

Late Nite & Lounge Menu

antipasti

- CARPACCIO** Best in Tampa! 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. 11.99
- FORMAGGIO AL FORNO** Goat cheese baked in reduced bruschetta sauce, served with wedges of toasted garlic bread for dipping. 9.99
- FUNGHI AL FORNO** Baked mushroom caps filled with crumbled Italian sausage, sautéed spinach, shallots, and romano cheese in a light white wine butter sauce. 9.50
- FRITTI MEZZOLUNA** Half-moon pasta filled with rich cheese and crème fraiche, panko breaded and deep fried. Served with reduced bruschetta for dipping. 8.99
- ROLATINI MELANZANE** Lightly breaded baked eggplant filled with sweet ricotta, smoked mozzarella, and prosciutto. Served in a pool of reduced bruschetta. 8.99
- FRITTI DI CALAMARI** Calamari dusted in seasoned flour and deep fried, served with reduced bruschetta sauce. 9.75 Table Sharing Size 16.50
- 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. 5.99

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- 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 5.50 Full 8.9
- INSALATA MISTA** Romaine tossed with shredded red cabbage, hearts of palm, artichoke hearts, pimiento, and parmesan, dressed in a creamy vinaigrette. Half 6.50 Full 9.99
- BELLAS 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 8.50 Full 11.50
- INSALATA CAPRESE** Imported fresh buffalo mozzarella from Italy, vine-ripened Beefsteak tomatoes, fresh basil, and balsamic vinaigrette. Half 5.50 Full 9.75
- 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 8.99 Full 12.50

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- 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. 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 5.99
- ZUPPA DI ASPARAGI** A creamy asparagus soup . . . without the cream. Made with fresh chicken stock and topped with mascarpone cheese. Cup 4.99 Bowl 6.99

pizza e calzone

	Regular	Late Night
RUSTICA Prosciutto, caramelized onions, roasted potatoes, mozzarella, and fontina cheese.	10.99	5.99
SALCICCIA VERDE Italian sausage, freshly sauteed spinach, shallots, garlic, romano, asiago, and mozzarella cheeses.	10.99	5.99
PAZZO PAZZO Pepperoni, sausage, pepperoncini, onions, and mushrooms topped with mozzarella.	12.99	6.99
GENOA Very rich and flavorful with pesto, ricotta, romano, and mozzarella.	10.50	5.75
POLLO E FORMAGGIO Chicken, spinach, artichoke hearts, fontina, and diced tomato.	12.25	6.75
TRE FUNGHI Porcini, portabello, and button mushroom mix with asiago and mozzarella.	10.50	5.75
MARGHERITA Mozzarella and tomato, with fresh basil and parmesan.	10.50	5.75
MEATBALL Bella's handmade meatballs, onions and sweet peppers with mozzarella.	12.99	6.99
PAULIE SPECIAL Pepperoni, sausage, ricotta, mushrooms, and onions with mozzarella.	11.25	6.50
AMERICANO Pepperoni, mushrooms, and onions with mozzarella.	10.50	5.75

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 Blue Bell 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
- AFFOGATO** Scoop of Blue Bell vanilla ice cream served with a shot of espressp. 4.75
- APPLE CRISP** Granny Smith apples baked beneath a crunchy butter oatmeal topping. Served with Bella's caramel sauce and a scoop of Blue Bell vanilla ice cream. 6.50