

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

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

VINI

SPARKLING

Avissi Prosecco *Treviso, IT*
JP. Chenet Rosé Dry *France*
La Marenca, Moscato d'Asti *Piedmont, IT DOCG*

8 32

7 28

8 32

WHITE

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

9 36

9 36

7 28

8 32

9 36

9 36

8 32

8 32

7 28

8 32

7 28

8 32

8 32

8 32

7 28

8 32

RED

ITALIAN RED

Rocca del Dragone, Aglianico *Campania IGT*
Il Brunone, Chianti Classico Riserva
Tuscany DOCG
Gru, Montepulciano d'Abruzzo *Abruzzo DOC*
Masseria Altemura, Sasseo,
Primitivo Salento IGT *Puglia*
Casamatta, Sangiovese *Tuscany IGT*
Settevigine "Seven Vines", Rosso, Super Italian
Ruffino, Modus, Super Tuscan *Tuscany IGT*
Recchia, Le Muraie, Valpolicella Ripasso
Veneto DOC
The Wanted, Zinfandel *Puglia IGT*
Collefrisio '14, In & Out, Montepulciano d'Abruzzo
Abruzzo DOC

11 44

10 40

8 32

7 28

8 32

13 52

11 44

10 40

10 40

10 40

14 56

10 40

14 56

10 40

70

80

58

68

84

84

RESERVE

Recchia '14, Amarone della Valpolicella
Classico *Veneto DOCG**

66

Setteanime, Raboso "Geloso" Semi-sparkling
Rosé, Marca Trevigiana IGT *Treviso, IT*
Veuve Clicquot *Champagne, FR*
Villa Sandi Prosecco (375ml) *Treviso, IT*

12 48

9 36

12 48

7 28

9 36

7 28

8 32

11 44

12 48

7 28

18 72

9 36

8 32

9 36

12 48

7 28

12 48

9 36

9 36

14 56

10 40

70

80

58

68

84

84

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

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. 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

FRITTI DI CALAMARI Calamari dusted in seasoned flour and deep fried; served with reduced bruschetta sauce. 11.99 Table-sharing size 19.99 *Not available for carryout.*

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

POLLO IN BRODO Chopped chicken, carrots, onions and celery in our savory house-made stock. Bowl 7.99 Cup 5.50 *Not available for carryout.*

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

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

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 Saliccia 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
3 Meatballs (6.99) ~ Prosciutto ~ Daiya vegan cheese

*Available in limited quantities.

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, pimienta 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 O VITELLO ROMANO Your choice of two chicken breasts or veal scallopini breaded in Romano cheese and sautéed golden brown. Topped with lemon-basil butter and artichoke. 24.99 Veal 37.99

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

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

GROUPER PICCATA Sautéed in a lemon, caper and white-wine butter sauce. 25.99

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. 25.99

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, 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 6.99 or 6 for 12.99
Gardein Chick'n Scallopini (V) 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.*

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 vanilla ice cream served with a shot of espresso. 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 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

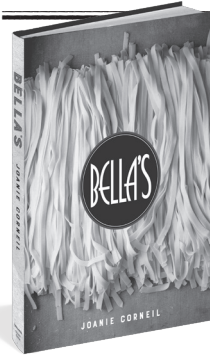
BIRRE

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

Menu items and prices subject to change.

11.03.2020