



STARTERS

SHRIMP DI NAPOLI

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

TOASTED RAVIOLI

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

SPINACH ARTICHOKE DIP

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

LUMP CRAB CAKES

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

BRUSCHETTA CAPRI

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

FEATURES

All features include a small salad or cup of soup

CENTER-CUT FILET OSCAR

Premium, hand-cut 7 oz filet topped with lobster meat and a house-made bearnaise sauce, served with your choice of side dish \$55

STUFFED HALIBUT

Halibut with a scallop and crab bearnaise stuffing, served with parmesan spinach risotto \$38

12 oz BONELESS RIBEYE

12 oz. Choice boneless ribeye grilled to your preference, topped with herb compound butter, and served with your choice of side dish \$47

LOBSTER FETTUCCINE

Fettuccine noodles tossed in house-made butter, cream, and asiago sauce with lobster meat, garnished with a lemon wheel and chives \$42

Bella FAVORITES

All favorites include a small salad or cup of soup

COMBINATION DINNER

Our Beef Milano paired with three butterflied jumbo shrimp, lightly floured and fried, topped in white wine lemon butter sauce with mushrooms, served with your choice of side dish \$36

BEEF MILANO

Charbroiled beef tenderloin medallions topped with our creamy provol cheese sauce, mushrooms, and green onions, served with your choice of side dish \$37

CHICKEN MILANO

Lightly breaded chicken breast topped with provol cheese sauce, green onions, and mushrooms, served with your choice of side dish \$29

CHICKEN SPIEDINI

Chicken breast marinated in our house-made Milano dressing, rolled in bread crumbs, char grilled, and served with flash fried spinach \$29

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 \$33

BOURSIN FILET

Grilled, 7 oz center-cut filet topped with a house-made Boursin cream sauce, served over a crispy rosemary cream cheese potato cake \$45

EGGPLANT PARMIGIANO

Lightly breaded, fried eggplant topped with provol cheese, served over pappardelle noodles in house-made red sauce with spinach and fresh mozzarella \$25

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 \$30

PASTA THREE WAY

Spaghetti, ravioli, and penne in house-made meat sauce, baked with provol cheese and a meatball \$25

SIDES Spaghetti in choice of house-made sauce, Black Pepper & Cream Cheese Mashed Potatoes, Bourbon-Glazed Tri-Color Carrots with Roasted Pecans, Cajun Mac n’ Cheese, Baked Potato