
COCKTAILS

'86

Prosecco, Peach-infused Broker's gin, Lillet Blanc, peach bitters

12

ITALIAN LEMONADE

Basil, Italicus, lemon, prosecco, Wheatley vodka

12

NEXT OF KIN

High West Campfire Rye, Orgeat, Lillet Rouge, walnut bitters

14

RED WIDOW

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

12

THE PUMA

Malfy Rosa Grapefruit Gin, Aperol, Stoli vodka, bianco vermouth, cardamom bitters

12

TORINO

Blend of Whistle Pig Piggy Back and High West Rendezvous Rye 100% rye whiskies, decanter bitters, dark sugar, Fernet, Benedictine, lemon

14

MUTINY & BOUNTY

Santa Teresa 1796 and Bounty St. Lucian Silver rums, Orange Curaçao, allspice, lime, mint

12

THE VENETIAN

Hendrick's gin, Aperol, limoncello, prosecco, grapefruit bitters

12

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 33 years!

11

BATCHED COCKTAILS

For curbside 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 33 years!

25

THE REMEDY

Vodka, St. Germaine,
basil, lemon, salt.

25

VINI

SPARKLING

Avissi Prosecco <i>Treviso, IT</i>	8	32
JP. Chenet Rosé Dry <i>France</i>	7	28
La Marenca, Moscato d'Asti <i>Piedmont, IT DOCG</i>	8	32

Setteanime, Raboso "Geloso" Semi-sparkling Rosé, Marca Trevigiana IGT <i>Treviso, IT</i>	8	32
Veuve Clicquot <i>Champagne, FR</i>		110
Villa Sandi Prosecco (375ml) <i>Treviso, IT</i>		24

ITALIAN WHITE

Lodali (Unoaked), Chardonnay <i>Piedmont DOC</i>	9	36
La Chiara, Gavi di Gavi <i>Piedmont DOCG</i>	9	36
Cavaliere d'Oro, Gabbiano, Pinot Grigio Delle Venezie <i>Veneto DOC</i>	7	28
Vigneti, Pinot Grigio, Friuli Grave <i>Friuli DOC</i>	8	32
Pierpaolo Pecorari, Sauvignon Blanc, Friuli-Venezie <i>Friuli IGT</i>	9	36
Pieropan, Soave Classico <i>Veneto DOC</i>	9	36
Umani Ronchi, Villa Bianchi, Verdicchio dei Castelli di Jesi, Classico <i>Marche DOC</i>	8	32
Fattoria San Felo, Le Stoppie, Vermentino <i>Maremma Toscana DOC</i>	7	28
Anselmi, San Vincenzo (Garganega/Chardonnay/Sauvignon Blanc) <i>Veneto IGT</i>	8	32

ITALIAN RED

Rocca del Dragone, Aglianico <i>Campania IGT</i>	11	44
Il Brunone, Chianti Classico Riserva <i>Tuscany DOCG</i>	10	40
Gru, Montepulciano d'Abruzzo <i>Abruzzo DOC</i>	8	32
Masseria Altemura, Sasseo, Primitivo Salento IGT <i>Puglia</i>	7	28
Casamatta, Sangiovese <i>Tuscany IGT</i>	8	32
Settevigne "Seven Vines", Rosso, Super Italian	13	52
Ruffino, Modus, Super Tuscan <i>Tuscany IGT</i>	11	44
Recchia, Le Muraie, Valpolicella Ripasso <i>Veneto DOC</i>	10	40
The Wanted, Zinfandel <i>Puglia IGT</i>	10	40
Allegrini '15, Palazzo Della Torre "Baby Amarone" <i>Veneto IGT</i>		44
Collefriso '14, In & Out, Montepulciano d'Abruzzo <i>Abruzzo DOC</i>		76

WHITE

Michael David, Chardonnay <i>Lodi, CA</i>	12	48
Rodney Strong, Chardonnay <i>Sonoma</i>	9	36
Sonoma-Cutrer, Chardonnay <i>Sonoma</i>	12	48
Fess Parker, Riesling <i>Santa Barbara County</i>	7	28
Studio by Miraval, Méditerranée Rosé <i>Provence, FR</i>	9	36
Hess Select, North Coast, Sauvignon Blanc <i>California</i>	7	28
Mohua, Sauvignon Blanc <i>Wairau Valley, NZ</i>	8	32
Ponzi Vineyards, Pinot Gris <i>Willamette Valley</i>	11	44

RED

Alexander Valley Vineyards Cabernet Sauvignon <i>Sonoma</i>	12	48
Flat Rock, Cabernet Sauvignon <i>Inland Valleys, CA</i>	7	28
Priest Ranch, Cabernet Sauvignon <i>Napa</i>	18	72
Tribute, Cabernet Sauvignon <i>California</i>	9	36
Beringer Bros., Bourbon Barrel Aged Cabernet Sauvignon <i>Sonoma</i>	8	32
Killka, Malbec <i>Argentina</i>	9	36
Selby, Merlot <i>Sonoma</i>	12	48
Dante, Pinot Noir <i>Sonoma</i>	7	28
Willamette Valley Vineyards, "Whole Cluster" Pinot Noir <i>Willamette Valley</i>	12	48
Z. Alexander Brown, Pinot Noir <i>Russian River</i>	9	36
NxNW (Cabernet/Syrah) <i>Columbia Valley</i>	9	36
Taken (Cabernet/Zinfandel/Merlot/Petite Sirah) <i>Napa</i>	14	56
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

Recchia '14, Amarone della Valpolicella Classico <i>Veneto DOCG*</i>	66	
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Cade Estate, Howell Mountain '16 <i>Napa*</i>		128
Nickel & Nickel, State Ranch '15 <i>Napa</i>		135
Ram's Gate Estate '15 <i>Carneros*</i>		98
Three Sticks, Moon Mountain District '10 <i>Sonoma*</i>		140
Trincherio "Mario's" '13 <i>Napa*</i>		78

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. 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 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 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, 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. 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

GENOA 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 Porcini, portobello and button mushroom mix with asiago and mozzarella. 14.99

AMERICANO Pepperoni, onion and mushrooms with mozzarella. 13.99

CREATE YOUR OWN PIZZA OR CALZONE

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

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

PREMIUM TOPPINGS 2.99 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

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, 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

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 Campanelle 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 Salciccía al Forno. Beyond Meat Hot Italian Sausage, mushrooms, 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

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. 20.99

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. 24.99

RAVIOLI VERDE Spinach pasta filled with spinach, ricotta and Swiss cheese; tossed in your choice of sauce. 19.99 *Bolognese 22.99*

LASAGNE NAPOLETANA 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 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

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

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 asiago 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 campanelle pasta. 24.99

CREATE YOUR OWN COMBINATION

SPAGHETTI ~ FETTUCCINE ~ ZITI (V) ~ STARBURST ~ ANGEL HAIR
CAMPANELLE (V) ~ 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
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. 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, parsley, garlic, olive oil, parmesan, Romano and pine nuts. 14.99

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

RASPBERRY CRÈME BRÛLÉE Vanilla-bean custard with sweet raspberries topped with a thin, crispy shell of caramelized sugar. 5.99 *Not available for carryout.*

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 7.50)

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 *Louisiana*
Blue Moon Belgian
White Ale *Colorado*
Budweiser
Bud Light
Cigar City Jai Alai IPA *Tampa*
Coppertail Brewing Co.
Free Dive IPA *Tampa*

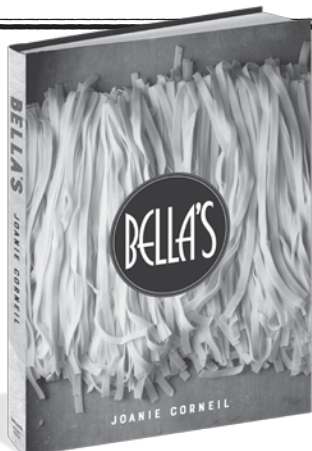
Coppertail Brewing Co.
Night Swim Porter *Tampa*
Corona Light
Funky Buddha Pineapple
Beach Blonde *Oakland Park*
Kaliber N/A
Michelob Ultra
Miller Light

Motorworks Brewery Pulp
Friction Grapefruit
IPA *Bradenton*
Peroni *Italy*
Stella Artois *Belgium*
Strongbow Original Dry
Cider *United Kingdom*

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

Menu items and prices subject to change.

09.18.2020
