

COCKTAILS

'86	
Prosecco, Peach-infused Broker's gin, Lillet Blanc, peach bitters 12	
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 15	
MUTINY & BOUNTY	
Santa Teresa 1796 and Bounty St. Lucian Silver rums, Orange Curaçao, allspice, lime, mint 13	
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 35 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 6	Dante , Pinot Noir 6
Pierpaolo Pecorari , Sauvignon Blanc 8	Flat Rock , Cabernet Sauvignon 6
Anselmi , White blend 6	Beringer Bros. , Bourbon Barrel Aged Cabernet Sauvignon 6
Rodney Strong , Chardonnay 6	Settevigne , Red blend 9

COCKTAILS

House Old Fashioned 8	'86 8	Passione Viola 9
Italian Lemonade 8	Bella-Rita 6	

IL CIBO

Bruschetta 3	Margherita Pizza 7
Formaggio al Forno 7	Americano Pizza 7
Scampi Scampi 7	Vegan Margherita Pizza 7

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

VINI

SPARKLING

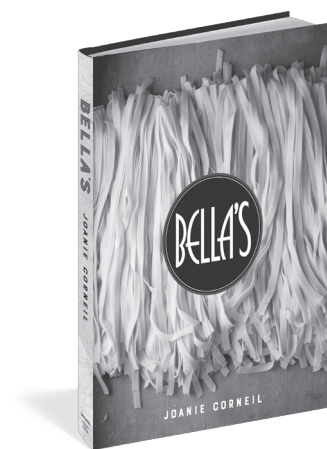
Avisi Prosecco Treviso, IT	8 32
JP. Chenet Rosé Dry France	9 36
Villa Sandi Prosecco (375ml) Treviso, IT	24

ITALIAN WHITE

Vigneti, Pinot Grigio, Friuli Grave Friuli DOC	9 36
Fratelli Ponte, Roero Arneis Piedmont DOCG	12 48
Pierpaolo Pecorari, Sauvignon Blanc, Friuli-Venezie Friuli IGT	11 44
Anselmi, San Vincenzo (Garganega/ Chardonnay/Sauvignon Blanc) Veneto IGT	10 40
Lodali (Unoaked), Chardonnay Piedmont DOC	11 44

ITALIAN RED

Boscaini Carlo, Zane, Valpolicella Classico Superiore Ripasso Veneto DOC	13 52
Gru, Montepulciano d'Abruzzo Abruzzo DOC	9 36
Masseria Altemura, Sasseo, Primitivo Salento Puglia IGT	9 36
Casamatta, Sangiovese Tuscany IGT	9 36
Marchesi Antinori, Pèppoli Estate, Chianti Classico Tuscany DOCG	13 52
Rocca delle Macie, Sasyr Tuscany IGT	9 36
Settevigne "Seven Vines," Rosso, Super Italian	14 56
Ruffino, Modus, Super Tuscan Tuscany IGT	11 44



THE COOKBOOK
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PORT

Graham's "Six Grapes," Special Old Vine	10
Graham's 20-year Tawny	13

VEUVE

Veuve Clicquot Champagne, FR	110
La Marenca, Moscato d'Asti Piedmont, IT DOCG	8 32

WHITE

Ponzi Vineyards, Pinot Gris Willamette Valley	11 44
Studio by Miraval, Méditerranée Rosé Provence, FR	15 60
Stingray Bay, Sauvignon Blanc Marlborough, NZ	9 36
Fess Parker, Riesling Santa Barbara County	9 36
Rodney Strong, Chardonnay Sonoma	9 36
Sonoma-Cutrer, Chardonnay Sonoma	12 48

RED

Dante, Pinot Noir Sonoma	8 32
Z. Alexander Brown, Pinot Noir Russian River	10 40
Willamette Valley Vineyards, "Whole Cluster" Pinot Noir Willamette Valley	13 52
Charles Woodson, Intercept, Pinot Noir Monterey	12 48
Flat Rock, Cabernet Sauvignon Inland Valleys, CA	8 32
Tribute, Cabernet Sauvignon California	9 36
Beringer Bros., Bourbon Barrel Aged Cabernet Sauvignon Sonoma	10 40
Priest Ranch, Cabernet Sauvignon Napa	24 96
Killka, Malbec Argentina	10 40
Selby, Merlot Sonoma	12 48
Troublemaker, Blend #9 (Syrah/Grenache/ Zinfandel) Central Coast	11 44
Taken (Cabernet/Zinfandel/ Merlot/Petite Sirah) Napa	15 60
Chateau Montelena, Cabernet Sauvignon Napa	94
Paul Hobbs, Cabernet Sauvignon Sonoma	80
Darioush, Caravan (Cabernet/Merlot/ Malbec/Petit Verdot) Napa	92
Cade Estate, Howell Mountain, Cabernet Sauvignon Napa*	148
Nickel & Nickel, State Ranch, Cabernet Sauvignon Napa	162
IRON + Sand, Cabernet Sauvignon Paso Robles	14 56

Osborne	15
Terra d'Oro, Zinfandel (375ml)	18

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. 17.99

FORMAGGIO AL FORNO Baked goat cheese in reduced bruschetta sauce; served with wedges of toasted garlic bread 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. 12.99

FRITTI DI CALAMARI Rhode Island calamari dusted in seasoned flour and deep fried; served with reduced bruschetta sauce. 12.99 Table-sharing size 22.99 *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 8.99 Cup 6.99 *Not available for carryout.*

PASTA E FAGIOLI Classic Italian pasta and bean soup with bacon, onion, ham, celery, garlic and tomato. Bowl 8.99 Cup 6.99

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 11.99 Cup (bisque only) 8.99

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 house-made meatballs, onion and sweet peppers with mozzarella. 17.99

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. 15.99

IL PALIO Creamy Pecorino Romano sauce with roasted grape tomatoes and arugula. 14.99

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. 15.99

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) ~ Plant-based mozzarella ~ Prosciutto

Due to current fluctuations in the availability and price of many products, menu items and prices are subject to change without notice.

*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 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 8.99 ~ Anchovies 1.50

BELLA'S CAFE Romaine topped with carrot, shredded red cabbage, ripe tomato 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 8.99 Large 12.99

SECONDI

*Served with your choice of one side: Campanelle with Basil-tomato sauce, Buttered peas, Steamed broccoli or Roasted rosemary potatoes. Any pasta side with 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. 27.99

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. *Market Price*

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. *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 plant-based mozzarella. 16.99

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 plant-based mozzarella. 22.99

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 plant-based mozzarella 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, campanelle, rigatoni, 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 21.99 *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. 21.99 *Bolognese or Alfredo: 23.99*

LASAGNE NAPOLETANA Four-cheese lasagne of ricotta, mozzarella, fontina and parmesan. Topped with basil-tomato sauce. 22.99 *Bolognese: 24.99*

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. 23.99

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. 18.99

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

‘SCAMPANELLE Shrimp and roasted tomatoes in a garlic and vermouh sauce with a hint of red pepper. Tossed with campanelle with arugula garnish. 20.99

SALCICCIA AL FORNO Italian sausage tossed with ziti pasta, mushrooms and ricotta in a creamy tomato sauce; topped with mozzarella and baked. 22.99

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. 25.99

CREATE YOUR OWN COMBINATION

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

**SPAGHETTI ~ FETTUCCINE ~ ZITI ~ STARBURST
CAMPANELLE ~ RIGATONI ~ FARRO WHEAT LINGUINE** *(add 3.00)*

*5 oz. Roasted Salmon 9.99 ~ 5 oz. Grilled Chicken Breast 4.00 ~ 4 oz. Sautéed Shrimp 8.99
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. 16.99

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. 15.99

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. 10.99

**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. 9.99

RASPBERRY CRÈME BRÛLÉE Vanilla-bean custard with sweet raspberries topped with a thin, crispy shell of caramelized sugar. 6.99 *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. 8.99

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 6.99

Ziti with Basil Tomato ~ Spaghetti with Bolognese ~ Fettuccine Alfredo
Meatballs! (3) ~ Cheese or Pepperoni Pizza

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

Guinness Stout *Ireland*

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*

We accept American Express, MasterCard, Discover and Visa. No checks accepted.

www.bellasitaliancafe.com

MEMBER, FLORIDA RESTAURANT AND LODGING ASSOCIATION



LATE NIGHT IS BACK!

WINE, COCKTAIL AND PIZZA SPECIALS

FRIDAY & SATURDAY 11 PM–12 AM

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