

BELLA'S ITALIAN CAFÉ
1413 S. HOWARD AVE.
TAMPA, FL 33606
813-254-3355

ANTIPASTI

BRUSCHETTA: The Neopolitan version of classic Roman garlic bread. Slices of bread brushed with olive oil and toasted dark on the grill, topped with our fresh bruschetta sauce of diced plum tomatoes, garlic, onions, parsley, and basil. 4.50

CARPACCIO: Marinated, paper-thin tenderloin served icy cold with caponata aioli, a mayonaise of sour cream, finely chopped eggplant, roasted red pepper, garlic, olives, capers, and basil. Topped with shaved parmesan and a sprinkling of cracked pepper and parsley. 10.99

FORMAGGIO AL FORNO: Goat cheese baked in reduced bruschetta sauce, served with wedges of toasted garlic bread for dipping. 8.99

FRITTI DI CALAMARI: Calamari dusted in seasoned flour and deep fried, served with reduced bruschetta sauce. 8.75

CRAB CAKE: A spicy version of a classic. Made with blue crab and finished with a lemon aioli. 9.99

PASTA FRITTI: Back by popular demand. Spicy shrimp dip served with parmesan dusted pasta chips. 6.25

MUSSELS ARROSTO: Plump New Zealand mussels in the shell roasted in wood fired oven in a herbaceous buttery tomato sauce. Served with garlic bread. 9.99

INSALATI

All of our salads are made with only hand-torn romaine and dressings are made fresh, of course. Many of our salads and pasta dishes are enhanced, if you wish, by your server adding finely grated Grana Padana parmesan, which lends a wonderful flavor and nutty aroma.

Add 5 oz. roasted salmon 7.50 • Add 5 oz grilled chicken breast 3.50

CAESAR: Made traditionally with a dressing of only the finest ingredients: olive oil, garlic worchestershire, mustard, lemon juice, egg, and finely-ground anchovy paste, tossed with shredded parmesan and croutons over hand-torn romaine. Half 4.75 Full 8.25

BELLA'S FAMOUS CHOPPED SALAD: A Tampa favorite. Finely chopped chicken breast, crumbled bacon, diced tomatoes, sun-dried tomatoes, red cabbage, gorgonzola, ditali pasta, and romaine all tossed in a dijon vinaigrette. Half 8.25 Full 12.99

INSALATA CAPRESE: Imported fresh buffalo mozzarella from Lago di Patria, Italy, vine ripened Beef-Steak tomatoes, fresh basil, and balsamic vinaigrette. Half 5.50 Full 9.75

BELLA'S CAFÉ: Romaine topped with julienne carrot, shredded red cabbage, ripe tomato wedges, and zucchini slices. Choice of vinaigrette, low-cal ranch, bleu cheese, balsamic vinaigrette, or honey mustard dressing. 4.99 With any pizza, pasta or secundo 4.50

INSALATA MISTA: Romaine tossed with shredded red cabbage, hearts of palm, artichoke hearts, pimiento, and parmesan, dressed in a creamy vinaigrette. Half 5.99 Full 9.99

SWEET & SOUR STRAWBERRY: Mixed field greens tossed with fresh strawberries, toasted almonds, fontina and asiago cheeses in a sweet and sour sesame dressing. Half 7.99 Full 11.99

ZUPPA

PANNA D'ARAGOSTA: Creamy lobster bisque with flavors of saffron, tarragon, and thyme, topped with a puff pastry and baked. Finished table side with a garnish of caviar and sour cream. 9.99
Cup (bisque only) 5.99

PASTA E FAGIOLI: Classic Italian pasta and bean soup, with bacon, onion, ham, celery, garlic, and tomato. Cup 3.99 Bowl 6.25

ZUPPA DI ASPARAGI: A creamy asparagus soup...without the cream. Made with fresh chicken stock and topped with marscapone cheese. Cup 4.25 Bowl 6.25

PASTA DELLA CASA

We make our own pasta fresh daily - spaghetti, ravioli, linguini, angel hair, lasagna, fettuccini, and starburst - the same way it's been done for centuries: From Semolina (made from Durham wheat), eggs and water. We cook it properly - "al dente," or firm-to-the-tooth. Our sauces are also fresh and homemade, and not cooked until ordered, with the exception of the bolognese meat sauce.

BELLA LUNA: Our original recipe of half-moon pasta filled with asparagus, ham, fontina, and ricotta cheeses, and sun-dried tomatoes. Served in roasted tomato cream sauce. 14.99

BISTECCA GORGONZOLA: Tenderloin pieces and asparagus sautéed with shallots in a creamy gorgonzola sauce. Served over starburst pasta. 17.99

POLLO ROSSO: Chunks of chicken breast reddened with hot spices, "blackened" in a very hot pan, sautéed with scallions and mushrooms, then reduced in a creamy tomato basil sauce and fresh tomato. Tossed with fettuccini pasta. 13.99

SPAGHETTI AND MEATBALLS: A flavorful mixture of ground beef, prosciutto, sopressata (a lean pork salami), romano, garlic, and herbs served over spaghetti pasta with reduced bruschetta sauce. Garnished with parmesan and parsley. 13.50

POLLO MILANO: Chunks of chicken breast in a sauce of roasted garlic, heavy cream, sun-dried tomatoes, and fresh sage. Served over starburst pasta with a garnish of reduced balsamic vinegar and a fresh sage leaf. 14.25

CONFETTI SPAGHETTI: A colorful South Tampa favorite. Spaghetti tossed in a creamy tomato basil sauce with fresh tomato, bacon, garlic, onions, basil, parsley, and green peas. 13.50

SALCICCIA AL FORNO: Baked Italian sausage tossed with penne pasta, mushrooms, and ricotta in a creamy tomato sauce, then topped with mozzarella and baked. 13.50

RAVIOLI VERDE: Spinach pasta filled with fresh spinach, ricotta, and Swiss cheese in your choice of sauce. 12.50

LASAGNA CON POLLO: Layers of freshly made sheet pasta, grilled chicken, spinach, portabello, porcini and button mushrooms, mozzarella, ricotta and asiago cheeses. Served with roasted tomato cream sauce. 15.99

LASAGNA NAPOLETANA: Cheese lasagna of ricotta, mozzarella, fontina, and parmesan. Topped with your choice of basil tomato or bolognese sauce. 14.99

PASTA IL MARE: Shrimp and scallops sautéed with roasted mushrooms and leeks in roasted tomato cream sauce. Served over bowtie pasta. 16.99

FARRO SICILIANA: Fresh eggplant, sweet peppers, sun-dried tomato, anchovy, black olives, and capers with basil tomato sauce. Tossed with farro (Emmer whole wheat) linguine. 12.99

POLLO ASIAGO: Chunks of chicken breasts with tomato, peas, and bacon in an asiago cream sauce. Tossed with fettuccine pasta. 13.99

CREATE YOUR OWN COMBINATION OF PASTA...AND SAUCE

Spaghetti ~ Linguine ~ Fettuccine ~ Penne ~ Bow Tie ~ Starburst ~ Angel Hair
Gigante Shells ~ or Whole Wheat Linguine (add 3.50)

BASIL TOMATO: Our “mother sauce” of plum tomatoes, garlic, olive oil, parsley, and basil. Fresh and simple. 9.75

BOLOGNESE: A rich sauce of ground beef, onions, celery, carrots, and garlic simmered for 5 hours with white wine, milk, and ground plum tomatoes. 10.99

ALFREDO: Thick and rich with heavy cream, parmesan and romano cheeses, and nutmeg. 10.99

BRUSCHETTA: A bit heavier than basil tomato, with diced plum tomatoes, garlic, onions, parsley, and basil. 9.25

PESTO: Classic pesto of pureed fresh basil, parsley, garlic, olive oil, parmesan, romano, pine nuts, salt, and pepper. 8.99

ROASTED TOMATO CREAM: Made with an intensely flavored puree of roasted plum tomatoes, herbs, and heavy cream. 9.75

AGLIO E OLIO: Olive oil, butter, and garlic, tossed with fresh parsley. 8.25

SECONDO

All served with your choice of angel hair with basil tomato sauce, roasted rosemary potatoes or steamed broccoli. Side of fettuccine alfredo 3.50

VITELLO...Veal

SALTIMBOCCA: Lightly breaded veal topped with prosciutto, sage, and provolone. 26.99

SALSA MARSALA: Veal scallopini sautéed in a creamy marsala and mushroom sauce. 24.99

SALSA PICCATA: Veal scallopini sautéed in a lemon, caper and white wine butter sauce. 24.99

SALSA PARMIGIANA: Veal scallopini sautéed and topped with basil tomato sauce mozzarella and parmesan cheese. 24.99

IL MARE - From the Sea

CRAB CAKES: A spicy version of a classic. Made with blue crab and finished with a lemon aioli. 18.99

SALMON AL FORNO: Maple amaretto glazed salmon baked on a cedar plank in the oak-fired oven. 16.50

GROUPER PICCATA: Sautéed in a lemon, caper, and white wine butter sauce. 21.00

GROUPER ALLA CALABRESE: Fresh grouper lightly floured and sautéed in a sauce of basil tomato, red wine, onions, garlic, capers, black olives, and crushed red pepper. 21.00

FRITTI DI CALAMARI: Calamari dusted in seasoned flour and deep fried, served with a reduced bruschetta sauce. 14.50

PETTI DI POLLO - Breast of Chicken

POLLO ALLA FIORENTINA: Two chicken breasts pounded thin, stuffed with spinach and goat cheese and dredged in breadcrumbs. Then quickly browned and baked. Topped with a green peppercorn sauce of butter, cream, garlic, shallots, and white wine. 17.50

SALSA MARSALA: Two chicken breasts in a creamy marsala and mushroom sauce. 16.99

SALSA PICCATA: Two chicken breasts in a lemon, caper, and white wine butter sauce. 16.99

SALSA PARMIGIANA: Two chicken breasts sautéed and topped with basil tomato sauce, mozzarella, and parmesan cheese. 16.99

POLLO ROMANO: Chicken breasts breaded in Romano cheese and sautéed golden brown. Topped with lemon basil butter and artichoke hearts. 15.99

POLLO CAPRI: Two sautéed chicken breasts topped with smoked mozzarella, three mushroom, and white wine sauce. 15.99

PIZZA E CALZONE

Bella's genuine oak-burning stone oven, crafted in Milan, Italy, cooks at temperatures between 600 and 800 degrees. It adds a subtle but distinct flavor to our roasted dishes and is without question the ideal oven for making pizza. Our pizza dough is made with beer from an original Venitian recipe, then brushed with olive oil before baking, which gives our crust an extra light and crispy texture.

PAZZO PAZZO: Italians would call this a "crazy crazy" pizza! Too many ingredients! But we Americans love it. Pepperoni, sausage, pepperoncini, onions, and mushrooms topped with mozzarella. 11.50

TRE FUNGHI: Porcini, portabello, and button mushroom mix with asiago and mozzarella. 9.75

MEATBALL: Bella's hand-made meatballs, onions, and sweet peppers with mozzarella. 11.50

GIOVANNA: Calamata olives, ham, and pepperoncini with asiago and mozzarella. 10.25

GENOA: Very rich and flavorful with pesto, ricotta, romano, and mozzarella. A great appetizer for a small group or a meal in itself. 10.25

POLLO E FORMAGGIO: Oak fire-roasted chicken with fresh spinach leaves, fontina cheese, artichoke hearts, and diced ripe tomato. 11.25

MARGHERITA: Mozzarella and tomato sauce with fresh basil and parmesan. The closest thing to an “American” pizza. 8.99

CATANIA: Eggplant, onions, sweet peppers, and mushrooms with smoked and plain mozzarella. 10.25

CREATE YOUR OWN PIZZA OR CALZONE

With mozzarella and pizza sauce plus any three of the following. 10.75

Anchovy ~ Artichoke Hearts ~ Asiago ~ Bacon ~ Basil ~ Broccoli ~ Capers ~ Fontina
Grilled Chicken ~ Ham ~ Italian Sausage ~ Meatballs ~ Mushrooms ~ Olives ~ Onions ~ Parmesan
Pepperonici ~ Pepperoni ~ Pesto ~ Ricotta ~ Romano ~ Spinach ~ Sundried-Tomato ~ Tomatoes

DOLCE

We make all of our own desserts!

VESUVIO: Warm, bittersweet Belgian chocolate “oozes” from inside an intensely rich molten chocolate cake. Dusted with powdered sugar and served with a scoop of vanilla ice cream. 5.99

RASPBERRY CREME BRULEÉ: Vanilla bean custard with sweet raspberries topped with a thin, crispy shell of caramelized sugar. 4.25

TRE BRULEÉ: Fresh vanilla bean, chocolate espresso, and butterscotch bruleés topped with a thin, crispy shell of caramelized sugar. 6.50 (Individually 2.25)

TIRAMISU: “Pick me up” ~ The classic Italian dessert with layers of lady fingers, zabaglione (Marsala flavored custard), espresso whipped cream, and mascarpone (sweet, buttery cheese) topped with whipped cream and warmed chocolate sauce. 5.99 Half piece 3.75

CHOCOLATE TOFFEE TORT: A decadent bittersweet mousse on a buttery pecan crust, topped with caramel sauce. 5.75

BELLA BELLA: Two layers of rich chocolate cake filled with bittersweet Belgian chocolate ganache. Glazed with semi-sweet and white chocolate. 4.99

LUNCH

Served Monday through Friday 11:30 am to 3:00 pm

POLLO OR GROUPER ROSSO: Chunks of chicken breast or grouper reddened with hot spices, “blackened” in a very hot pan, sautéed with scallions and mushrooms, then reduced in a creamy tomato basil sauce and fresh tomato. Tossed with fettuccini pasta. Chicken 9.50 • Grouper 10.25

SPAGHETTI CARBONARA: With ham, bacon, egg, cream, and parmesan cheese. 8.50

PENNE FLORENTINE: Spinach, mushrooms, fresh tomato, garlic, and goat cheese with penne pasta. 9.50

PENNE ROMA: Basil tomato sauce with chicken, bacon, garlic, onions, olives, and red wine over penne pasta. 8.75

PROSCIUTTO LINGUINE: Linguine tossed with prosciutto, mushrooms, artichoke hearts, olive oil, garlic, and parsley. 8.25

PRIMAVERA LINGUINE: Broccoli, onions, peas, fresh tomato and olives in olive oil, garlic, and parsley with linguine pasta. 7.99

PIZZA (Lunch Size)

AMERICANO: Pepperoni, onions, mushrooms, and mozzarella. 6.25

MARGHERITA: Mozzarella, parmesan, and basil. 5.75

GENOA: Pesto, mozzarella, ricotta, and romano. 6.75

CAPUA: Sausage, onions, mushrooms, and mozzarella. 6.99

PANINI (Sandwiches)

All sandwiches are served with garlic pasta chips and caponata aioli.
Bella's Cafe salad may be substituted for pasta chips. 3.99

SALMON FOCACCIA: Roasted coho salmon served on rosemary focaccia with lemon aioli, lettuce, and tomato. 8.99

SPAGHETTI SANDWICH: An old favorite. Bolognese and spaghetti tossed and served in Bella bread topped with melted mozzarella cheese. 7.50

CHICKEN PARMESAN: Sauteéd chicken breast topped with basil tomato, mozzarella, and parmesan cheese. 8.50

STROMBOLI: A folded pocket of pizza dough stuffed with ham, salami, pepperoni, mozzarella, tomato and green peppers. 8.99

MEDITERRANEAN CHICKEN: Grilled chicken breast topped with sautéed spinach, sun-dried tomatoes, and feta cheese on rosemary focaccia. 8.50

MEATBALL SUB: Bella's meatballs, bruschetta sauce, and mozzarella cheese on Bella's bread. 9.75

GRILLED CHICKEN: Chicken breast topped with provolone, lettuce, tomato, and onion. Served with a spicy honey mustard sauce. 8.50

GRILLED CHICKEN WITH GOAT CHEESE: Chicken breast with herbed goat cheese and roasted red peppers on rosemary focaccia. 7.99