

# bellabella *Dinner*

## GREAT BEGINNINGS

<b>Bubble Bread</b>	6
Soft Italian bread topped with garlic spread, gorgonzola, and mozzarella and then baked until bubbly!	
<b>Roasted Red Pepper Hummus</b>	6
A delicious puree of garbanzo beans, red peppers, garlic and a hint of lemon. Served with toasted pita chips for dipping.	
<b>Tomato &amp; Basil Bruschetta</b>	7
A blend of fresh tomatoes and basil served atop crostini.	
<b>Stuffed Mushrooms</b>	7
Herbed cheese-stuffed button mushroom caps topped with mozzarella and then baked until bubbly.	
<b>Coconut Shrimp</b>	8
Lightly fried jumbo shrimp encrusted with coconut. Served with a Thai chili sauce for dipping.	
<b>Fried Provolone</b>	6
Sticks of provolone breaded and fried. Served with marinara for dipping.	
<b>Bread Basket</b>	2
Fresh Italian bread served with real butter.	

## HOMEMADE SOUPS

<b>Crock of French Onion</b>	5/6
<b>Soup du Jour</b>	5/6

## FRESH SALADS

<b>House Salad</b>	6
Mandarin oranges and toasted walnuts on a bed of spring greens served with a house dressing.	
<b>Caesar Salad</b>	6
Crisp romaine lettuce tossed with our homemade caesar dressing, freshly grated parmesan, and herbed croutons.	
<b>Bella Bella Salad</b>	8
Fresh seasonal fruits and toasted walnuts on a bed of spring greens served with homemade gorgonzola vinaigrette dressing.	
<b>Tuscan Salad</b>	8
Grilled eggplant, mushrooms, roasted red peppers, and caramelized onions on a bed of spring greens, sprinkled with pine nuts and served with homemade balsamic vinaigrette dressing.	
<b>Greek Salad</b>	7
Roasted red peppers, kalamata olives, and feta on a bed of romaine served with homemade greek dressing.	

House Dressings: Gorgonzola Vinaigrette, Balsamic Vinaigrette, Creamy Garlic, Greek, and Caesar.  
Add grilled chicken or shrimp to any salad for 2.50 / 3.50.

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## HOT & HEARTY ENTREES

All entrees are served with fresh bread and a house or caesar salad.  
Substitute a specialty salad for \$2.50.

<b>Capellini Marinara</b>	<b>13</b>
Angel hair pasta tossed with House marinara made with Italian San Marzano tomatoes, fresh basil, and garlic. A family recipe perfected over the years made fresh, from scratch, everyday.	
<b>Fettuccine Alfredo</b>	<b>14</b>
Rich Parmesan cream sauce tossed with fettuccine pasta then topped with fresh grated Parmesan. Try it with grilled chicken or sauteed shrimp for 2.50 / 3.50	
<b>Cannelloni</b>	<b>15</b>
Pasta sheets rolled and stuffed with a blend of ground veal and herbed cheeses then topped with Alfredo sauce.	
<b>Manicotti</b>	<b>14</b>
Pasta sheets stuffed with a blend of Ricotta, Parmesan, Mozzarella, and Romano then topped with house marinara and melted mozzarella.	
<b>Sicilian Lasagna</b>	<b>14</b>
A sauce of sweet Italian sausage, red peppers, and onions, layered with sheets of pasta and ricotta cheese, then topped with melted mozzarella.	
<b>Roasted Veggie Lasagna</b>	<b>14</b>
Roasted eggplant, carrots, red peppers, and zucchini, layered with sheets of pasta, marinara sauce, and ricotta cheese, then topped with melted mozzarella.	
<b>Chicken Parmesan</b>	<b>15</b>
Breaded chicken topped with house marinara and melted mozzarella. Served with a side of angel hair and marinara.	
<b>Eggplant Parmesan</b>	<b>15</b>
Thinly sliced and lightly breaded eggplant layered with house marinara and topped with melted mozzarella. Served with a side of angel hair and marinara.	
<b>Eggplant Rollatini</b>	<b>15</b>
Thinly sliced and lightly breaded eggplant rolled and stuffed with ricotta cheese and topped with house marinara and topped with melted mozzarella. Served with a side of angel hair and marinara.	
<b>Gorgonzola Ravioli</b>	<b>14</b>
Spinach ravioli stuffed with Gorgonzola cheese topped with house marinara.	
<b>Shrimp Scampi</b>	<b>18</b>
Fresh shrimp lightly breaded and sauteed in a sauce of white wine, garlic, and butter served over angel hair pasta.	
<b>Today's Fresh Catch</b>	<b>Market Price</b>
The freshest fish from the market prepared nightly in one of our signature styles. Ask your server for this evening's selection.	

We offer an ever changing array of decadent desserts along with classic after-dinner coffees.

Gratuity will be added to parties of 6 or more.

We're open for lunch! Come visit us Monday through Friday.