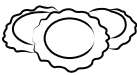


# STARTERS



## TOASTED RAVIOLI

Our famous jumbo, hand-breaded beef ravioli served with house made meat sauce  
4 piece \$9 | 6 piece \$11

## GARLIC CHEESE BREAD

Bread dipped in garlic butter and baked with provol cheese and Italian herbs, served with house made red sauce \$9

## CALAMARI FRITTI

Hand-breaded, flash-fried calamari rings garnished with banana peppers and served with house made red sauce and chipotle aioli \$15

## ZUCCHINI STICKS

Hand-breaded zucchini sticks served with house made meat sauce \$10

## BRUSCHETTA CAPRI

Baguette baked with basil pesto and mozzarella, topped with diced tomatoes, olive oil, garlic, fresh basil, and balsamic reduction \$11

## LUMP CRAB CAKES

Pan-seared crab cakes served over a bed of flash-fried spinach with a lemon, caper, red onion aioli \$17

## SPINACH ARTICHOKE DIP

Artichokes and spinach baked with cheese and a hint of red pepper flake, served with oven-baked asiago flat bread \$12

# SALADS



Add Grilled Chicken \$5 | 4 Shrimp \$8 | Salmon \$12

## THE *Milano* SALAD

Enjoy our famous house salad featuring fresh lettuce, green onions, crispy prosciutto ham, a special blend of cheeses, and our house made Milano dressing sm \$7 | lg \$13

**CAESAR \*** House made Caesar dressing tossed with romaine lettuce, croutons, and asiago cheese, topped with anchovies sm \$7 | lg \$13

**STRAWBERRY GRILLED CHICKEN** Fresh lettuce, strawberries, red onions, toasted almonds and walnuts, dried cranberries, and mozzarella tossed in our poppy seed dressing, topped with grilled chicken breast \$16

**SOUP** Our chef's specialty soup made fresh daily. Tomato Basil or Soup of the Day cup \$6 | bowl \$8

# BRICK OVEN PIZZAS



Our pizzas are created using our made-from-scratch dough and house made pizza sauce. We use only the freshest ingredients before topping our pizzas with 100% mozzarella cheese\* and baking them in our brick oven.

\*Signature pizza cheeses and sauces may vary.

## HAND-TOSSED CRUST or THIN CRUST | SMALL CHEESE \$9 | LARGE CHEESE \$17

**Toppings:** ham, pepperoni, sausage, bacon, chicken, spinach, artichoke hearts, black olives, garlic, broccoli, mushrooms, tomatoes, pineapple, red onions, bell peppers, anchovies, feta cheese, cheddar cheese Small \$1.5 each | Large \$3 each

## *Signature Pizzas*

**BELLA MEDITERRANEO** mushrooms, artichoke hearts, minced garlic, mozzarella, house made pizza sauce, feta, basil pesto \$12 | \$22

**BBQ CHICKEN** diced chicken, onions, cheddar, mozzarella, bbq sauce \$12 | \$22

**SUPER** sausage, pepperoni, onions, mushrooms, bell peppers, black olives, mozzarella, house made pizza sauce \$13 | \$23

**MUSHROOM SHERRY** sherry and sage-marinated diced mushrooms, caramelized onions, asiago, provol, mozzarella, roasted tomatoes, fried spinach, feta, lime sour cream \$12 | \$22

\* Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food-borne illness.

# ENTRÉES

All of our sauces are house-made and created from scratch by our chefs. Each dish is carefully crafted to order. Our entrées listed below include your choice of a small Milano Salad, Caesar Salad, or cup of soup and side dish.



## CITRUS HONEY GLAZED SALMON

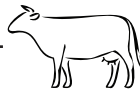
Pan-seared salmon topped with a citrus honey glaze and served on a bed of sautéed spinach \$31

## HAND-BATTERED SHRIMP SCAMPI 🍤

Six butterflied jumbo shrimp, lightly floured and fried, served in white wine lemon butter sauce with mushrooms \$29

## PISTACHIO GROUPEL

Delicately prepared, pan-seared grouper topped with a panko, pistachio, parmesan breading, served over sautéed asparagus and topped with white wine lemon butter \$32



## BEEF MILANO \*

Charbroiled beef tenderloin medallions topped with our creamy provol cheese sauce, mushrooms, and green onions \$36

## 12 oz. BLACK ANGUS STRIP STEAK \*

All-natural, center-cut Black Angus strip steak grilled to your preference \$39

## 8 oz. FILET \*

All-natural, center-cut beef tenderloin grilled to your preference \$41

ADD BLUE CHEESE WITH  
BALSAMIC REDUCTION  
TO YOUR STEAK \$3



## BOURSIN FILET \*

8 oz. grilled, center-cut filet topped with a house made Boursin cream sauce, served over a crispy rosemary cream cheese potato cake \$44

## COMBINATION DINNER \*

Our Beef Milano paired with Hand-Battered Shrimp Scampi \$35



## CHICKEN MILANO

Lightly breaded, charbroiled chicken breast topped with our creamy provol cheese sauce, mushrooms, and green onions \$27

## CHICKEN STASILLI

Lightly breaded, fried chicken breast sautéed in house made white wine lemon butter sauce with garlic, mushrooms, broccoli, and a hint of red pepper \$27

## CHICKEN PARMIGIANO

Lightly breaded, fried chicken breast topped with house made red sauce and provol cheese \$27



## CAJUN GOUDA CHICKEN

Hand-breaded, fried chicken breast topped with a smoked Gouda Cajun cream sauce, mushrooms, roasted red bell peppers, and green onions \$27

## CHICKEN MUDIGA

Lightly breaded chicken breast, charbroiled and topped with provol cheese, mushrooms, prosciutto ham, and house made white wine lemon butter sauce \$27



Bella Milano  
Signature Items



Lighter Choices (600 calories or  
less not including sides or salads)



Vegetarian



Have a food allergy? Please let your server know,  
and we will take extra care in preparing your meal.



Ask your server to see our special Gluten Free Menu \* Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food-borne illness.

# PASTAS

a la carte



## SEAFOOD RAVIOLI

Lobster, shrimp, and scallop ravioli tossed with grape tomatoes, fresh basil, garlic, and shallots in a brown butter cream sauce, topped with three jumbo, butterflied shrimp \$22

## FETTUCCINE ALFREDO

Fettuccine in a house made butter and cream sauce with asiago cheese \$16

## CAJUN CHICKEN PASTA

Penne tossed in Cajun cream sauce with bell peppers, red onions, blackened chicken breast, and lime sour cream \$19

## BAKED MOSTACCIOLI

Penne in house made meat sauce, baked with provol cheese \$16

## LASAGNA

Lasagna layered with beef and Italian sausage, baked in house made meat sauce with provol cheese and besciamella sauce \$17



## PASTA THREE WAY

Spaghetti, ravioli, and penne baked in house made meat sauce, topped with provol cheese and a meatball \$17

## SPAGHETTI & MEATBALLS

Spaghetti tossed in house made meat sauce and topped with two made-from-scratch meatballs \$15



## TORTELLINI

Beef, pork, and prosciutto tortellini in an asiago butter cream sauce with mushrooms, peas, and prosciutto ham \$19

## PASTA con BROCCOLI

Cheese tortellini tossed in a creamy red sauce with mushrooms, broccoli, and a hint of red pepper and garlic \$19

## CREAMY GARLIC ANGEL HAIR WITH SHRIMP

Angel hair tossed in a roasted garlic, rosemary cream sauce with baby shrimp, spinach, and shallots, topped with 3 jumbo sautéed shrimp \$19

Add Grilled Chicken \$5 | Sausage \$4 | 2 Meatballs \$5 | 4 Shrimp \$8 | Salmon \$12

# SIDES

SPAGHETTI WITH YOUR CHOICE OF  
HOUSE MADE SAUCE:  
RED SAUCE, MEAT SAUCE, OR  
OIL BUTTER GARLIC SAUCE

FETTUCCINE ALFREDO [ ADDITIONAL \$2 ]

MASHED POTATO OF THE DAY

SAUTÉED BROCCOLI

VEGETABLE OF THE DAY

BAKED POTATO

# CHILDREN’S MENU

CHILDREN 12 & UNDER • \$7 EA • INCLUDES KIDS SOFT DRINK

FETTUCCINE ALFREDO

SPAGHETTI & MEATBALL

CHICKEN STRIPS & FRIES

ITALIAN MACARONI & CHEESE

PIZZA - 1 TOPPING