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 topped with provel 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

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  
Basil pesto and mozzarella baked over grilled baguette topped with diced tomatoes, olive oil, garlic, and fresh basil, drizzled with 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

Add Grilled Chicken $4 | 3 Shrimp $4.5 | Grilled Salmon $9

THE Milano SALAD  
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, asiago cheese and 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

* Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food-borne illness
ENTRÉES
Served with your choice of a small Milano Salad, small Caesar Salad, cup of soup, or side dish

**CHICKEN PARMIGIANO**  Lightly breaded, fried chicken breast topped with house made red sauce and provol cheese  
$13  *** Add a side of pasta for $2

**CHICKEN MILANO**  Lightly breaded, charcoalbroiled chicken breast topped with our creamy provol cheese sauce, mushrooms, and green onions  
$13

**CHICKEN STASILLI**  Lightly breaded, fried chicken breast sautéed in house made white wine lemon buttermilk sauce with garlic, mushrooms, broccoli, and a hint of red pepper  
$13

**CAJUN GOUDA CHICKEN**  Hand-breaded, fried chicken breast topped with a smoked Gouda Cajun cream sauce, mushrooms, roasted red bell peppers, and green onions  
$13

**CHICKEN CAPRI**  Grilled chicken breast with basil pesto, served over fresh spinach and topped with fresh mozzarella, diced tomatoes, garlic, basil, and balsamic reduction  
$13

**CITRUS HONEY GLAZED SALMON**  Pan-seared salmon topped with a citrus honey glaze and served on a bed of sautéed spinach  
$15

PASTAS
Served with a small Milano Salad, small Caesar Salad, or cup of soup

Add Italian Sausage $3 | Two Meatballs $4 | Grilled Chicken $4 | 3 Shrimp $4.5 | Grilled Salmon $9

**PASTA THREE WAY**  Spaghetti, ravioli, and penne in house made meat sauce, baked with provol cheese and a meatball  
$15

**LASAGNA**  Lasagna layered with beef and Italian sausage, baked in house made meat sauce with provol cheese and besciamella sauce  
$15

**PASTA con BROCCOLI**  Cheese tortellini tossed in a creamy red sauce with mushrooms, broccoli, and a hint of red pepper and garlic  
$15

**SPAGHETTI & MEATBALL**  Spaghetti tossed in house made meat sauce and topped with a made-from-scratch meatball  
$11

**FETTUCCINE ALFREDO**  Fettuccine in house made butter cream sauce with asiago cheese  
$13

**CAJUN CHICKEN PASTA**  Penne tossed in Cajun cream sauce with bell peppers, red onions, blackened chicken breast, and lime sour cream  
$15

**SPAGHETTI CARBONARA**  Spaghetti sautéed with mushrooms, green onions, and bacon in an asiago egg and cream sauce  
$14

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

**TORTELLINI**  Beef, pork, and prosciutto tortellini in a butter cream sauce with mushrooms, peas, and prosciutto ham  
$15

**CREAMY GARLIC ANGEL HAIR WITH SHRIMP**  Angel hair tossed in a roasted garlic, rosemary cream sauce with spinach, shallots, and sautéed shrimp  
$14

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Bella signature

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

**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, provolone, mozzarella, roasted tomatoes, fried spinach, feta, lime sour cream  $11  |  $20

**SEASONAL FAVORITES**

All entrées include choice of small Milano salad, Caesar salad, or cup of soup and soft drink.

- **BLACKENED CHICKEN SANDWICH**  Blackened chicken breast served on warm, house made bread with pepper jack cheese, caramelized onions, bacon, spinach and a Caesar aioli  $12
- **BLT PASTA**  Angel hair tossed with sun-dried tomatoes, spinach, bacon, shaved garlic, and kalamata olives in a light butter sauce garnished with feta cheese  $12
- **ALMOND COCONUT WHITE FISH**  Lightly fried almond coconut panko-crusted white fish drizzled with honey Sriracha and served over quinoa rice pilaf  $12
- **GARLIC GRILLED CHEESE**  A blend of melted mozzarella, smoked Gouda, and cheddar cheese seared on garlic butter sourdough. Try it with our house made tomato basil soup!  $12
- **MUSHROOM FETA ANGEL HAIR**  Angel hair tossed in olive oil with mushrooms, roasted red peppers, spinach, and rosemary, topped with feta cheese  $12

**SIDES**

- **SPAGHETTI WITH YOUR CHOICE OF HOUSE MADE SAUCE:**  red sauce, meat sauce, or oil butter garlic sauce
- **SAUTÉED BROCCOLI**  
- **FETTUCCINE ALFREDO (ADDITIONAL $2)**  
- **WAFFLE FRIES**

**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**

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