

# COCKTAILS

'86

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

12

## ITALIAN LEMONADE

Basil, Italicus, lemon, prosecco, Wheatley vodka

12

## PASSIONE VIOLA

Passionfruit, EG Rosemary Lavender vodka, elderflower, peach, lime, bubbles

14

## TORINO

Blend of Whistle Pig Piggy Back and High West Double 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

## THE B.A.N.A.N.A.S

Cinnamon-roasted banana, Santa Teresa 1796 and Bounty rums, allspice, clove, coconut milk

12

# HAPPY HOUR

## WINE

Vigneti, Pinot Grigio 5.5

Pierpaolo Pecorari, Sauvignon Blanc 8

Anselmi, White blend 6

Rodney Strong, Chardonnay 6

Dante, Pinot Noir 5.5

Flat Rock, Cabernet Sauvignon 5

Beringer Bros., Bourbon Barrel Aged  
Cabernet Sauvignon 6

Settevigne, Red blend 9

## IL CIBO

Bruschetta 2.50

Arancini 6.00

Formaggio al Forno 6.00

Scampi Scampi 7.00

Margherita Pizza 6.00

Americano Pizza 7.00

Vegan Margherita Pizza 7.00

## COCKTAILS

House Old Fashioned 7

Italian Lemonade 7

'86 8

Bella-Rita 5

Mutiny & Bounty 8

Passione Viola 9

*Available weekdays, 3–6pm. Dine-in only. Additions & substitutions at full price.*

# VINI

## SPARKLING

Avissi Prosecco Treviso, IT	8	32
JP. Chenet Rosé Dry France	9	36
Villa Sandi Prosecco (375ml) Treviso, IT		24
Veuve Clicquot Champagne, FR		110

Setteanime, Raboso "Geloso" Semi-sparkling Rosé, Marca Trevigiana IGT Treviso, IT	9	36
La Marenca, Moscato d'Asti Piedmont, IT DOCG	8	32

## ITALIAN WHITE

La Chiara, Gavi di Gavi Piedmont DOCG	9	36
Vigneti, Pinot Grigio, Friuli Grave Friuli DOC	8	32
Cavaliere d'Oro, Gabbiano, Pinot Grigio Delle Venezie Veneto DOC	9	36
Fratelli Ponte, Roero Arneis Piedmont DOCG	12	48
Pieropan, Soave Classico Veneto DOC	9	36
Fattoria San Felo, Le Stoppie, Vermentino Maremma Toscana DOC	8	32
Umani Ronchi, Villa Bianchi, Verdicchio dei Castelli di Jesi, Classico Marche DOC	8	32
Pierpaolo Pecorari, Sauvignon Blanc, Friuli-Venezie Friuli IGT	10	40
Ca' Bolani, Sauvignon Blanc Friuli Aquileia DOC	9	36
Anselmi, San Vincenzo (Garganega/Chardonnay/Sauvignon Blanc) Veneto IGT	8	32
Sella & Mosca "Terre Bianche," Torbato 2018 Sardegna DOC	13	52
Lodali (Unoaked), Chardonnay Piedmont DOC	10	40

## ITALIAN RED

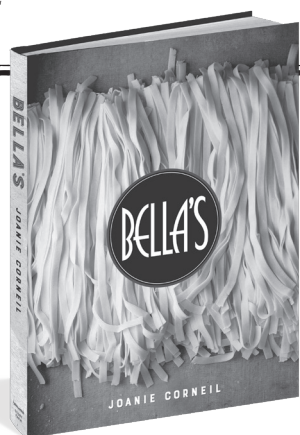
Recchia, Le Muraie, Valpolicella Ripasso Veneto DOC	10	40
Boscaini Carlo, Zane, Valpolicella Classico Superiore Ripasso Veneto DOC	12	48
Rocca del Dragone, Aglianico Campania IGT	11	44
Gru, Montepulciano d'Abruzzo Abruzzo DOC	8	32
Masseria Altemura, Sasseo, Primitivo Salento Puglia IGT	9	36
Casamatta, Sangiovese Tuscany IGT	9	36
Marchesi Antinori, Pèppoli Estate, Chianti Classico Tuscany DOCG	11	44
Rocca delle Macie, Sasyr Tuscany IGT	9	36
Settevine "Seven Vines," Rosso, Super Italian	13	52
Ruffino, Modus, Super Tuscan Tuscany IGT	11	44
Collefrisio '14, In & Out, Montepulciano d'Abruzzo Abruzzo DOC		76

## WHITE

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

## RED

Dante, Pinot Noir Sonoma	8	32
Z. Alexander Brown, Pinot Noir Russian River	9	36
Willamette Valley Vineyards, "Whole Cluster" Pinot Noir Willamette Valley	12	48
Long Meadow Ranch '16, Farmstead Pinot Noir Anderson Valley		68
Charles Woodson, Intercept, Pinot Noir Monterey	11	44
Ram's Gate Estate '15, Pinot Noir Carneros*		98
Flat Rock, Cabernet Sauvignon Inland Valleys, CA	8	32
Tribute, Cabernet Sauvignon California	9	36
Beringer Bros., Bourbon Barrel Aged Cabernet Sauvignon Sonoma	8	32
Priest Ranch, Cabernet Sauvignon Napa	18	72
Killka, Malbec Argentina	9	36
Selby, Merlot Sonoma	12	48
Troublemaker, Blend #9 (Syrah/Grenache/Zinfandel) Central Coast	10	40
NxNW (Cabernet/Syrah) Columbia Valley	9	36
Taken (Cabernet/Zinfandel/Merlot/Petite Sirah) Napa	14	56
Chateau Montelena '15, Cabernet Sauvignon Napa		70
Paul Hobbs '15, Cabernet Sauvignon Sonoma		80
Darioush '14, Caravan (Cabernet/Merlot/Malbec/Petit Verdot) Napa		84
Blackburn, Cabernet Sauvignon Paso Robles	11	44
Raymond, 2018 Reserve Selection Cabernet Sauvignon Napa		70
Cade Estate, Howell Mountain '16, Cabernet Sauvignon Napa*		128
Nickel & Nickel, State Ranch '15, Cabernet Sauvignon Napa		135
Three Sticks, Moon Mountain District '10, Cabernet Sauvignon Sonoma*		140
Trincherio "Mario's" '16, Cabernet Sauvignon Napa*		78
IRON + Sand, Cabernet Sauvignon Paso Robles	13	52
Juggernaut, Hillside Cabernet Sauvignon North Coast, CA	10	40



**THE COOKBOOK**  
**ASK YOUR SERVER OR VISIT**  
**BELLASITALIANCAFE.COM**

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## 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 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  
3 Meatballs (6.99) ~ Prosciutto ~ Vegan mozzarella

*Menu items and prices subject to change.*

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## INSALATE

All of our salads are made with only hand-torn greens and dressings are made fresh in house (except for 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. Roasted Salmon 9.99 ~ 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, 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 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

**GROUPE PICCATA** Sautéed in a lemon, caper and white-wine butter sauce. *Market Price*

**GROUPE 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. *Market Price*

**SALMON AL FORNO** Maple-amaretto glazed salmon baked on a cedar plank in the oak-fired oven. 23.99

## VEGANO

**SALCICCIA VEGANO PIZZA** Beyond Meat Hot Italian sausage, onion, mushrooms and spinach with vegan mozzarella. 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 vegan 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 vegan mozzarella and basil-tomato sauce. Served with your choice of side. 19.99

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## PASTE DELLE CASA

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

**POLLO o 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 20.99 Grouper: Market Price

**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

**BISTECCA BRANDY** Filet tips sautéed with caramelized onion and tre-funghi in brandy cream sauce; then tossed with campanelle pasta. 24.99

**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

*All of our house-made create-your-own pastas are egg free and vegan friendly.*

SPAGHETTI ~ FETTUCCINE ~ ZITI ~ STARBURST ~ ANGEL HAIR  
CAMPANELLE ~ FARRO WHEAT LINGUINE (add 3.00)

5 oz. Roasted Salmon 9.99 ~ 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.*



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## 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 *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*

Guinness Stout

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*

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[www.bellasitaliancafe.com](http://www.bellasitaliancafe.com)

MEMBER, FLORIDA RESTAURANT AND LODGING ASSOCIATION

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WINE, FOOD AND COCKTAIL SPECIALS

WEEKDAYS 3–6 PM

*Dine-in only. Additions & substitutions at full price.*