
COCKTAILS

BELLA-RITA

Sauza Conmemorativo, Grand Marnier,
citrus—a Bella's tradition since 1986! 13

'86

Prosecco, peach-infused 6 O'Clock gin,
Lillet Blanc, peach bitters 14

ITALIAN LEMONADE

Basil, Italicus, lemon, prosecco, Wheatley vodka 13

PASSIONE VIOLA

Passionfruit, EG Rosemary Lavender vodka,
elderflower, peach, lime, bubbles 15

TORINO

Blend of Whistle Pig Piggy Back and High West
Double Rye! 100% rye whiskies, decanter bitters,
dark sugar, Fernet, Benedictine, lemon 16

IL TRAMONTO

Corazon tequila, blood orange, golden falernum,
orgeat, lemon, tiki bitter, pink salt 14

STRAWBERRY FIELDS

Strawberry, mint, lemon, gin, sparkling rosé 12

ROAD MAN

Dickel rye whiskey, Montenegro amaro, Aperol,
Aztec chocolate bitters, orange zest 15

LIMONCELLO SPRITZ

Limoncello, prosecco, soda 14

HOUSE OLD FASHIONED 12

ESPRESSO MARTINI

Fresh espresso, Stoli Vanilla, Kahlua 15

ZERO PROOF

BASIL LEMONATA

Basil, lemon, sugar,
soda, pink salt 8

GINGER-BERRY

Strawberry, lemon,
ginger 8

PEACH MARIE

Peach, rosemary,
lemon, soda 8

ARANCIATA

Sicilian blood
orange soda 6

BIRRE

ABITA AMBER LAGER *Louisiana*

BIRRA CORELLI *Italy*

**BLUE MOON BELGIAN
WHITE ALE** *Colorado*

**COPPERTAIL BREWING CO.
FREE DIVE IPA** *Tampa*

CORONA PREMIER *Mexico*

GUINNESS STOUT *Ireland*

HIGH NOON VODKA SELTZER

MICHELOB ULTRA

MILLER LIGHT

PERONI *Italy*

PERONI o.o *Italy*

**STRONGBOW ORIGINAL
DRY CIDER** *United Kingdom*

HAPPY HOUR



2-in-1 Bella-Rita
13



House Old Fashioned
10



Italian Lemonade
10



2-in-1 House Wine
9

MONDAY TO FRIDAY UNTIL 6:00PM

VINI

FRIZZANTE

Prosecco , Avissi <i>Veneto</i> DOC	11	44
Prosecco , Jeio, Cuvée Rosé <i>Veneto</i> DOC	12	48
Prosecco , Villa Sandi Il Fresco Brut (375mL) <i>Treviso</i> DOC		28
Champagne , Moët Mini Rosé (187mL)		20

ROSSI ITALIANI

Barbera d'Asti , Vietti <i>Piedmont</i> DOCG	12	48
Montepulciano , Feudi d'Albe <i>Abruzzo</i> DOP	13	52
Chianti Classico Riserva , Castello Monsanto <i>Tuscany</i> DOCG	17	68
Sangiovese , Rubio <i>Tuscany</i> IGT	12	48
Nero d'Avola , Tareni <i>Sicily</i> IGT	13	52
Schiava , Kaltern <i>Alto Adige</i> DOC	12	48
Etna Rosso , Calcanus <i>Etna</i> DOC	12	48
Super Tuscan , Ruffino, Modus <i>Tuscany</i> IGT	13	52
Barbaresco , Batù <i>Piedmont</i> DOCG	17	68
Nebbiolo , Cascina d'Or <i>Piedmont</i> DOC	13	52
Cannonau , Salana <i>Sardinia</i> DOC	13	52
Valpolicella Ripasso , Corte Lenguin <i>Veneto</i> DOC	15	60
Brunello , Podere La Vigna <i>Montalcino</i> DOCG	21	84
Amarone della Valpolicella , Tuffo <i>Veneto</i> DOCG	20	80
Barolo , Monchiero Carbone <i>Piedmont</i> DOCG		80

BIANCHI ITALIANI

Gavi di Gavi , Marchese Luca Spinola <i>Piedmont</i> DOCG	12	48
Roero Arneis , Rossello <i>Piedmont</i> DOCG	10	40
Pinot Grigio , Cantina Colli Euganei <i>Venezie</i> DOC	11	44
Rosato , Collefriso <i>Abruzzo</i> DOC	11	44
Vermentino , Costamolino <i>Sardinia</i> DOC	11	44
Catarratto , Lu Bancu <i>Monreale</i> DOC	13	52
Sangiovese Bianco , Duca di Saragnano <i>Toscana</i> Bianco IGT	10	40
Chardonnay , Guasti <i>Piedmont</i> DOC	13	52

DIGESTIVI

Grappa , Nonino Vendemmia	12	
Port , Graham's "Six Grapes," Special Old Vine	10	

Champagne , Veuve Clicquot Brut		125
Franciacorta , Berlucchi '61 Brut <i>Lombardy</i> DOCG	19	76
Moscato Dolce , Cantina Colli Euganei <i>Veneto</i> DOC	12	48

ROSSI

Pinot Noir , Dante <i>Sonoma</i>	10	40
Pinot Noir , Willamette Valley Vineyards, "Whole Cluster" <i>Willamette Valley</i>	14	56
Pinot Noir , Charles Woodson, Intercept <i>Monterey</i>	13	52
Malbec , Biutiful <i>Argentina</i>	13	52
Merlot , Selby <i>Sonoma</i>	14	56
Red blend , Troublemaker, Blend #9 <i>Central Coast</i>	11	44
Red blend , Taken <i>Napa</i>	17	68
Cabernet Sauvignon , Camelot <i>Santa Barbara County</i>	10	40
Cabernet Sauvignon , Jordan <i>Sonoma</i>	22	88
Cabernet Sauvignon , Uppercut <i>Napa</i>	11	44
Cabernet Sauvignon , Orin Swift, Bloodlines <i>Napa</i>	16	64
Cabernet Sauvignon , Priest Ranch <i>Napa</i>	24	96
Cabernet Sauvignon , Paul Hobbs <i>Sonoma</i>		80
Cabernet Sauvignon , Nickel & Nickel, State Ranch <i>Napa</i>		162
Cabernet Sauvignon , IRON + Sand <i>Paso Robles</i>	15	60

BIANCHI

Sauvignon Blanc , Stingray Bay <i>Marlborough, NZ</i>	11	44
Riesling , Fess Parker <i>Santa Barbara County</i>	9	36
Chardonnay , Rodney Strong <i>Sonoma</i>	10	40
Chardonnay , Sonoma-Cutrer <i>Sonoma</i>	13	52

Port , Graham's 20-year Tawny		16
Limoncello and Amaro also available.		

ANTIPASTI

- CARPACCIO** Chilled seared tenderloin, caponata aioli, garlic butter croutons. 25
- MUSSELS** Steamed in saffron and garlic seafood stock. 14
- FORMAGGIO AL FORNO** Goat cheese baked in reduced bruschetta sauce, buttered croutons. 13
- SCAMPI SCAMPI** Gulf-water shrimp, garlic, scallion, crushed red pepper, tomatoes. 17
- BURRATA POMODORO** Roasted grape tomatoes, garlic, pesto, balsamic pearls. 18
- FRITTI DI CALAMARI** Deep-fried Rhode Island calamari, served with reduced bruschetta sauce. 18 Table-sharing size 30 *Not available for carryout.*
- MELANZANA PARMIGIANA** Eggplant, ricotta, fontina, Romano, Parmesan, reduced bruschetta sauce, mozzarella. 14
- BRUSCHETTA** ✓ ["brew SKet' tah." In Italian, 'ch' is generally pronounced 'k,' as in 'Chianti'.] Toasted bread, crushed and fresh tomatoes, garlic, onions, parsley, basil. 8

ZUPPE

- PANNA D'ARAGOSTA** Lobster bisque, puff pastry, caviar, sour cream. Bowl 15 Cup (bisque only) 11
- PASTA E FAGIOLI** Pasta, beans, bacon, onion, ham, celery, garlic, tomato. Bowl 11 Cup 8

PIZZE

Bella's 100% oak-fired stone oven—crafted in Milan—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.

- MEATBALL** Bella's house-made meatballs, onion, red and green peppers, mozzarella. 24
- MARGHERITA** Mozzarella, parmesan, tomato sauce, fresh basil. 15 *You can have it plant-based too!*
- CAPUA** Italian sausage, onion, mushrooms, mozzarella. 17
- GENOA** Pesto, ricotta, Romano, mozzarella. 19
- PAZZO PAZZO** Pepperoni, sausage, pepperoncini, onion, mushrooms, mozzarella. 21
- SOLE** Sun-dried tomato pesto, goat cheese, kalamata olives, capers, grape tomatoes. 12
- TRE FUNGHI** Porcini, portobello and button mushrooms, asiago, mozzarella. 19
- AMERICANO** Pepperoni, onion, mushrooms, mozzarella. 17
- SALSICCIA VEGANO** ✓ Beyond Meat Italian sausage, onion, mushrooms, spinach, plant-based mozzarella. 20

CREATE YOUR OWN PIZZA

Mozzarella, pizza sauce, three toppings. 18

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

PREMIUM TOPPINGS 3.00 EACH

Fresh Mozzarella ~ Goat Cheese ~ Gorgonzola ~ Grilled Chicken ~ 3 Meatballs (8.00)
Pesto ~ Plant-based Mozzarella ✓ ~ Beyond Meat Italian Sausage ✓ (5.00) ~ Prosciutto

INSALATE

Grilled Chicken Breast 6 ~ Sautéed Gulf-water Shrimp 10 ~ Anchovies 1.50

- BELLA'S CAFE** Romaine, carrot, shredded red cabbage, ripe tomato, kalamata olives, zucchini slices. Choice of vinaigrette, ranch or balsamic vinaigrette dressing. 9
- BELLA'S FAMOUS CHOPPED** Chicken breast, crumbled bacon, diced tomatoes, sun-dried tomatoes, shredded red cabbage, gorgonzola, ditali pasta, romaine, dijon vinaigrette. Sm 15 Lg 20
- CAESAR** Olive oil, garlic, worcestershire, mustard, lemon juice, egg, finely ground anchovy paste, shredded parmesan, croutons, romaine. 14
- INSALATA MISTA** Romaine, shredded red cabbage, hearts of palm, artichoke hearts, pimiento, parmesan, creamy vinaigrette. 16

SECONDI

Served with your choice of one side: Angel hair or Penne with Basil-tomato sauce, Buttered peas, Steamed broccoli, Sautéed spinach or Roasted rosemary potatoes. Any pasta side with alfredo 4.50. Sauce change 1.00 ~ Extra sauce 3.00 ~ Our chicken is all natural, free range and hormone free.

SALSA MARSALA Creamy marsala mushroom sauce. Veal 42 Chicken 28

SALSA PICCATA Lemon, caper and white-wine butter sauce. Veal 42 Chicken 28 Black Grouper 37

SALSA PARMIGIANA Basil-tomato sauce, mozzarella and parmesan cheeses. Veal 42 Chicken 28 Romano style +3

ROMANO Romano-breaded chicken or veal, lemon-basil butter, artichoke. Veal 42 Chicken 29

CALABRESE Chicken or black grouper, basil-tomato sauce, red wine, onions, garlic, capers, black olives, crushed red pepper. Chicken 31 Black Grouper 37

NATE'S CHICKEN OR VEAL Romano-breaded chicken or veal, mozzarella, prosciutto, marsala mushroom sauce, sautéed spinach. Chicken 36 Veal 45

POLLO ALLA GIOVANNA Romano-breaded chicken, mozzarella, basil-tomato cream sauce, prosciutto. 31

SALMON AL FORNO Maple-amaretto glazed salmon baked on a cedar plank in the oak-fired oven. 26

PASTE DELLE CASA

The majority of our pasta is made in house fresh daily, the same way it's been done for centuries: From semolina (made from Durham wheat) and water. All of our house-made pasta is egg free and vegan friendly. Served "al dente." Our sauces are also fresh and housemade—and not cooked until ordered (with the exception of the Bolognese). ~ Extra sauce 3.00

POLLO o GROUPE ROSSO Chicken breast or grouper, hot spices, scallions, mushrooms, creamy basil-tomato sauce, fresh tomato, fettuccine. Chicken 23 Black Grouper 25

PERA SACHET Pear, robiola, ricotta and parmesan cheeses, saffron cream sauce, peas, shallot, prosciutto. 26

SPAGHETTI AND MEATBALLS Ground beef, prosciutto, soppressata, Romano cheese, garlic, herbs, spaghetti, reduced bruschetta sauce. 27

RAVIOLI VERDE Spinach, ricotta and Swiss cheese, choice of sauce. 23 Bolognese or Alfredo 25

BISTECCA GORGONZOLA Beef filet tips, shallots, asparagus, gorgonzola cream sauce, starburst pasta. 32

LASAGNE NAPOLETANA Ricotta, mozzarella, fontina, parmesan. Basil-tomato 23 Bolognese 25

POLLO MILANO Chicken breast, roasted garlic cream sauce, sun-dried tomatoes, fresh sage, starburst pasta, reduced balsamic vinegar. 26

CONFETTI SPAGHETTI Spaghetti, creamy basil-tomato sauce, fresh tomato, bacon, garlic, onions, basil, parsley, green peas. 21

SUN-DRIED PESTO RIGATONI Chicken breast, pepperoncini, fresh spinach, heavy cream. 24

SALSICCIA AL FORNO Italian sausage, penne, mushrooms, ricotta, creamy basil-tomato sauce, mozzarella. 24

PASTA IL MARE Gulf-water shrimp, scallops, roasted mushrooms and leeks, roasted-tomato cream sauce, fusilli. 29

CREATE YOUR OWN PASTA

SELECT A SAUCE . . .

Basil Tomato ✓ 16 ~ Bolognese 21 ~ Alfredo 19 ~ Bruschetta ✓ 18 ~ Pesto 19

Sun-dried Pesto 19 ~ Roasted-tomato Cream 18 ~ Aglio e Olio 14

. . . PICK A PASTA

Spaghetti ~ Fettuccine ~ Penne ~ Starburst ~ Angel hair ~ Fusilli ~ Mezzi Rigatoni

Grilled Chicken Breast 6 ~ Sautéed Gulf-water Shrimp 10 ~ Meatballs 3 for 8.00 or 6 for 14.00

Fresh Vegetables 4 ~ Gardein Ultimate Chick'n Filet 5

DALLE PIANTE

- SALSICCIA VEGANO PIZZA** ✓ Beyond Meat Italian sausage, onion, mushrooms, spinach, plant-based mozzarella. 20
- BEYOND SAL AL** ✓ Beyond Meat Italian sausage, mushrooms, basil-tomato sauce, penne, plant-based mozzarella. 23
- FUSILLI ALLA ZOZZONA** ✓ House-made bolognese of eggplant and portobello mushrooms tossed with fusilli. 21
- RIGATONI DEL CAMPO** ✓ Rigatoni, olive oil, roasted grape tomatoes, garlic, mushrooms, peas, broccoli, red onion, kalamata olives, Gardein Ultimate chick'n filet. 24
- VEGAN CHICK'N PARMESAN** ✓ Two Gardein Ultimate chick'n filets, plant-based mozzarella, basil-tomato sauce. Choice of side (Steamed broccoli, Sautéed spinach or Penne with Basil-Tomato Sauce for a vegan side). 24

DOLCI

- VESUVIO** Molten bittersweet Belgian chocolate inside an intensely rich warm chocolate cake, powdered sugar, vanilla ice cream. 12
- RASPBERRY CRÈME BRÛLÉE** Vanilla-bean custard, raspberries, caramelized sugar. 10
Not available for carryout.
- CANNOLI** Sweetened ricotta, chocolate chips, Grand Marnier, chocolate-dipped shell. 9
- TIRAMISU** Lady fingers, zabaglione, espresso whipped cream, mascarpone, whipped cream, warm chocolate sauce. 12
- AFFOGATO** Vanilla ice cream, espresso. 8 *Not available for carryout.*

PANINI

Available Monday through Friday, 11:30am to 3:00pm. All sandwiches are served with garlic pasta chips and caponata aioli or steamed broccoli. Ask your server about other plant-based or vegetarian lunch options.

- CHICKEN PARMESAN** Chicken breast, mozzarella, basil-tomato sauce, fresh-grated parmesan, herb focaccia. 14 *You can have it plant-based too!*
- STROMBOLI** Pizza dough, ham, soppressata, pepperoni, fontina, red and green peppers, diced tomato. 14
- CAPRESE** Fresh mozzarella, fresh basil leaves, Roma tomatoes, pesto, herb focaccia. 11
Add Romano-style Chicken breast 5
- GRILLED CHICKEN** Chicken breast, Swiss, lettuce, tomato, onion, herb focaccia, spicy honey-mustard. 13

✓ – Vegan ~ Consuming raw or under cooked meats or seafood increases your risk of contracting a food borne illness, especially if you have certain medical conditions.