

LA BELLA ITALIA

RESTAURANT - BAKERY - CATERING

Parties of 30 guests or fewer:
PLEASE CHOOSE ONE SALAD
PLUS UP TO THREE ENTREE ITEMS FOR YOUR MENU
FAMILY STYLE APPETIZERS, PIZZAS & SIDES AVAILABLE

Parties of 30 guests or more:
PLEASE CHOOSE ONE SALAD
PLUS UP TO TWO ENTREE ITEMS FOR YOUR MENU
FAMILY STYLE APPETIZERS, PIZZAS & SIDES AVAILABLE

ANTIPASTI

served family style

FOCACCIA (6 pieces), extra virgin olive oil, rosemary, parmesan 4
CROSTINO AL SALMONE (2 pieces), smoked salmon, goat cheese, avocado, capers 12
FRITTO MISTO (FRY MIX) (serves approx. 4 guests), calamari, shrimp, smelt fish, cherry peppers, borrowed sauce 13
BRUSCHETTA DI AVOCADO (3 pieces), homemade country loaf, fresh basil, tomatoes, extra virgin olive oil 9
POLIPO ALLA GRIGLIA (serves 2 guests), grilled octopus, citrus vinaigrette, olives, capers, heirloom tomatoes, fresh herb infusion 16
PORTOBELLO RIPIENO (2 pieces), balsamic-marinated mushroom cap stacked with roasted red peppers and smoked mozzarella 11

INSALATA / MINESTRE

add: chicken 6 / shrimp 8

CASA, spring mix, kalamata olives, capers, carrots, cherry tomatoes, red onion, parmesan, citrus vinaigrette 6
KALE (*from our garden*), candied pecans, feta cheese, kalamata olives, cucumber, red onion, citrus vinaigrette 9
CAPRESE, house made mozzarella, tomatoes, fresh basil 11
CESARE, anchovies, shaved parmesan, rustic croutons 9

WOOD - FIRED PIZZA

(8 slices each)

SORELLA MAGGIORE, white pizza with fresh mozzarella, fried shrimp and borrowed sauce 14
CIME di RUCOLA, white pizza with garden arugula, sausage 12
MARGHERITA, tomato sauce, mozzarella, fresh basil 11

VEGETARIANA, grilled vegetables, cheese 12
PARMA, tomato sauce, mozzarella, prosciutto, arugula, parmesan 13
FUNGHI, tomato sauce, mozzarella, wild mushrooms, sausage 13
CARNI, tomato sauce, mozzarella, pancetta, sopressata, sausage 14

I VECCHI SAPORI

POLLO
with linguini pasta
our signature, half-chicken prepared semi-boneless
or boneless skinless breast 20
PICCATA, lemon-caper butter sauce, artichokes, spinach
MARSALA, marsala demi, crimini mushrooms, truffle oil

VITELLO
veal scaloppine with linguini pasta 25
*PICCATA, lemon-caper butter sauce, artichokes, spinach
*MARSALA, marsala demi, crimini mushrooms, truffle oil

CARNI

CHICKEN o VEAL INDORATO, lemon butter sauce, pasta 23/26
CHICKEN o VEAL PARMIGIANA, breaded cutlet, fresh mozzarella, house tomato sauce, linguine pomodoro chicken 20 / veal 25
*BISTECCA DI MANZO (14oz) aged beef ribeye, pan seared, roasted potatoes 25

OSSO BUCO (VEAL SHANK) red wine ragu, truffle oil, mashed potatoes 25
COSTOLETTE alla SALTIMBOCCA, veal short rib, garlic-sage sauce, crispy prosciutto, butternut squash-potato mash 29

PESCI

*SALMONE ALLA PIASTRA (Salmon) pan seared 23

*FRESH CATCH, tomatoes, capers, shallot-olive oil sauce mkt. price

PASTA

substitute whole wheat or gluten free 4

ORECCHIETTE CON CAVOLO & SAUSAGE, aglio olio, e peperoncino, fresh kale from our garden 19
CARBONARA CON OSTRICHE, Roman classic with fried oysters 22
BAKED ZITI, meat sauce, italian sausage, fresh mozzarella 19
FETTUCCINE NORCINA, spicy sausage, mushrooms, cream truffle oil 19
TORTELLINI CON ZUCCA, butternut squash sage cream sauce, pan seared shrimp with cheese tortellini 25
TORTELLINI PAPALINA, ham, peas, rosemary, cream sauce 21
RIGATONI ALLA BOLOGNESE, rigatoni pasta with meat sauce 18
RAGU ALLA GRIGIA, white bolognese, toasted gnocchi, mushrooms, cream 19
GNOCCHI AI FRUTTI DI MARE clams, mussels, shrimp, calamari, bay scallops, pomodoro sauce 27

LINGUINE & CLAMS, aglio olio, e peperoncino 23
PENNE AL SALMONE, house-smoked salmon, cream, tomatoes, peas 21
FUSILLI GAMBERONI ALLA VODKA, shrimp & fusilli pasta, smoked bacon, vodka sauce 23
PORTOBELLO MUSHROOM RAVIOLI, wild mushrooms, truffle oil, marsala cream sauce 21
PASTA, aglio olio or pomodoro 12
EGGPLANT PARMIGIANA, mozzarella, basil, pomodoro sauce 16
LASAGNA traditional meat 15
SPAGHETTI CON POLPETTE, meatballs, tomato sauce 16
FILETTO DI MANZO CON RUCOLA, marinated beef tenderloin tips, tomato, light cream sauce, garden arugula 19

FAMILY STYLE SIDES

roasted potatoes 5
roasted brussel sprouts 7

sautéed spinach 7

meatball 4
seasonal garden greens 7

HOUSE BREAD SERVED WITH ENTREES

DESSERTS

House made desserts, please choose one

carrot cake 8
death by chocolate 8

assorted desserts platter 6

italian cheesecake 8
tiramisu 8

VEGETARIAN MENU AVAILABLE UPON REQUEST

*Please alert your server to any food allergies you may have. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illnesses.
10/11/19

AUDIO VISUAL

screen & lcd projector package 150
power strip complimentary

BOOKING INFORMATION:

ROOM FEES

sunday 150

monday - thursday 100

friday - saturday 200

FOOD & BEVERAGE MINIMUMS

sunday 850

monday - thursday 1,000

friday - saturday 1,500

daytime** event minimum: 2,000+

**any daytime event can take place
between the hours of 12:00pm - 3:00pm

**daytime events must end by 3:00pm