

ANTIPASTI

CARPACCIO Best in Tampa! Marinated paper-thin tenderloin served chilled 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. Served with garlic butter croutons. 15.99

FORMAGGIO AL FORNO Baked goat cheese in reduced bruschetta sauce; served with wedges of toasted garlic bread for dipping. 10.99

ROLATINI MELANZANE Lightly breaded baked eggplant filled with prosciutto, sweet ricotta and mozzarella. Dusted with parmesan and served in a pool of reduced bruschetta. 9.99

ARANCINI Creamy risotto, porcini mushroom, prosciutto and peas formed into balls and filled with mozzarella, then lightly breaded and deep fried. Served with reduced bruschetta sauce for dipping. 8.99

SCAMPI SCAMPI Shrimp sautéed with garlic, scallions, crushed red pepper and tomatoes; reduced in a dry vermouth and shrimp-stock sauce. Served with buttery croutons for dipping. 11.50

FRITTI DI CALAMARI Calamari dusted in seasoned flour and deep fried; served with reduced bruschetta sauce. 11.50 Table-sharing size 19.50

CAPRESE Fresh mozzarella, fresh basil leaves and vine-ripened beefsteak tomatoes with a drizzle of pesto. 10.99

BRUSCHETTA ["brew SKet' tah." In Italian, 'ch' is generally pronounced 'k,' as in 'Chianti'.]The Neapolitan 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

ZUPPE

PANNA D'ARAGOSTA Creamy lobster bisque with flavors of saffron, tarragon and thyme; topped with puff pastry and baked. Finished table side with a garnish of caviar and sour cream. Bowl 10.99 Cup (bisque only) 7.50

PASTA E FAGIOLI Classic Italian pasta and bean soup with bacon, onion, ham, celery, garlic and tomato. Bowl 7.99 Cup 5.50

TORTELLINI IN BRODO House-made chicken stock with cheese tortellini; finished with a dusting of freshly grated parmesan. Bowl 7.99 Cup 5.50

ZUPPA DI ASPARAGI A creamy asparagus soup . . . without the cream. Made with house-made vegetable stock and topped with mascarpone cheese. Bowl 7.99 Cup 5.50

PIZZE 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 Venetian recipe; brushing the dough with olive oil

before baking gives the crust an extra light and crispy texture. Calzones have ricotta added.

MEATBALL Bella’s hand-made meatballs, onions and sweet peppers with mozzarella. 14.99

DELL'ANATRA Braised duck breast, caramelized onion, prosciutto, fontina with fresh rosemary and thyme. 13.99

MARGHERITA Mozzarella, parmesan and tomato sauce with fresh basil. The closest thing to an “American” pizza. 10.99

GENOA Rich and flavorful, with pesto, ricotta, Romano and mozzarella. A great appetizer for a small group, or a meal in itself. 12.99 Add Chicken 3.50

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. 14.99

TRE FUNGHI Porcini, portobello and button mushroom mix with asiago and mozzarella. 12.99

CREATE YOUR OWN PIZZA OR CALZONE

With mozzarella and pizza sauce plus any three of the following. 13.99

Anchovy ~ Artichoke Hearts ~ Asiago ~ Bacon ~ Basil ~ Broccoli ~ Capers ~ Fontina
Fresh Mozzarella (2.00) ~ Goat Cheese (2.00) ~ Grilled Chicken ~ Ham ~ Italian Sausage ~ Meatballs
Mushrooms ~ Olives ~ Onions ~ Parmesan ~ Pepperoncini ~ Pepperoni ~ Pesto ~ Prosciutto (2.00)
Ricotta ~ Romano ~ Spinach ~ Sun-dried Tomato ~ Tomato ~ Daiya vegan cheese (1.75)

INSALATE

All of our salads are made with only hand-torn greens and dressings are made fresh in house (except for low-cal Ranch and Balsamic Vinaigrette). Our salads and pasta dishes can be enhanced with freshly grated Grana Padana parmesan, which lends a wonderful flavor and nutty aroma; just ask your server. Add 5 oz. Roasted Salmon 7.50 ~ Add 5 oz. Grilled Chicken Breast 3.50 ~ Add 4 oz. Sautéed Shrimp 5.99 ~ Add Anchovies 1.50

BELLA'S FAMOUS CHOPPED SALAD

A Tampa favorite. Finely chopped chicken breast, crumbled bacon, diced tomatoes, sun-dried tomatoes, shredded red cabbage, gorgonzola, ditali pasta and romaine all tossed in a dijon vinaigrette. Small 9.99 Large 14.99

SWEET AND SOUR STRAWBERRY

Mixed field greens tossed with fresh strawberries, toasted almonds, fontina and asiago cheeses in a sweet and sour sesame dressing. Small 9.99 Large 14.99

INSALATA MISTA Romaine tossed with shredded red cabbage, hearts of palm, artichoke hearts, pimiento and parmesan, dressed in a creamy vinaigrette. Small 7.50 Large 11.99

SECONDI

All served with your choice of angel hair or penne with basil-tomato sauce, roasted rosemary potatoes, buttered peas or steamed broccoli. Side of fettuccine alfredo 4.50 ~ Additional charge for sauce change.

MELANZANE - EGGPLANT

MELANZANE PARMIGIANA Layers of fresh eggplant and Swiss cheese baked with basil-tomato sauce. Topped with parmesan and fresh mozzarella cheeses and finished with reduced bruschetta sauce. 20.99

VITELLO - VEAL

SALSA MARSALA Veal scallopini sautéed in a creamy marsala and mushroom sauce. 31.99

SALSA PICCATA Veal scallopini sautéed in a lemon, caper and white-wine butter sauce. 31.99

SALSA PARMIGIANA Veal scallopini sautéed and topped with basil-tomato sauce, mozzarella and parmesan cheeses. 31.99 *Romano style* 34.99

NATE'S VEAL Veal scallopini breaded in Romano cheese and sautéed golden brown, topped with mozzarella cheese and crispy prosciutto in a creamy marsala mushroom sauce. Served on a bed of sautéed spinach. 34.99

IL MARE - FROM THE SEA

GROUPER PICCATA Sautéed in a lemon, caper and white-wine butter sauce. 24.99

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. 24.99

SALMON AL FORNO Maple-amaretto glazed salmon baked on a cedar plank in the oak-fired oven. 20.99

FRITTI DI CALAMARI A very generous portion of calamari dusted in seasoned flour and deep fried; served with reduced bruschetta sauce. 19.50

PETTI DI POLLO - BREAST OF CHICKEN

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

SALSA PICCATA Two chicken breasts sautéed in a lemon, caper and white-wine butter sauce. 19.99

SALSA MARSALA Two sautéed chicken breasts in a creamy marsala and mushroom sauce. 20.99

SALSA PARMIGIANA Two chicken breasts sautéed and topped with basil-tomato sauce, mozzarella and parmesan cheeses. 21.99 *Romano style* 24.99

POLLO ALLA GIOVANNA Two chicken breasts breaded in Romano cheese and sautéed golden brown with fresh eggplant and mozzarella. Served in light basil-tomato cream sauce with bits of prosciutto. 23.99

POLLO ROMANO Two chicken breasts breaded in Romano cheese and sautéed golden brown. Topped with lemon-basil butter and artichoke. 21.99

NATE'S CHICKEN Two chicken breasts breaded in Romano cheese and sautéed golden brown. Topped with mozzarella cheese and crispy prosciutto and served in a creamy marsala mushroom sauce on a bed of sautéed spinach. 27.99

PASTE DELLA CASA

We make our own pasta fresh daily—spaghetti, ravioli, linguine, angel hair, lasagne, fettuccine, penne and starburst—the same way it's been done for centuries: From semolina (made from Durham wheat), eggs and water. Served “al denie.” Our sauces are also fresh and homemade—and not cooked until ordered (with the exception of the Bolognese and Anatra Ragù).

POLLO ROSSO Chunks of chicken breast reddened with hot spices and “blackened” in a very hot pan; sautéed with scallions and mushrooms, then reduced in a creamy basil-tomato sauce with fresh tomato and tossed with fettuccine. 17.99

PERA SACHET Pasta ‘purses’ filled with pear, robiola, ricotta and parmesan cheeses. Served in a creamy saffron sauce with peas. 19.99 *Add prosciutto* 2.00

TORTELLINI CON PIGNOLI E NOCI Cheese-filled tortellini with a delectable sauce of pine nuts, walnuts, shallots, white wine, asiago and cream. 18.99

SPAGHETTI AND MEATBALLS An all-American favorite. A flavorful mixture of ground beef, prosciutto, soppressata (a lean pork salami), Romano cheese, garlic and herbs; served over spaghetti with reduced bruschetta sauce. Garnished with parmesan and parsley. 20.99

RAVIOLI VERDE Spinach pasta filled with spinach, ricotta and Swiss cheese; tossed in your choice of sauce. 17.99

LASAGNE NAPOLETANA Four-cheese lasagne of ricotta, mozzarella, fontina and parmesan. Topped with your choice of basil-tomato or bolognese sauce. 20.99

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. 21.99

ANATRA PORCINI RAGU Braised duck breast with a porcini mushroom blend, sautéed spinach and prosciutto; tossed with fettuccine and finished with parmesan shards. 21.99

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. 16.99

BELLA LUNA Original recipe of half-moon pasta filled with asparagus, ham, fontina, ricotta and sun-dried tomatoes. Served in roasted-tomato cream sauce. 18.99

SALCICCIA AL FORNO Italian sausage tossed with penne pasta, mushrooms and ricotta in a creamy tomato sauce; topped with mozzarella and baked. 18.99

LASAGNE CON POLLO Layers of freshly made sheet pasta, grilled chicken, spinach, portobello, porcini and button mushrooms, mozzarella, ricotta and asiago cheeses. Served with roasted-tomato cream sauce. 20.99

PASTA IL MARE Shrimp and scallops sautéed with roasted mushrooms and leeks in roasted-tomato cream sauce. Tossed with bowtie pasta. 22.99

CREATE YOUR OWN COMBINATION

SPAGHETTI ~ LINGUINE ~ FETTUCCINE ~ PENNE (V) ~ BOW TIE
STARBURST ~ ANGEL HAIR ~ FARRO WHEAT LINGUINE (V, add 2.99)

Add 5 oz. Roasted Salmon 7.50 ~ Add 5 oz. Grilled Chicken Breast 3.50 ~ Add 4 oz. Sautéed Shrimp 5.99

Add Meatballs 3 for 6.99 or 6 for 10.99 ~ Add Fresh Vegetables . . . ask your server.

BASIL TOMATO Plum tomatoes, garlic, olive oil, parsley and basil. Fresh and simple. (V) 11.99

BOLOGNESE A rich sauce of ground beef, onions, celery, carrots and garlic simmered for five hours with white wine, milk and ground plum tomatoes. 14.99

ALFREDO Thick and rich, with heavy cream, garlic, parmesan and Romano cheeses and a dash of nutmeg. 13.99

BRUSCHETTA A bit heavier than basil tomato, with diced plum tomatoes, garlic, onions, parsley and basil. (V) 12.99

PESTO Classic pesto of pureed fresh basil, parsley, garlic, olive oil, parmesan, Romano and pine nuts. 12.99

ROASTED-TOMATO CREAM An intensely flavored puree of roasted plum tomatoes, herbs and heavy cream. 12.99

AGLIO E OLIO Olive oil, butter and garlic tossed with fresh parsley. 9.99

*Consuming raw or under cooked meats or seafood increases your risk of contracting a food borne illness, especially if you have certain medical conditions.

LUNCH

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

PASTE

POLLO OR GROUPEL ROSSO Chunks of chicken breast or grouper reddened with hot spices and "blackened" in a very hot pan; sautéed with scallions and mushrooms, then reduced in a creamy basil-tomato sauce with fresh tomato and tossed with fettuccine. Chicken 9.99 Grouper 12.99

SPAGHETTI CARBONARA Ham, bacon, egg, cream and parmesan cheese. 8.99

PENNE FLORENTINE Spinach, mushrooms, fresh tomato, garlic and goat cheese. 11.99

PENNE ROMA Chicken, bacon, garlic, onions, olives, basil-tomato sauce and red wine. 8.99

PROSCIUTTO LINGUINE Prosciutto, mushrooms and artichoke hearts in aglio e olio. 9.99

PRIMAVERA LINGUINE Broccoli, onions, peas, fresh tomato and olives in aglio e olio. 7.99

CREATE YOUR OWN COMBINATION 8.50

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Add Meatballs 3 for 6.99 or 6 for 10.99 ~ Add Fresh Vegetables . . . ask your server.

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

PIZZE

Lunch size 7.99

CAPUA

Sausage, onions, mushrooms and mozzarella.

AMERICANO

Pepperoni, onions, mushrooms and mozzarella.

MARGHERITA

Mozzarella, parmesan and basil.

GENOA

Pesto, mozzarella, ricotta and Romano.

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 mozzarella, basil-tomato sauce and fresh grated parmesan. 10.99

STROMBOLI A folded pocket of pizza dough stuffed with ham, salami, pepperoni, mozzarella, tomato and green peppers. 10.99

CHICKEN ROMANO Chicken breast breaded in Romano and panko bread crumbs. Topped with provolone and artichoke-lemon basil butter. 11.50

SPAGHETTI SANDWICH Spaghetti tossed with bolognese sauce and stuffed into Bella's bread. Topped with mozzarella and baked. 7.99

MEATBALL SUB Bella's meatballs, bruschetta sauce and mozzarella cheese on Bella's bread. 11.50

GRILLED CHICKEN Chicken breast topped with provolone, lettuce, tomato and onion. Served with a spicy honey-mustard sauce. 10.99

GRILLED CHICKEN WITH GOAT CHEESE Chicken breast with herbed goat cheese and roasted red peppers. 10.99

VEGAN CHICK'N PARMESAN Gardein Chick'n Scallopini sautéed and topped with Daiya vegan cheese, basil-tomato sauce, sautéed spinach and fresh red onion. Served with steamed broccoli. 8.50

VEGAN CHICK'N Gardein Chick'n Scallopini sautéed and topped with Daiya vegan cheese, lettuce, tomato and onion. Served with steamed broccoli. 8.50

VEGANO

MATTEO'S CHICK'N 2 Gardein Chick'n Scallopini sautéed with mushrooms, leeks, spinach, white wine and red onion. Served over penne with a drizzle of extra-virgin olive oil. 20.99

VEGAN CHICK'N PARMESAN 2 Gardein Chick'n Scallopini sautéed and topped with Daiya vegan cheese and basil-tomato sauce. Served with your choice of side. 18.99

Most menu items can substitute Gardein Chick'n or Daiya vegan cheese for an additional charge, please ask your server!

DOLCI

VESUVIO Molten bittersweet Belgian chocolate "oozes" from inside an intensely rich warm chocolate cake. Dusted with powdered sugar and served with a scoop of Blue Bell vanilla ice cream. 7.99

RASPBERRY CRÈME BRÛLÉE Vanilla-bean custard with sweet raspberries topped with a thin, crispy shell of caramelized sugar. 5.99

SEASONAL CRISP Seasonal fruit baked with a buttery oatmeal topping. Served with a scoop of Blue Bell vanilla ice cream and warm caramel sauce. 7.99

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 warm chocolate sauce. 7.99

AFFOGATO A scoop of Blue Bell vanilla ice cream served with a shot of espresso. 4.99

GELATO Daily selection. 5.99

FOR THE BAMBINI

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

Penne with Basil Tomato ~ Spaghetti with Bolognese ~ Fettuccine Alfredo
Cheese or Pepperoni Pizza ~ Meatballs! (3 for 6.99)

BIBITE

Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Sierra Mist, Lemonade, Ginger Ale, Soda or Tonic 2.50

San Pellegrino sparkling water | Panna still water ~ Half-liter 3.50 Liter 4.99

Tea, Coffee 2.50 ~ Espresso 2.50 ~ Café Cappuccino 3.50

BELLA'S HAPPY HOUR

Our happy hours have been elevating the quality of life in South Tampa since 1986.

Weekday evenings from 4 to 7 and again late night.

Pizzas and calzones nearly half-price during late night happy hour. Dine-in only.

Bella's Italian Café serves dinner every evening. Salads, pizzas, appetizers and desserts available late night.

We accept American Express, MasterCard, Discover and Visa. No checks accepted.

Curbside pick-up available every day, 4 to 10 PM.

A 10% service charge will be added to orders of \$100 or more.



813-254-3355

www.bellasitaliancafe.com

1413 South Howard Avenue • Tampa, Florida 33606

MEMBER, FLORIDA RESTAURANT ASSOCIATION

