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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 8\*

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

HOUSE OLD FASHIONED 8\*

BELLA-RITA Sauza Conmemorativo, Grand Marnier, citrus. 6\*

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 13

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 6\*

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

**Anselmi,**  
White blend 6\*

**Rodney Strong,**  
Chardonnay 6\*

**Dante,**  
Pinot Noir 6\*

**Flat Rock,**  
Cabernet Sauvignon 6\*

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

**Settevigne,** Red blend 9\*

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## ANTIPASTI

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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. 12.99 Table-sharing size 22.99

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. 17.99

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 11.99 Large 16.99

CAESAR Made traditionally with olive oil, garlic, worcestershire, mustard, lemon juice, egg and finely ground anchovy paste; tossed with shredded parmesan, croutons and hand-torn romaine. Small 8.99 Large 12.99

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## PIZZE E CALZONE

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	REGULAR	LATE NIGHT*
MEATBALL Bell's house-made meatballs, onion, sweet peppers, mozzarella	17.99	9.00
MARGHERITA Mozzarella, parmesan, fresh basil	11.99	6.00
CAPUA Italian sausage, onion, mushrooms, mozzarella	14.99	8.00
GENOA Pesto, ricotta, Romano, mozzarella	15.99	8.50
IL PALIO Creamy Pecorino Romano sauce with roasted grape tomatoes and arugula	14.99	8.00
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 9.99

TIRAMISU 8.99

RASPBERRY CRÈME  
BRÛLÉE 6.99

AFFOGATO 5.99

\*Late-night pricing. Dine-in only. Additions and changes at regular price.

11.15.2021