

Celebrating 25 Years of *Bella's!*

1986 – 2011

Antipasti

VONGOLE CON PESTO

Fresh clams stuffed with pesto and hickory smoked bacon.
Served over lemon and butter drenched linguine.

PASTA CROQUETTE

Fresh pasta combined with pepperoni, mozzarella and herbs, dredged in panko crumbs and deep fried.
Served with reduced bruschetta for dipping.

OLIVA FRITTI

Lightly breaded jumbo green olives stuffed with a mixture of sausage, chicken breast, mozzarella and nutmeg.
Deep-fried and served with caponata aioli.

MOZZARELLA IN CARROZZA

'Cheese in a carriage' — Served with pesto and reduced bruschetta sauces.

BELLA'S GARLIC CHEESE BREAD

A creamy combination of garlic and mozzarella on foccacia.

Pizza & Pasta

SPAGHETTI IN CARTOCCIO

'Spag in a bag' as we affectionately call it!
Freshly made spaghetti with shrimp, black olives, red wine, basil tomato sauce and a pinch of crushed red pepper—all baked in a brown paper bag!

PASTA DI PESARO

'Pillows' of fresh pasta filled with turkey, ham, mushrooms, onions, butter and a hint of nutmeg.
Baked with heavy cream and gruyere cheese.

VITELLO ALLA SAFFRON

Ground veal, onions and butter tossed with gigante shells, saffron and heavy cream.

QUATTRO STAGIONE

'Four Seasons' — A classic Italian pizza. Black olives, artichoke hearts and smoked ham with mozzarella.

LINGUINE CON VONGOLE

Fresh clams in a fragrant sauce of garlic, white wine and fresh parsley.

TORTELLINI ALLA NAPOLI

A Best of Tampa Bay winner — Porcini cream sauce with crispy prosciutto and cheese filled tortellini.

FETTUCCINE ALLA SORRENTINA

Spinach and egg fettuccine in a creamy garlic and cheese sauce with ham, peas, porcini and a hint of nutmeg.

Dolce

TRE DOLCE

A sampling of three old favorites:
Chocolate Amaretti Paté, bittersweet chocolate over a rum-soaked amaretti cookie, served with a drizzle of walnut anglaise; a slice of Bella Bella cake; and Crème Caramel.

VESUVIO

Warm, bittersweet chocolate "oozes" from inside an intensely rich molten chocolate cake.
Dusted with powdered sugar and served with a scoop of vanilla ice cream.

TIRAMISU

'Pick me up' — The classic Italian dessert with layers of lady fingers, zabaglione, espresso whipped cream, and mascarpone topped with whipped cream and warm chocolate sauce.

YOUR CHOICE OF: ONE ENTRÉE AND ONE APPETIZER OR DESSERT. \$19.86 ONE OF EACH. \$25.00

Celebrating **25** Years of *Bella's!*

Wines

VILLA BANFI CHIANTI,
WICKER BOTTLE* \$25

RETRO SOAVE BOLLA \$20



*WITH A "DRIPPY" CANDLE TO TAKE HOME!