

ANTIPASTI

CARPACCIO Marinated, paper-thin tenderloin served icy cold with caponata aioli, a blend of mayonnaise, 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. 9.50

FUNGHI AL FORNO Baked mushroom caps filled with crumbled Italian sausage, sautéed spinach, shallots, and romano cheese in a light white wine butter sauce. 8.99

FRITTI MEZZOLUNA Half-moon pasta filled with rich cheese and crème fraiche, panko breaded and deep fried. Served with reduced bruschetta for dipping. 6.99

ROLATINI MELANZANE Lightly breaded baked eggplant filled with sweet ricotta, smoked mozzarella, and prosciutto. Served in a pool of reduced bruschetta. 7.99

FRITTI IL MARE Shrimp and calamari dusted in seasoned flour and deep fried. Served with reduced bruschetta sauce and caponata aioli for dipping. 9.99

SCAMPI SCAMPI Shrimp sautéed with garlic, scallions and tomatoes, reduced in a dry vermouth and shrimp stock sauce. Served with buttery croutons for dipping. 9.99

FRITTI DI CALAMARI Calamari dusted in seasoned flour and deep fried, served with reduced bruschetta sauce. 8.99

BRUSCHETTA [“brew sket’ tah”]; ‘ch’ in Italian is pronounced as ‘k’ i.e. ‘Chianti’.] 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. 4.99

ZUPPE

PANNA D'ARAGOSTA Creamy lobster bisque with flavors of saffron, tarragon and thyme, topped with puff pastry and baked. Finished tableside with a garnish of caviar and sour cream. Bowl 9.99 Cup 4.99

PASTA E FAGIOLI Classic Italian pasta and bean soup, with bacon, onion, ham, celery, garlic, and tomato. Bowl 5.50 Cup 3.50

ZUPPA DI ASPARAGI A creamy asparagus soup . . . without the cream. Made with fresh chicken stock and topped with mascarpone cheese. Bowl 6.99 Cup 4.99

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.

RUSTICA Prosciutto, caramelized onions, roasted potatoes, mozzarella, and fontina cheese. 10.50

SALCICCIA VERDE Italian sausage, freshly sauteed spinach, shallots, garlic, romano, asiago, and mozzarella cheeses. 9.99

MEATBALL Bella's hand-made meatballs, onions, and sweet peppers with mozzarella. 11.99

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. 9.50

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 Add Chicken 2.50

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. 11.99

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

CREATE YOUR OWN PIZZA OR CALZONE

With mozzarella and pizza sauce plus any three of the following. 11.75

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

INSALATI

All of our salads are made with only hand-torn greens, and dressings are made fresh (except for low-cal Ranch and Balsamic Vinaigrette). 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 • Add 4 oz. sautéed shrimp 5.99

CAESAR Made traditionally with a dressing of only the finest ingredients: olive oil, garlic, worcestershire, mustard, lemon juice, egg, and finely ground anchovy paste; tossed with shredded parmesan and croutons over hand-torn romaine. Half 4.99 Full 8.25

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

INSALATA CAPRESE Imported fresh buffalo mozzarella from Italy, vine-ripened Beefsteak tomatoes, fresh basil, and balsamic vinaigrette. Half 5.50 Full 9.75

Half 5.50 Full 9.75

ANTIPASTO SALAD Mixed field greens tossed with salami, artichoke hearts, olives, pepperoncinis, tomatoes, fontina and parmesan cheeses in a creamy vinaigrette. 11.99

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 7.50 Full 10.75

BELLA'S CAFE 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 secondo 4.50

SWEET AND 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

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

MELANZANE ~ EGGPLANT

MELANZANE PARMIGIANA Layers of breaded eggplant, baked with basil tomato sauce, mozzarella and parmesan cheeses. 14.99

VITELLO ~ VEAL

SALSA MARSALA Veal scallopini sautéed in a creamy marsala and mushroom sauce. 25.99

SALSA PICCATA Veal scallopini sautéed in a lemon, caper and white wine butter sauce. 25.99

SALSA PARMIGIANA Veal scallopini sautéed and topped with basil tomato sauce, mozzarella and parmesan cheese. 25.99

IL MARE ~ FROM THE SEA

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. 21.99

SALMON AL FORNO Maple-amaretto glazed salmon baked on a cedar plank in the oak-fired oven. 16.99

GROUPER PICCATA Sautéed in a lemon, caper, and white wine butter sauce. 20.99

FRITTI DI CALAMARI A very generous portion of calamari dusted in seasoned flour and deep fried, served with a reduced bruschetta sauce. 14.50

EVOO GROUPER Fresh grouper lightly floured and sautéed then served on a bed of wilted spinach with a blend of stewed roma tomatoes, herbs and extra virgin olive oil. 21.99

ZUCCHINI RIBBON SALMON Baked salmon served on a bed of zucchini ribbons, topped with lemon-basil butter. 16.99

PETTI DI POLLO ~ BREAST OF CHICKEN

All of our chicken is free-range, all-natural and hormone-free.

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

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

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

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

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

PASTA DELLA CASA

We make our own pasta fresh daily—spaghetti, ravioli, linguine, angel hair, lasagna, fettuccine, giant shells and starburst—the same way it's been done for centuries: From semolina (made from Durham wheat), eggs and water. Served "al dente." Our sauces are also fresh and homemade—and not cooked until ordered—with the exception of the bolognese meat sauce.

- BISTECCA GORGONZOLA** Beef tenderloin pieces and asparagus sautéed with shallots in a creamy gorgonzola sauce. Tossed with starburst pasta. 17.99
- POLLO ROSSO** Chunks of chicken breast reddened with hot spices, sautéed with scallions and mushrooms, then reduced in a creamy basil tomato sauce. Tossed with fettuccine pasta. 12.99
- SPAGHETTI AND MEATBALLS** An all-American favorite. 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. 12.99
- POLLO MILANO** Chunks of chicken breast in a sauce of roasted garlic, heavy cream, sun-dried tomatoes, and fresh sage. Tossed with starburst pasta with a garnish of reduced balsamic vinegar and a fresh sage leaf. 14.99
- CONFETTI SPAGHETTI** A colorful South Tampa favorite. Spaghetti tossed in a creamy basil tomato sauce with fresh tomato, bacon, garlic, onions, basil, parsley, and green peas. 11.99
- SALCICCIA AL FORNO** Baked Italian sausage tossed with penne pasta, mushrooms, and ricotta in a creamy tomato sauce, then topped with mozzarella and baked. 11.99
- 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. 16.99
- LASAGNA NAPOLETANA** Cheese lasagna of ricotta, mozzarella, fontina, and parmesan. Topped with your choice of basil tomato or bolognese sauce. 15.50
- PASTA IL MARE** Shrimp and scallops sautéed with roasted mushrooms and leeks in roasted-tomato cream sauce. Tossed with bowtie pasta. 15.99
- POLLO AU GRATIN** Giant shell pasta, chicken breast pieces, mushrooms, leeks, and spinach baked in an asiago cream sauce with crunchy asiago and panko topping. 15.99
- SHRIMP EVOO** Sautéed shrimp tossed in a blend of stewed tomatoes, herbs, extra virgin olive oil, a pinch of crushed red pepper and fresh arugula tossed with Farro whole wheat linguine. 16.99

PASTA RIPIENO . . . STUFFED PASTAS

- TORTELLINI PRIMAVERA** Tortellini served with garlic, onions, tomatoes, broccoli, peas and olives in an aglio e olio sauce. 11.99
- PEAR SACHET** Pasta 'purses' filled with pear, robiola, ricotta and parmesan cheeses. Served in a creamy saffron sauce with peas. 15.99
- BELLA LUNA** Original recipe of half-moon pasta filled with asparagus, ham, fontina, ricotta and sun-dried tomatoes. Served in roasted-tomato cream sauce. 15.50
- RAVIOLI VERDE** Spinach pasta filled with spinach, ricotta, and Swiss cheese in choice of sauce. 12.50

CREATE YOUR OWN COMBINATION

- SPAGHETTI ~ LINGUINE ~ FETTUCCINE ~ PENNE ~ BOW TIE ~ STARBURST ~ ANGEL HAIR ~ GIGANTE SHELLS ~ TORTELLINI (ADD 3.50) ~ 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 puréed fresh basil, parsley, garlic, olive oil, parmesan, romano, and pine nuts. 8.99
- ROASTED TOMATO CREAM** Made with an intensely flavored purée of roasted plum tomatoes, herbs, and heavy cream. 9.75
- AGLIO E OLIO** Olive oil, butter, and garlic, tossed with fresh parsley. 8.25

There will be a plate charge of 3.50 added to all shared pasta dishes.

**Consuming raw or undercooked meats or seafood increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.*

DOLCE

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 BRULÉE Vanilla bean custard with sweet raspberries topped with a thin, crispy shell of caramelized sugar. 4.75

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 size 3.75

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

APPLE CRISP Granny Smith apples baked beneath a crunchy butter oatmeal topping. Served with Bella’s caramel sauce and a scoop of vanilla ice cream. 5.99

FOR THE BAMBINI

Children’s Choice of Meal and Soft Drink or Tea 4.75

Penne with Basil Tomato • Spaghetti with Bolognese • Cheese or Pepperoni Pizza • Fettuccine Alfredo

BIBITA

Coke, Diet Coke, Sprite, Lemonade, Ginger Ale, Mr. Pibb, Soda or Tonic 2.50

San Pellegrino sparkling or Fiji non-sparkling water ~ Half-Liter 2.99 Liter 4.99

Tea, Lavazza Coffee 2.50 • Espresso 2.50 • Illy Cafe Cappuccino 3.50

BEER

Amstel Light	Corona	Michelob Ultra
Anchor Steam	Framboise,	Miller Light
Blue Moon	Lindeman’s 12.99	Newcastle
Brooklyn Brown	Guinness (pint)	Peroni
Budweiser	Heineken	Samuel Adams
Bud Light	Kaliber (Non-alcoholic)	Sierra Nevada
Coors Light		Stella Artois

BELLA'S HAPPY HOURS

Our happy hours have been elevating the quality of life in South Tampa for 24 years.

Weekday evenings from 4 to 7 and again late night.

Pizzas and calzones are half-price during late night happy hour.

Bella’s Italian Cafe serves dinner every evening; with salads, pizzas, appetizers and desserts available late night.

Bella’s accepts American Express, MasterCard, Discover and Visa.

No checks accepted.

813-254-3355

www.bellaitaliancafe.com



Please allow extra time when requesting separate checks.

Parties of 8 or more may be subject to an 18% added gratuity.

1413 South Howard Avenue • Tampa, Florida 33606
Member, Florida Restaurant Association

LUNCH

Served Monday through Friday, 11:30 AM to 3:00 PM

PASTA

POLLO OR GROUPEL 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 basil tomato sauce and fresh tomato. Tossed with fettuccine pasta. Chicken 6.50 Grouper 9.25

SPAGHETTI CARBONARA With ham, bacon, egg, cream, and parmesan cheese. 6.99

PENNE FLORENTINE Spinach, mushrooms, fresh tomato, garlic, and goat cheese with penne pasta. 8.50

PENNE ROMA Basil tomato sauce with chicken, bacon, garlic, onions, olives, and red wine over penne pasta. 7.75

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

PRIMAVERA LINGUINE Broccoli, onions, peas, fresh tomato, and olives in olive oil, garlic, and parsley with linguine pasta. 4.99

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SPAGHETTI ~ LINGUINE ~ FETTUCCINE ~ PENNE ~ BOW TIE ~ STARBURST
ANGEL HAIR ~ GIGANTE SHELLS ~ WHOLE WHEAT LINGUINE (ADD 3.50)

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ALFREDO Thick and rich with heavy cream, parmesan and romano cheeses, and nutmeg. 5.99

BRUSCHETTA A bit heavier than basil tomato, with diced plum tomatoes, garlic, onions, parsley, and basil. 5.99

PESTO Classic pesto of puréed fresh basil, parsley, garlic, olive oil, parmesan, romano, pine nuts, salt, and pepper. 5.99

ROASTED TOMATO CREAM Made with an intensely flavored purée of roasted plum tomatoes, herbs, and heavy cream. 4.99

AGLIO E OLIO Olive oil, butter, and garlic, tossed with fresh parsley. 4.99

PIZZA

(Lunch size)

AMERICANO Pepperoni, onions, mushrooms, and mozzarella. 4.99

MARGHERITA Mozzarella, parmesan, and basil. 4.99

GENOA Pesto, mozzarella, ricotta, and romano. 5.99

CAPUA Sausage, onions, mushrooms, and mozzarella. 5.99

PANINI

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

CHICKEN PARMESAN Sautéed chicken breast topped with basil tomato, mozzarella, and parmesan cheese. 7.99

STROMBOLI A folded pocket of pizza dough stuffed with ham, salami, pepperoni, mozzarella, tomato and green peppers. 8.50

MEDITERRANEAN CHICKEN Grilled chicken breast topped with sautéed spinach, sun-dried tomatoes, and feta cheese. 7.99

MEATBALL SUB Bella's meatballs, bruschetta sauce, and mozzarella cheese on Bella's bread. 8.99

GRILLED CHICKEN Chicken breast topped with provolone, lettuce, tomato, and onion. Served with a spicy honey-mustard sauce. 8.25

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