

VINI

SPARKLING

Avissi Prosecco <i>Treviso</i> , IT	8	32	Setteanime, Raboso “Geloso” Semi-sparkling Rosé, Marca Trevigiana IGT <i>Treviso</i> , IT	8	32
J.P. Chenet Rosé Dry <i>France</i>	7	28	Veuve Clicquot <i>Champagne</i> , FR		110
La Marenca, Moscato d’Asti <i>Piedmont</i> , IT DOCG	8	32	Villa Sandi Prosecco (375ml) <i>Treviso</i> , IT		24

ITALIAN WHITE

Lodali (Unoaked), Chardonnay <i>Piedmont</i> DOC	9	36	Michael David, Chardonnay <i>Lodi</i> , CA	12	48
La Chiara, Gavi di Gavi <i>Piedmont</i> DOCG	9	36	Rodney Strong, Chardonnay <i>Sonoma</i>	9	36
Cavaliere d’Oro, Gabbiano, Pinot Grigio Delle Venezie <i>Veneto</i> DOC	7	28	Sonoma-Cutrer, Chardonnay <i>Sonoma</i>	12	48
Vigneti, Pinot Grigio, Friuli Grave <i>Friuli</i> DOC	8	32	Fess Parker, Riesling <i>Santa Barbara County</i>	7	28
Pierpaolo Pecorari, Sauvignon Blanc, Friuli-Venezie <i>Friuli</i> IGT	9	36	Studio by Miraval, Méditerranée Rosé <i>Provence</i> , FR	9	36
Pieropan, Soave Classico <i>Veneto</i> DOC	9	36	Hess Select, North Coast, Sauvignon Blanc <i>California</i>	7	28
Umani Ronchi, Villa Bianchi, Verdicchio dei Castelli di Jesi, Classico <i>Marche</i> DOC	8	32	Mohua, Sauvignon Blanc <i>Wairau Valley</i> , NZ	8	32
Fattoria San Felo, Le Stoppie, Vermentino <i>Maremma Toscana</i> DOC	7	28	Ponzi Vineyards, Pinot Gris <i>Willamette Valley</i>	11	44
Anselmi, San Vincenzo (Garganega/Chardonnay/Sauvignon Blanc) <i>Veneto</i> IGT	8	32			

ITALIAN RED

Rocca del Dragone, Aglianico <i>Campania</i> IGT	11	44	Alexander Valley Vineyards Cabernet Sauvignon <i>Sonoma</i>	12	48
Il Brunone, Chianti Classico Riserva <i>Tuscany</i> DOCG	10	40	Flat Rock, Cabernet Sauvignon <i>Inland Valleys</i> , CA	7	28
Gru, Montepulciano d’Abruzzo <i>Abruzzo</i> DOC	8	32	Priest Ranch, Cabernet Sauvignon <i>Napa</i>	18	72
Feudo Principi di Butera, Nero d’Avola, Sicilia DOC <i>Sicily</i>	7	28	Tribute, Cabernet Sauvignon <i>California</i>	9	36
Masseria Altemura, Sasseo, Primitivo Salento IGT <i>Puglia</i>	7	28	Killka, Malbec <i>Argentina</i>	9	36
Casamatta, Sangiovese <i>Tuscany</i> IGT	8	32	Château Souverain, Merlot <i>Inland Valleys</i> , CA	8	32
Sette Vigne “Seven Vines”, Rosso, Super Italian	13	52	Selby, Merlot <i>Sonoma</i>	12	48
Ruffino, Modus, Super Tuscan <i>Tuscany</i> IGT	11	44	Dante, Pinot Noir <i>Sonoma</i>	7	28
Recchia, Le Muraie, Valpolicella Ripasso <i>Veneto</i> DOC	10	40	Willamette Valley Vineyards, “Whole Cluster” Pinot Noir <i>Willamette Valley</i>	12	48
The Wanted, Zinfandel <i>Puglia</i> IGT	10	40	Z. Alexander Brown, Pinot Noir <i>Russian River</i>	9	36
Allegrini ’15, Palazzo Della Torre “Baby Amarone” <i>Veneto</i> IGT	44		NxNW (Cabernet/Syrah) <i>Columbia Valley</i>	9	36
Collefrisio ’14, In & Out, Montepulciano d’Abruzzo <i>Abruzzo</i> DOC	76		Taken (Cabernet/Zinfandel/ Merlot/Petite Sirah) <i>Napa</i>	14	56
Corte dei Venti ’16, Rosso di Montalcino <i>Tuscany</i> DOC	48		Troublemaker, Blend #9 (Syrah/Grenache/ Zinfandel) <i>Central Coast</i>	10	40
			Chateau Montelena ’15, Cabernet Sauvignon <i>Napa</i>	70	
			Paul Hobbs ’15, Cabernet Sauvignon <i>Sonoma</i>	80	
			En Route ’15, Les Pommiers, Pinot Noir <i>Russian River</i>	58	
			Long Meadow Ranch ’16, Farmstead Pinot Noir <i>Anderson Valley</i>	68	
			Darioush ’14, Caravan (Cabernet/Merlot/ Malbec/Petit Verdot) <i>Napa</i>	84	

RESERVE

Castello Banfi ’13, Brunello di Montalcino <i>Tuscany</i> DOCG	105		Cade Estate, Howell Mountain ’16 <i>Napa</i> *	128	
Castello Monsanto ’11, Il Poggio Chianti Classico Riserva <i>Tuscany</i> DOCG	90		Nickel & Nickel, State Ranch ’15 <i>Napa</i>	135	
Recchia ’14, Amarone della Valpolicella Classico <i>Veneto</i> DOCG*	66		Ram’s Gate Estate ’15 <i>Carneros</i> *	98	
			Three Sticks, Moon Mountain District ’10 <i>Sonoma</i> *	140	
			Trinchero “Mario’s” ’13 <i>Napa</i> *	78	

COCKTAILS

Each batch makes 5 cocktails.

OLD FASHIONED Old Grand-Dad bourbon, blood orange, bitters, sugar. 30	BELLA-RITA Sauza Conmemorativo tequila, Grand Marnier, citrus. A Bella’s tradition for 33 years! 25	THE REMEDY Vodka, St. Germaine, basil, lemon, salt. 25
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ANTIPASTI

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

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. 11.99

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

BRUSCHETTA [“brew sKer’ 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, then 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) 7.99

PASTA E FAGIOLI Classic Italian pasta and bean soup with bacon, onion, ham, celery, garlic and tomato. Bowl 8.50 Cup 5.99

PIZZE e CALZONE

Bella’s 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 also include ricotta cheese (except Salciccia Vegano).

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

DELL’ANATRA Braised duck breast, caramelized onion, prosciutto, fontina with fresh rosemary and thyme. 15.99

MARGHERITA Mozzarella, parmesan and tomato sauce with fresh basil. The closest thing to an “American” pizza. 11.99

CAPUA Italian sausage, onion and mushrooms with mozzarella. 13.99

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

PAZZO PAZZO Italians would call this a “crazy crazy” pizza! Too many ingredients! But we Americans love it. Pepperoni, sausage, pepperoncini, onion and mushrooms topped with mozzarella. 14.99

AMERICANO Pepperoni, onion and mushrooms with mozzarella. 13.99

GORGONZOLA With caramelized onions and prosciutto. Topped with fresh arugula and parmesan after baking. 13.99

CREATE YOUR OWN PIZZA OR CALZONE

With mozzarella and pizza sauce plus any three of the following. 14.99

Anchovy ~ Artichoke Hearts ~ Arugula ~ Asiago ~ Bacon ~ Basil ~ Broccoli ~ Capers
Caramelized Onions ~ Fontina ~ Ham ~ Italian Sausage ~ Mushrooms ~ Olives ~ Onion ~ Parmesan
Pepperoncini ~ Pepperoni ~ Pesto ~ Ricotta ~ Romano ~ Spinach ~ Sun-dried Tomato ~ Tomato

PREMIUM TOPPINGS 2.00 EACH

Fresh Mozzarella ~ Goat Cheese ~ Gorgonzola ~ Grilled Chicken ~ Meatballs ~ Prosciutto ~ Daiya vegan cheese

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. Add: 5 oz. Grilled Chicken Breast 4.00 ~ 4 oz. Sautéed Shrimp 5.99 ~ Anchovies 1.50

BELLA’S CAFE Romaine topped with julienne carrot, shredded red cabbage, ripe tomato wedges and zucchini slices. Choice of vinaigrette, low-cal ranch or balsamic vinaigrette dressing. 6.99
With any pizza, pasta or secondo 3.99

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

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 10.99 Large 15.99

SECONDI

Served with your choice of one side: Angel hair or Ziti with Basil-tomato sauce; Buttered peas; Steamed broccoli. Fettuccine alfredo 4.50 ~ Sauce change 1.00 ~ Our chicken is all natural, free range and hormone free.

VITELLO MARSALA Veal scallopini sautéed in a creamy marsala and mushroom sauce. 34.99

VITELLO PICCATA Veal scallopini sautéed in a lemon, caper and white-wine butter sauce. 34.99

VITELLO PARMIGIANA Veal scallopini sautéed and topped with basil-tomato sauce, mozzarella and parmesan cheeses. 34.99 *Romano style 37.99*

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. 38.99

POLLO PICCATA Two chicken breasts sautéed in a lemon, caper and white-wine butter sauce. 22.99

POLLO MARSALA Two sautéed chicken breasts in a creamy marsala and mushroom sauce. 23.99

POLLO PARMIGIANA Two chicken breasts sautéed and topped with basil-tomato sauce, mozzarella and parmesan cheeses. 22.99 *Romano style 25.99*

POLLO ALLA GIOVANNA Two chicken breasts breaded in Romano cheese and sautéed golden brown with mozzarella. Served in light basil-tomato cream sauce with bits of prosciutto. 26.99

POLLO ROMANO Two chicken breasts breaded in Romano cheese and sautéed golden brown. Topped with lemon-basil butter and artichoke. 24.99

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. 29.99

VEGANO

SALCICCIA VEGANO PIZZA Beyond Meat Hot Italian sausage, onion, mushrooms and spinach with Daiya. 15.99

BEYOND SAL AL A plant-based version of our delicious Salciccia al Forno. Beyond Meat Hot Italian Sausage, mushrooms, vegan cream, and basil-tomato sauce. Tossed with ziti and baked with Daiya mozzarella. 21.99

MATTEO’S CHICK’N Two Gardein Chick’n Scallopini sautéed with mushrooms, leeks, spinach, white wine and red onion. Served over ziti with a drizzle of extra-virgin olive oil. 21.99 *(You can order it non-vegan too!)*

ROMA VEGANA Beyond Meat Hot Italian Sausage, garlic, onions, olives, basil-tomato sauce and red wine with ziti pasta. 21.99

VEGAN CHICK’N PARMESAN Two Gardein Chick’n Scallopini sautéed and topped with Daiya vegan cheese and basil-tomato sauce. Served with your choice of side. 19.99

^[1] *Available in limited quantities

PASTE DELLE CASA

We make our own pasta fresh daily—spaghetti, fettuccine, ziti, starburst, angel hair, ravioli and lasagne—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 and Anatra Ragu).

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. 19.99

PERA SACHET Pasta ‘purses’ filled with pear, robiola, ricotta and parmesan cheeses. Served in a creamy saffron sauce with peas and prosciutto. 21.99

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 and garnished with parmesan and parsley. 22.99

RAVIOLI VERDE Spinach pasta filled with spinach, ricotta and Swiss cheese; tossed in your choice of sauce. 19.99

LASAGNE NAPOLETANA Four-cheese lasagne of ricotta, mozzarella, fontina and parmesan. Topped with your choice of basil-tomato or bolognese sauce. 21.99

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. 22.99

ZITI ROMA Chicken, bacon, garlic, onions, olives, basil-tomato sauce and red wine with ziti pasta. 22.99

ANATRA PORCINI RAGU Braised duck breast with a porcini mushroom blend, sautéed spinach and prosciutto; tossed with fettuccine and finished with parmesan shards. 24.99

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. 17.99

BELLA FIORE Shrimp sautéed with shallots and asparagus tips then tossed in saffron cream sauce with ziti pasta. 23.99

SALCICCIA AL FORNO Italian sausage tossed with ziti pasta, mushrooms and ricotta in a creamy tomato sauce; topped with mozzarella and baked. 19.99

PASTA IL MARE Shrimp and scallops sautéed with roasted mushrooms and leeks in roasted-tomato cream sauce. Tossed with ziti pasta. 24.99

CREATE YOUR OWN COMBINATION

SPAGHETTI ~ FETTUCCHINE ~ ZITI (V) ~ STARBURST ~ ANGEL HAIR ~ FARRO WHEAT LINGUINE (V, add 3.00)
5 oz. Grilled Chicken Breast 4.00 ~ 4 oz. Sautéed Shrimp 5.99 Meatballs 3 for 6.99 or 6 for 10.99
Gardein Chick'n Scallopini 3.99 each ~ Fresh Vegetables 3.75

BASIL TOMATO Plum tomatoes, garlic, olive oil, parsley and basil. Fresh and simple. (V) 13.99

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. 13.99

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.*



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 vanilla ice cream. 8.99

FOR THE BAMBINI

Children's Choice of Meal and Soft Drink or Tea 5.99

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

BIBITE

Coke, Diet Coke, Barq's Root Beer, Sprite, Minute Maid 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

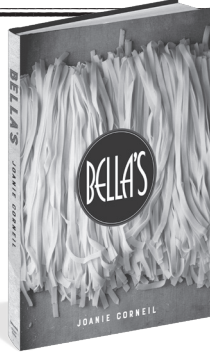
BIRRE

Abita Amber Ale <i>Louisiana</i>	Coppertail Brewing Co. Night Swim Porter <i>Tampa</i>	Motorworks Brewery Pulp Friction Grapefruit IPA <i>Bradenton</i>
Blue Moon Belgian White Ale <i>Colorado</i>	Corona Light	Peroni <i>Italy</i>
Budweiser	Funky Buddha Pineapple Beach Blonde <i>Oakland Park</i>	Stella Artois <i>Belgium</i>
Bud Light	Kaliber N/A	Strongbow Original Dry Cider <i>United Kingdom</i>
Cigar City Jai Alai IPA <i>Tampa</i>	Michelob Ultra	
Coppertail Brewing Co. Free Dive IPA <i>Tampa</i>	Miller Light	

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

www.bellasitaliancafe.com

MEMBER, FLORIDA RESTAURANT AND LODGING ASSOCIATION



THE COOKBOOK

Bella's Italian Café has compiled over 100 classic recipes and signature dishes in our cookbook, *Bella's*. The 224-page coffee-table–style book shares stories from our culinary journey as well as some of the many experiences we've had with our Bella's family.

ASK YOUR SERVER OR VISIT BELLASITALIANCAFE.COM

LUNCH

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

PASTE

POLLO OR GROUPER 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

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

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

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

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

CREATE YOUR OWN COMBINATION 8.99

SPAGHETTI ~ FETTUCCHINE ~ ZITI (V) ~ STARBURST ~ ANGEL HAIR ~ FARRO WHEAT LINGUINE (V, add 3.00)
5 oz. Grilled Chicken Breast 4.00 ~ 4 oz. Sautéed Shrimp 5.99 Meatballs 3 for 6.99 or 6 for 10.99
Gardein Chick'n Scallopini 3.99 each ~ Fresh Vegetables 3.75

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

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

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

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

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

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

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

PIZZE

Lunch size 7.99

CAPUA

Sausage, onions, mushrooms and mozzarella.

MARGHERITA

Mozzarella, parmesan and basil.

AMERICANO

Pepperoni, onions, mushrooms and mozzarella.

GENOA

Pesto, mozzarella, ricotta and Romano.

PANINI

All sandwiches are served with Ziti with Basil-tomato sauce or steamed broccoli ~ Add a Bella's Cafe salad 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. 11.99

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. 9.99

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 Your choice of chicken breast or Gardein Chick'n Scallopini (vegan) 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. 10.99

VEGAN CHICK'N Gardein Chick'n Scallopini sautéed and topped with Daiya vegan cheese, lettuce, tomato and onion. Served with steamed broccoli. 10.99

Menu items and prices subject to change.