STARTERS

TOASTED RAVIOLI  Our famous jumbo, hand-breaded beef ravioli served with house made meat sauce  
4 piece $8 | 6 piece $11

GARLIC CHEESE BREAD  Bread dipped in garlic butter and baked with provol cheese and Italian herbs, served with house made red sauce $8

CALAMARI FRITTI Hand-breaded, flash-fried calamari rings garnished with banana peppers and served with house made red sauce and chipotle aioli $11

ZUCCHINI STICKS Hand-breaded zucchini sticks served with house made meat sauce $9

WHISKEY SPROUTS Crispy brussels sprouts in a sweet whiskey glaze with mushrooms, grape tomatoes, and bacon $9

BLACKENED SHRIMP TACOS Three flour tortillas with lightly floured and fried blackened shrimp topped with diced tomatoes, slaw, and house made tzatziki sauce $9

BRUSCHETTA CAPRI  Baguette baked with basil pesto and mozzarella, topped with diced tomatoes, olive oil, garlic, fresh basil, and balsamic reduction $10

LUMP CRAB CAKES  Pan-seared lump crab cakes topped with a lemon, caper, red onion aioli $13

CRAB-STUFFED MUSHROOMS  Mushrooms with crab cake stuffing, topped with house made red sauce and baked with provol cheese $11

SPINACH ARTICHOKE DIP Artichokes and spinach baked with cheese and a hint of red pepper flake, served with oven-baked asiago flat bread $10

SALADS

Enjoy our famous house salad featuring fresh lettuce, green onions, crispy prosciutto ham, a special blend of cheeses, and our house made Milano dressing  
sm $6 | lg $11

CAESAR  House made Caesar dressing tossed with romaine lettuce, croutons, and asiago cheese, topped with anchovies  
sm $6 | lg $11

STRAWBERRY GRILLED CHICKEN  Fresh lettuce, strawberries, red onions, toasted almonds and walnuts, dried cranberries, and mozzarella tossed in our poppy seed dressing, topped with grilled chicken breast $13

SOUP  Our chef’s specialty soup made fresh daily.  Tomato Basil or Soup of the Day  
cup $4 | bowl $5

BRICK OVEN PIZZAS

Our pizzas are created using our made-from-scratch dough and house made pizza sauce. We use only the freshest ingredients before topping our pizzas with 100% mozzarella cheese and baking them in our brick oven.

*Signature pizza cheeses and sauces may vary.

HAND-TOSSED CRUST or THIN CRUST  |  SMALL CHEESE $9  |  LARGE CHEESE $15

Toppings: ham, pepperoni, sausage, bacon, chicken, spinach, artichoke hearts, black olives, garlic, broccoli, mushrooms, tomatoes, pineapple, red onions, bell peppers, anchovies, feta cheese, cheddar cheese  
Small $1 each | Large $2 each

Signature Pizzas

BELLA MEDITERRANEO  mushrooms, artichoke hearts, minced garlic, mozzarella, house made pizza sauce, feta, basil pesto $11 | $20

BBQ CHICKEN  diced chicken, onions, cheddar, mozzarella, bbq sauce $11 | $20

SUPER  sausage, pepperoni, onions, mushrooms, bell peppers, black olives, mozzarella, house made pizza sauce $12 | $21

MUSHROOM SHERRY  sherry and sage-marinated diced mushrooms, caramelized onions, asiago, provol, mozzarella, roasted tomatoes, fried spinach, feta, lime sour cream $11 | $20

* Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food-borne illness.
**CITRUS HONEY GLAZED SALMON**
Pan-seared salmon topped with a citrus honey glaze and served on a bed of sautéed spinach $24

**SHRIMP ROSALINO**
Six butterflied jumbo shrimp, lightly floured and fried, served in white wine lemon butter sauce with mushrooms $24

**SEARED SEA BASS & SCALLOPS**
Delicately prepared sea bass topped with two pan-seared sea scallops, topped with house made white wine lemon butter sauce with garlic, capers, and a hint of red pepper flake served over sautéed spinach $29

**BEEF MILANO** *
Charbroiled beef tenderloin medallions topped with our creamy provol cheese sauce, mushrooms, and green onions $29

**PEPPERLOIN** *
24 hour-marinated, center-cut 8 oz. filet rolled in cracked black pepper, pan-seared to perfection, and topped with a house made red wine reduction $34

**8 oz. FILET** *
All-natural, center-cut beef tenderloin grilled to your preference $33

**BOURSIN FILET** *
8 oz. grilled, center-cut filet topped with a house made Boursin cream sauce, served over a crispy rosemary cream cheese potato cake $36

**COMBINATION DINNER** *
Our Beef Milano paired with Shrimp Rosalino $30

**CHICKEN MILANO**
Lightly breaded, charbroiled chicken breast topped with our creamy provol cheese sauce, mushrooms, and green onions $23

**CHICKEN STASILLI**
Lightly breaded, fried chicken breast sautéed in house made white wine lemon butter sauce with garlic, mushrooms, broccoli, and a hint of red pepper $23

**CHICKEN PARMIGIANO**
Lightly breaded, fried chicken breast topped with house made red sauce and provol cheese $23

**CAJUN GOUDA CHICKEN**
Hand-breaded, fried chicken breast topped with a smoked Gouda Cajun cream sauce, mushrooms, roasted red bell peppers, and green onions $23

**CHICKEN MUDIGA**
Lightly breaded chicken breast, charbroiled and topped with provol cheese, mushrooms, prosciutto ham, and house made white wine lemon butter sauce $23

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**ENTRÉES**
All of our sauces are house-made and created from scratch by our chefs. Each dish is carefully crafted to order. Our entrées listed below include your choice of a small Milano Salad, Caesar Salad, or cup of soup and side dish.

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**Bella Signature**

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**Have a food allergy? Please let your server know, and we will take extra care in preparing your meal.**

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**Ask your server to see our special Gluten Free Menu.**

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**Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food-borne illness.**

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**Lighter Choices (600 calories or less not including sides or salads)**

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**Vegetarian**

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**Ask your server for the menu items marked with an asterisk”(*)” if you are a light eater or have dietary restrictions.**

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**ADD RED WINE REDUCTION OR BLUE CHEESE WITH BALSAMIC REDUCTION TO YOUR STEAK $3**

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**Check your server to see our special Gluten Free Menu.**
SEAFOOD RAVIOLI
Lobster, shrimp, and scallop ravioli tossed with grape tomatoes, fresh basil, garlic, and shallots in a brown butter cream sauce, topped with three jumbo, butter-flied shrimp $19

FETTUCCINE ALFREDO 🔵
Fettuccine in a house made butter and cream sauce with asiago cheese $14

SPAGHETTI CARBONARA 🔵
Spaghetti sautéed with mushrooms, green onions, and bacon in an asiago egg and cream sauce $15

CAJUN CHICKEN PASTA
Penne tossed in Cajun cream sauce with bell peppers, red onions, blackened chicken breast, and lime sour cream $16

BAKED MOSTACCIOLI
Penne in house made meat sauce, baked with provol cheese $13

LASAGNA
Lasagna layered with beef and Italian sausage, baked in house made meat sauce with provol cheese and besciamella sauce $14

PASTA THREE WAY 🔵
Spaghetti, ravioli, and penne baked in house made meat sauce, topped with provol cheese and a meatball $14

SPAGHETTI & MEATBALLS
Spaghetti tossed in house made meat sauce and topped with two made-from-scratch meatballs $13

TORTELLINI 🔵
Beef, pork, and prosciutto tortellini in an asiago butter cream sauce with mushrooms, peas, and prosciutto ham $16

MUSHROOM FETA ANGEL HAIR 🔵
Angel hair tossed in olive oil with mushrooms, roasted red peppers, spinach, and rosemary, topped with feta cheese $14

PASTA CON BROCCOLI 🔵
Cheese tortellini tossed in a creamy red sauce with mushrooms, broccoli, and a hint of red pepper and garlic $16

CREAMY GARLIC ANGEL HAIR WITH SHRIMP
Angel hair tossed in a roasted garlic, rosemary cream sauce with baby shrimp, spinach, and shallots, topped with 3 jumbo sautéed shrimp $17

Add Grilled Chicken $4 | Sausage $3 | 2 Meatballs $4 | 4 Shrimp $6 | Grilled Salmon $9

SIDES
SPAGHETTI WITH YOUR CHOICE OF HOUSE MADE SAUCE: RED SAUCE, MEAT SAUCE, OR OIL BUTTER GARLIC SAUCE
FETTUCCINE ALFREDO [ADDITIONAL $2] 🔵
MASHED POTATO OF THE DAY
SAUTÉED BROCCOLI 🔵
VEGETABLE OF THE DAY
BAKED POTATO 🔵

CHILDREN’S MENU
CHILDREN 12 & UNDER • $7 EA • INCLUDES KIDS SOFT DRINK
🔹 FETTUCCINE ALFREDO
SPAGHETTI & MEATBALL
CHICKEN STRIPS & FRIES
ITALIAN MACARONI & CHEESE
HAMBURGER & FRIES
PIZZA - 1 TOPPING