fries** - \$6.95 **Ravioli** - \$7.50

-- Kids meals do not include soup or salad.--

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