



STARTERS

SPINACH ARTICHOKE DIP 🐟

Artichokes and spinach baked with cheese and a hint of red pepper flake, served with oven-baked asiago flat bread \$13

TOASTED RAVIOLI

Jumbo, hand-breaded beef ravioli served with house made meat sauce 4pc \$9 | 6pc \$12

LUMP CRAB CAKES 🐟

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

SHRIMP DI NAPOLI 🐟

Five butterflied, jumbo shrimp sautéed in white wine lemon butter with bread crumbs and a touch of red chili flake \$15

BRUSCHETTA CAPRI 🍷

Baguette baked with basil pesto and mozzarella, topped with diced tomatoes, olive oil, garlic, fresh basil, and balsamic reduction \$12

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

LOBSTER BISQUE SEAFOOD RAVIOLI 🐟

Lobster, shrimp, and scallop ravioli topped with a house-made lobster bisque cream sauce \$32

SEARED SEA BASS 🐟

Pan-seared sea bass filet over wild mushroom, goat cheese, and spinach orzo \$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 \$45

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 \$37

PEPPERED DIJON MAHI MAHI 🐟

Peppered, seared mahi mahi filet served over creamy Dijon white wine lemon butter with capers and sun-dried tomatoes, served with your choice of side dish and small salad \$35

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 \$33

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 \$29

CHICKEN SPIEDINI

Chicken breast marinated in our house made Milano dressing, rolled in bread crumbs, char grilled, and served with flash fried spinach, served with your choice of side dish and small salad \$29

PASTA CON BROCCOLI 🍷

Cheese tortellini tossed in a creamy red sauce with mushrooms, broccoli, and a hint of red pepper \$20

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 \$20

FETTUCCINE ALFREDO 🍷

Fettuccine tossed in house made butter cream sauce with asiago cheese \$17 [add chicken \$6 | add shrimp \$9 | add salmon \$12]

TORTELLINI

Beef, pork, and prosciutto tortellini in an asiago butter cream sauce with mushrooms, peas, and prosciutto ham \$20

PASTA THREE WAY

Spaghetti, ravioli, and penne in house made meat sauce, baked with provol cheese and a meatball \$18

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, Brown Butter Garlic Herb Mashed Potatoes, Balsamic Glazed Broccolini with Grape Tomatoes, Cajun Mac n' Cheese, Tomato Basil Soup, Soup of the Day

🍷 Vegetarian / Lenten Friendly Dish 🐟 Pescatarian / Lenten Friendly Dish

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