**COCKTAILS**

86 Prosecco, Peach-infused Broker's Gin, Lillet Blanc, peach bitters 12

**ITALIAN LEMONADE**

Basil, citrus, lemon, prosecco, Wheatley vodka 12

**NEXT OF KIN**

High West Campfire Rye, Ogier, Lillet Rouge, walnut bitters 12

**RED WIDOW**

Serrano pepper spice, silver tequila, St. Germaine, lime, rose vermouth, Campari, salt foam 12

**THE PUMA**

Malfy Rosa Grapefruit Gin, Aperol, Stolz vodka, bianco vermouth, cardamom bitters 12

**MUTINY & BOUNTY**

Santa Teresa 1796 and Bounty St. Lucian rums, orange Curaçao, allspice, lime, mint 14

**THE VENETIAN**

Hendrick’s gin, Aperol, limoncello, prosecco, grapefruit bitters 12

**SCARBOURGH FAIR**

Our house Negroni, Bells Genever, Aperol, Rucolino amaro, Campari, sage 14

**IL DUCE**

Black walnut, coffee, spiced chocolate, Rebel Yell Small Batch Rye, amaro 12

**BELLA-RITA**

Sauza Conmemorativo, Grand Marnier, citrus. A Bella’s tradition for 3 years! 11

**SPARKLING**

Avion Tequila, Jessica’s Rhubarb 9

JF Clement Rosé Dry 9

Le Marché, Moscato d’Aleato 9

Pedro Ximénez, ‘Tablin’'s 9

**ITALIAN WHITE**

Lidaka (Unlabelled), Chardonnay 9

La Quinta, Garden Grown 9

Cavaliere di Oro, Chardonnay 7

Vieille Réserve 7

Puroe Brotetti, Sauvignon Blanc 7

Fulvi Venezie ‘Tablin’ 7

Pampano, Sauvignon Blanc 7

Uccello Ranch, Villa Ranchich, Syrah-Black 7

Castello di Tittoni, Chardonnay 6

Fattoria San Felice, Il Nobile, Vermentino 7

Amelina, Sun Vinum (Garganega/Chardonnay/Sauvignon Blanc) 8

**ITALIAN RED**

Rocca dell’Oro, Aglianico 11

Renato Ratti 7

Il Brunello, Chianti Classico Riserva 10

Ghi, Montepulciano d’Abruzzo 8

Mantova Albarino, Sangiovese 7

Primativo Sidena 7

Casamantico, Sangiovese 8

Settavigna “Seven Vines”, Rosso 9

Ruffino, Monferrato Super Tuscan 11

Rocca di La Morra, Barbera 10

The Walled, Zinfandel 10

Allergio ‘5’, Patacei della Terra 11

“Baby Amarone” 9

Collettino 7js, In & Out, Montepulciano d’Abruzzo 7

**RESERVE**

Camilla Montana 9, Il Poggio 9

Chianti Classico Riserva 9

Eccella 7, Amorata della Valpolicella 6

**VINI**

Serramonte, Rhône ‘Geloso’ Semi-sparkling 8

Rosso, Mario Tignogna 8

Venezia Giulia Chiareggio 8

Villa san Filippo 8

**WHITE**

Michael David, Chardonnay 12

Baldy Vineyard, Chardonnay 9

Sassumanna-Cutner, Chardonnay 12

Fen Parker, Riesling 8

Studio by Malvasia, Mediterranean Rose 9

Prosecco 8

Gino Select, North Coast, Sauvignon Blanc 7

Molin, Sauvignon Blanc 8

Puntini Vignay, Pinot Gris 11

**RED**

Alexander Valley Vineyards 12

Cabernet Sauvignon 8

Has Bold, Cabernet Sauvignon 7

Pine Ranch, Cabernet Sauvignon 8

Tribeena, Cabernet Sauvignon 9

Beringer Bros, Bourbon Barrel Aged 8

Cabernet Sauvignon 7

Killa, Malbec, Argentina 9

Sulfer, Merlot 12

Dover, Pinot Noir 7

Pinot Noir 12

Pinot Noir 11

Z. Alexander Brown, Pinot Noir 8

NAPA Cabernet Syrah 9

Taken (Cabernet/Zinfandel)/Merlot/Bitter Sika 8

Troublesome, Blend (aka Rhum Grenache/Zinfandel) 10

Chateau Montelena, Cabernet Sauvignon 7

Paul Hobbs 13, Cabernet Sauvignon 8

En Route 15, Los Pompones 8

Ravenswood 10

Long Meadow Ranch 18, Farmstead 8

Pinot Noir 6

Terralunga 18, Cannon Cabernet/Merlot/Malbec/Verdelho 8

**ANTIPASTI**

Carpaccio: Best in Tampa! Marinated paper-thin tenderloin served chilled with caponata aioli. A blend of mayonnaise, sour cream, finely chopped eggplant, coated red pepper, garlic, olives, capers and basil. Topped with shaved parmesan and a sprinkling of cracked pepper and parsley. Served with garlic butter crostini. 16.99

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 crostini for dipping. 11.99

Caférese: Fresh mozzarella, fresh basil leaves and vine-ripened bell peppers tomatoes with a drizzle of pesto. 10.99

Bruschetta: “Beeve Skat’ tab.” In ‘Italian’, it’s generally pronounced ‘k’, as in ‘Chianti!’ The Neapolitan version of classic Roman garlic bread. Sliced 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’Aracosta: Creamy lobster bisque with flavors of salmon, tartaron and thyme topped with puff pastry and baked. Finished table side with a garnish of caviar and sour cream. Bowl 10.99  Cup (bouillon) only 7.99

**PIZZE e CALZONE**

Bella’s balsamic stone oven—sulfur 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 flour from our own Italian Verneto rye, brushing the dough with olive oil before baking gives the crust an extra light and crisp texture. Calzones also include ricotta cheese (except Sicilian Vigno).

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

Cenoa: Rich and flavorful with, pesto, ricotta, Romano and mozzarella. A great appetizer for a small group or a meal in itself. 13.99

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. 16.99

Tre Funghi: Riccio, portobello and button mushroom mix with asago and mozzarella. 14.99

Americano: Pepperoni, onion and mushrooms with mozzarella. 15.99

**CREATE YOUR OWN PIZZA OR CALZONE**

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

Anchovy ~ Artichoke Hearts ~ Aspiga ~ Bacon ~ Basil ~ Broccoli ~ Capers ~ Fontina ~ Ham ~ Italian Sausage ~ Medium ~ Olives ~ Onion ~ Parmesan ~ Pepperoni ~ Peppers ~ Pepperoni ~ Prosciutto ~ Solar ~ Spanish ~ Tonnato ~ Tomato ~

**BATCHED COCKTAILS**

For carryout takeout only. 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 3 years! 25

**THE REMEDY**

Old Grand-Dad bourbon, tequila, Grand Marnier, basil, lemon, salt. 25

**RESERVE**

Camilla Montana 9, Il Poggio 9

Chianti Classico Riserva 9

Eccella 7, Amorata della Valpolicella 6

**Metta**

Avion Tequila, Jessica’s Rhubarb 9

JF Clement Rosé Dry 9

Le Marché, Moscato d’Aleato 9

Pedro Ximénez, ‘Tablin’'s 9
INSALATA

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 fresh-picked Giana Balsamo parmesan, which lends a wonderful flavor and nutty aroma.

BELLAS CAFÉ

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

CAESAR

Made traditionally with a dressing of only the finest ingredients: olive oil, garlic, worcestershire, lemon juice, egg and finely ground anchovy paste, tossed with shredded parmesan, croutons and hand-torn romaine. Small 7.99 Large 11.99

INSALATA MISTA

Romaine tossed with shredded red cabbage, hearts of palm, artichoke hearts, pimiento and parmesan, dressed in a creamy vinaigrette. Small 7.99 Large 11.99

BELLAS FAMOUS CHOPPED SALAD

A Tampa favorite. Finely chopped chicken breast, umbilicated bacon, diced tomatoes, sun-dried tomatoes, shredded red cabbage, gorgonzola, dirll pasta and romaine all tossed in a dijon vinaigrette. Small 10.99 Large 15.99

PASTE DELLE CASA

We make our own pasta fresh daily—pappardelle, fettuccine, ziti, starburst, angel hair, ravioli and lasagna—the same way it’s been done for centuries. From amatriciana (made from Durance sausage), egg and water. Served “al dente”. Our sauces are also fresh and homemade—and not coated until ordered (with the exception of the Bolognese and Amatriciana).

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. 20.99

PEPA SACHET

Pasta “punches” filled with pear, ribollita, 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 parley. 26.99

RAVOLI VERDE

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

LASAGNE NAPOLITANA

Four-cheese lasagne of ricotta, mozzarella, fontina and parmesan. Topped with basil tomato sauce. 21.99 Bolognese 23.99

POLLO MILANO

Chunks of chicken breast in a sauce of roasted garlic, heavy cream, sun-dried tomatoes and fresh sage. Served over sturmbart pasta with a garnish of reduced balsamic vinegar and a fresh sage leaf. 22.99

ZITI ROMA

Chicken, bacon, garlic, onion, olives, basil tomato sauce and red wine with ziti pasta. 22.99

CONFETTI SPAGHETTI

A colorful South Tampa favorite. Spaghetti tossed in a creamy basil tomato sauce with fresh tomatoes, bacon, garlic, onion, basil, parley and green pepper. 17.99

SALCICCIA AL FORNO

Italian sausage tossed with ziti pasta, mushrooms and ricotta in a creamy tomato sauce, topped with mozzarella and baked. 21.99

LASAGNE CON POLLO

Layers of freshly made sheet pasta, grilled chicken, spinach, portobello, porcini and button mushrooms, mozzarella, ricotta and asaggio cheeses. Served with roasted tomato cream sauce. 24.99

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 • FETTUCCINE • ZITI (V) • STARBUCK • 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 7.50 or 6 for 12.99

Garden Chick’n Scallopini 5.99 g-truck FRESH Vegetables 1.75

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. 18.99

ALFREDO

Thick and rich, with heavy cream, garlic, parmesan and Romano cheeses and a dash of nutmeg. 15.99

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, parley, garlic, olive oil, parmesan, Romano and pine nuts. 14.99

ROASTED-TOMATO CREAM

An intensively 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.

VEGAN

SALCICCIA VEGANO PIZZA

Beyond Meat Hot Italian sausage, onion, mushroom and spinach with Daiya. 15.99

BEYOND SALAD

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

MATES’ CHICKEN

Two Garlic Chicken 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!) 21.99

ROMA VEGANA

Beyond Meat Hot Italian Sausage, garlic, onions, olives, barboque sauce and red wine with ziti pasta. 21.99

VEGAN CHICKEN PARMESAN

Two Garden Chicken Scallopini sautéed with Daiya vegan cheese and basil tomato sauce. Served with your choice of side. 19.99

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

RASPBERRY CRÈME BRÛLÉE

Vanilla bean and sweet raspberries topped with a thin, crispy shell of caramelized sugar. 9.99

FOR THE BAMBINI

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

Ziti with Basil Tomato - Spaghetti with Bolognese - Fettuccine Alfredo Chicken or Pepperoni Pizza - Meatball (V) for 7.50

BIBITE

Coke, Diet Coke, Busch’s Root Beer, Sprite, Minute Maid Lemonade, Ginger Ale, Soda or Iced Tea 2.50 San Pellegrino sparkling water / Purest still water ~ Havana Libre 3.50 Liter 4.99

TRA, Coffee 2.50 ~ Espresso 2.50 ~ Café Cappuccino 3.50

BIRRE

Alta Ale Amber Ale Blue Moon Belgian White Ale Colorado Budweiser Bud Light Cigar City Jai Alai IPA Tampa Copperpall Brewing Co. Free Dive IPA Tampa Copperpall Brewing Co. Night Swim Porter Tampa Corona Light Funky Buddha Pineapple Beach Blonde Oaklaand Park Miller N/A Michelob Ultra Miller Light

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

THE COOKBOOK

Bella’s Italian Café has compiled over 100 classic recipes and signature dishes in our cookbook, Bella’s. The 224-page coffeeetable–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 www.BELLASITALIANCAFE.COM

Menu items and prices subject to change. 07.28.2020

MEMBER, FLORIDA RESTAURANT AND LODGING ASSOCIATION