



# STARTERS

## SPINACH ARTICHOKE DIP

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

## TOASTED RAVIOLI

Jumbo, hand-breaded beef ravioli served with house made meat sauce 4pc \$9 | 6pc \$11


## LUMP CRAB CAKES

Pan-seared lump crab cakes topped with a lemon, caper, red onion aioli \$17

## CALAMARI FRITTI

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

## BRUSCHETTA CAPRI

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

# FEATURES

Features include a small salad or cup of soup

## CENTER-CUT FILET

Center-cut 8 oz. filet topped with house made basil pesto, served over goat cheese sweet potato purée with Tuscan mushrooms and grape tomatoes \$46

## SHRIMP PROVENCAL

Angel Hair tossed with capers, roasted red peppers, kalamata olives, roasted garlic olive oil and sherry wine topped with shrimp \$30

## PEPPERED MAHI MAHI

Pan-seared, peppered mahi mahi over sun dried tomatoes, capers, and spinach in a white wine lemon Dijon cream sauce \$35

# Bella FAVORITES

## 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 with your choice of side dish and small salad \$44

## BEEF MILANO\*

Charbroiled beef tenderloin medallions topped with our creamy provol cheese sauce, mushrooms, and green onions, served with your choice of side dish and small salad \$36

## COMBINATION DINNER\*

Our Beef Milano paired with three butterflied jumbo shrimp, lightly floured and fried, served in white wine lemon butter sauce with mushrooms, served with your choice of side dish and small salad \$35

## CHICKEN MILANO

Lightly breaded chicken breast topped with provol cheese sauce, green onions, and mushrooms, served with your choice of side dish and small salad \$27

## CHICKEN STASILLI

Lightly breaded, fried chicken breast sautéed in white wine lemon butter sauce with garlic, mushrooms, broccoli, and a hint of red pepper, served with your choice of side dish and small salad \$27

## CITRUS HONEY GLAZED SALMON

Pan-seared salmon topped with house made citrus honey glaze, served on a bed of sautéed spinach with your choice of side dish and small salad \$31

## PASTA CON BROCCOLI

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

## FETTUCCINE ALFREDO

Fettuccine tossed in house made butter cream sauce with asiago cheese \$16 [ add chicken \$5 | add shrimp \$8 | add sausage \$4 ]

## TORTELLINI

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

## PASTA THREE WAY

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

# SALADS

**MILANO SALAD** Fresh lettuce, green onions, crispy prosciutto ham, a special blend of cheeses, and our house made Milano dressing \$7 | \$13

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

# SIDES

Spaghetti in choice of house made sauce, Baked Potato, Garlic Parmesan Mashed Potatoes, Brown Sugar-Glazed Tricolor Carrots, Cajun Mac n' Cheese, Tomato Basil Soup, Soup of the Day



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