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## COCKTAILS

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'86 Prosecco, Peach-infused Broker's gin, Lillet Blanc, peach bitters 8\*

ITALIAN LEMONADE Basil, Italicus, lemon, prosecco, Wheatley vodka 7\*

PASSIONE VIOLA Passionfruit, EG Rosemary Lavender vodka, elderflower, peach, lime, bubbles 9\*

HOUSE OLD FASHIONED 7\*

BELLA-RITA Sauza Conmemorativo, Grand Marnier, citrus. 5\*

THE VENETIAN Hendrick's gin, Aperol, limoncello, prosecco, grapefruit bitters 12

MUTINY & BOUNTY Santa Teresa 1796 and Bounty St. Lucian Silver rums, Orange Curaçao, allspice, lime, mint 8\*

TORINO Blend of Whistle Pig Piggy Back and High West Double Rye! 100% rye whiskies, decanter bitters, dark sugar, Fernet, Benedictine, lemon 15

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

THE B.A.N.A.N.A.S Cinnamon-roasted banana, Santa Teresa 1796 and Bounty rums, allspice, clove, coconut milk 12

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## WINE

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**Vigneti,**  
Pinot Grigio 5.5\*

**Anselmi,**  
White blend 6\*

**Dante,**  
Pinot Noir 5.5\*

**Beringer Bros.,**  
Bourbon Barrel Aged  
Cabernet Sauvignon 6\*

**Pierpaolo Pecorari,**  
Sauvignon Blanc 8\*

**Rodney Strong,**  
Chardonnay 6\*

**Flat Rock,**  
Cabernet Sauvignon 5\*

**Settevigne,** Red blend 9\*

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## ANTIPASTI

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CARPACCIO Marinated paper-thin tenderloin served chilled with caponata aioli. 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

FRITTI DI CALAMARI Calamari dusted in seasoned flour and deep fried; served with reduced bruschetta sauce. 11.99 Table-sharing size 19.99

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

CAPRESE Fresh mozzarella, fresh basil leaves and vine-ripened beefsteak tomato with a drizzle of pesto. 10.99

BRUSCHETTA Slices of grilled bread topped with our fresh bruschetta sauce of diced plum tomatoes, garlic, onions, parsley and basil. 5.99

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## INSALATE

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BELLA'S CAFE Romaine topped with carrot, shredded red cabbage, ripe tomato and zucchini slices. Choice of vinaigrette, low-cal ranch, blue cheese, balsamic vinaigrette or honey-mustard dressing. 6.99 With any pizza 3.99

BELLA'S FAMOUS CHOPPED SALAD  
Finely chopped chicken breast, crumbled bacon, diced tomatoes, sun-dried tomatoes, shredded red cabbage, gorgonzola, ditali pasta and romaine all tossed in dijon vinaigrette. Small 10.99 Large 15.99

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## PIZZE E CALZONE

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	REGULAR	LATE NIGHT*
MEATBALL Bella's house-made meatballs, onion, sweet peppers, mozzarella	15.99	8.50
MARGHERITA Mozzarella, parmesan, fresh basil	11.99	6.00
CAPUA Italian sausage, onion, mushrooms, mozzarella	14.99	8.00
GENOA Pesto, ricotta, Romano, mozzarella	13.99	7.50
PAZZO PAZZO Pepperoni, sausage, pepperoncini, onion, mushrooms, mozzarella	16.99	9.00
TRE FUNGHI Porcini, portobello and button mushroom mix, asiago, mozzarella	14.99	8.00
PAULIE SPECIAL Pepperoni, sausage, ricotta, mushrooms, onions, mozzarella	14.99	8.00
AMERICANO Pepperoni, mushrooms, onions, mozzarella	13.99	7.00
MARGHERITA VEGANO Plant-based mozzarella, fresh basil	11.99	7.00
SALCICCIA VEGANO Beyond Meat Hot Italian sausage, onion, mushrooms, spinach, plant-based mozzarella	15.99	8.50

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## DOLCI

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VESUVIO 8.99

RASPBERRY CRÈME  
BRÛLÉE 5.99

TIRAMISU 7.99

PANINI GELATO 9.99

AFFOGATO 5.99