

# **STARTERS**

## 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 •

## 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

#### SHRIMP DI NAPOLI

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

# **FEATURES**

All features include a small salad or cup of soup

#### PEPPER LOIN

Center-cut filet marinated in our house dressing, rolled in cracked pepper, grilled to your preference, topped with red wine reduction \$44

## **MARGARITA PASTA**

Penne tossed, triple sec tequila butter sauce, bell peppers, red onions, spinach, andouille sausage \$26

## MANGO PINEAPPLE SALSA MAHI MAHI

Pan-seared mahi mahi filet, house-made mango pineapple salsa, mixed vegetable brown rice \$36

# Bella FAVORITES

## ENTRÉES

Include choice of small salad, cup of soup, or side dish

## **CAJUN GOUDA CHICKEN**

Hand-breaded, fried chicken breast topped with a smoked Gouda Cajun cream sauce, mushrooms, roasted red bell peppers, and green onions \$16

## **CHICKEN MILANO**

Lightly breaded chicken breast topped with provel cheese sauce, green onions, and mushrooms \$16

## RASPBERRY BLUE WHITE FISH

Lightly fried, pecan-crusted white fish topped with blue cheese crumbles and chipotle raspberry sauce served over flash-fried spinach with crispy prosciutto ham \$17

## **CITRUS HONEY GLAZED SALMON**

Pan-seared salmon topped with a citrus honey glaze and served on a bed of sautéed spinach \$19

**SIDES** Spaghetti in choice of house-made red sauce, meat sauce, or oil, butter garlic sauce, Waffle Fries, Sauteed Broccoli, or Fettucinne Alfred (additional \$2)

## **PASTAS**

Include choice of small salad or cup of soup

## **TORTELLINI**

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

## **EGGPLANT PARMIGIANO**

Lightly breaded, fried eggplant topped with provel cheese, served over pappardelle noodles in house-made red sauce with spinach and fresh mozzarella \$20 •

## **FETTUCCINE ALFREDO**

## **PASTA THREE WAY**

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