

# ANTIPASTI

## SICILIAN CALAMARI

crisp calamari, banana peppers, capers, tomatoes, parmesan cheese, garlic white wine sauce, served with pomodoro 14.9  
(traditional calamari available upon request)

## STUFFED MUSHROOMS

sausage oregano stuffing, roasted red pepper coulis 12.9

## BAKED MEATBALLS

oven roasted, all-beef meatballs, pomodoro, mozzarella, parmesan, fresh basil 13.9

## EGGPLANT ROLLATINI

spinach, ricotta, mozzarella, parmesan cheese, pomodoro 12.7

## CAPRESE

roma tomato, sliced mozzarella, olive oil, balsamic glaze, fresh basil, cracked pepper 13.9

## ANTIPASTO BOARD

Italian meats and cheeses, sweetie peppers, dried fig, olives, grilled focaccia 16.9 (GF sub gluten free bread)

## RAVIOLI FRITTI

crisp fried four-cheese ravioli, Italian bread crumbs, pomodoro 13.7

## STUFFED PEPPERS

Italian long hot peppers, sausage oregano stuffing, roasted red pepper coulis 11.9

## MUSSELS\*

PEI mussels, garlic, white wine, butter, grilled focaccia 14.5

## PASTA FAGIOLI

cannellini beans, pancetta, tomatoes, pasta, in a savory stock 9.9

# INSALATE

## B.V. HOUSE

iceberg-romaine blend, tomato, red onion, black olive, parmesan cheese, pepperoncini, croutons, house dressing 12.7  
(GF no croutons)

## PANCETTA CAESAR

crispy pancetta, romaine and kale blend, shaved parmesan, boiled egg, house caesar, croutons 16.5  
(GF no croutons)  
(traditional caesar available upon request 11.9)

## ANTIPASTO

prosciutto, salami, gorgonzola, fontina, tomatoes, red onions, olives, sweetie peppers, creamy red wine dressing 17.7

Add Protein: grilled chicken 8, pesto chicken 8.5, shrimp 10, salmon 12, scallops 14

## BRUSCHETTA

served with fresh grilled focaccia  
brushed with oil

## TRADITIONAL

tomato, garlic, fresh basil, olive oil, balsamic vinegar 12.9

## OLIVE TAPENADE

blended olives, capers, parsley, garlic, olive oil, oregano 12.5

## WHIPPED RICOTTA

whipped with fig, finished with floral honey and olive oil 13.7

(GF bread available upon request)

BELLA VITA FAVORITES   
[GF] GLUTEN FREE / [V] VEGETARIAN

\*We use nuts and nut based oils in our food. If you are allergic to nuts, or any other foods, please let your server know. Our food contains or may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of food-borne illness.

# PASTA

Add side House Salad or Traditional Caesar to entrée +5.5

## TUTTO MARE\*

clams, mussels, shrimp,  
calamari, pomodoro sauce,  
linguine pasta 23.9

## LINGUINE & CLAMS\*

whole clams with white wine  
butter sauce 22.5

## PASTA CALABRESE

four cheese ravioli, sundried tomato pesto,  
cream sauce, sautéed shrimp 24  
sub scallops +4

## PASTA MILANO [V]

artichoke hearts, asparagus, and sundried tomatoes, white wine butter sauce, capellini pasta 18.7  
chicken +8 / shrimp +10 / salmon +12  
(VEGAN Substitute oil for butter)

# ITALIAN CLASSICS

Add side House Salad or Traditional Caesar to entrée +5.5

(GF gluten-free spaghetti available +2)

## PICCATA

capers, white wine butter sauce, paired with linguine pasta  
or garlic mashed potatoes (Vegan substitute oil for butter)  
chicken 21.9 / shrimp 23.7 / veal 24.5

## ALFREDO

house made alfredo sauce, paired with penne 16.5  
chicken 19.9 / shrimp 23.7

## PARMESAN

tomodoro sauce, mozzarella cheese paired with  
linguine pasta or garlic mashed potatoes  
eggplant 17.5 / chicken 19.9 / shrimp 22.5 / veal 24.9

## MARSALA

mushrooms, paired with linguine pasta or  
garlic mashed potatoes  
chicken 22.5 / shrimp 24.8 / veal 27.9

## LASAGNA

Italian sausage, ground beef, ricotta, pomodoro,  
mozzarella and parmesan cheese 16.9

## BOLOGNAISE RUSTICA

ground italian sausage, beef, tomatoes, carrots, celery,  
onion, herbs, penne pasta, parmesan 16.9

## STUFFED MANICOTTI

sautéed spinach, ricotta, mozzarella, parmesan,  
finished with house pomodoro 17.5  
(substitute house bolognese for +2)

# SIDES

GARLIC MASHED POTATOES

SEASONED VEGETABLES

BROCCOLI

CRISPY FRIES

SIDE PASTA WITH SAUCE +2

ASPARAGUS +2

SAUTÉED SPINACH AND SWEETIE PEPPERS +2

# BELLA ENTREES

Add side House Salad or Traditional Caesar to entrée +5.5

## SALMON FLORENTINE\* [GF]

sautéed spinach, garlic white wine sauce, truffle risotto, seasoned vegetables 22.9

## OSSO BUCCO PORK 🌿

braised with tomatoes and spices, garlic mashed potatoes, sautéed spinach and sweetie peppers 28.9

## CHICKEN GIOVANNI

grilled chicken, broccoli and roasted red pepper blend, gorgonzola cream sauce, garlic mashed potatoes, seasoned vegetables 21.7

## SCALLOP TRUFFLE RISOTTO\*

seared scallops, sweetie peppers, spinach, over truffle risotto 26.9

## GRILLED PORK RIBEYE\*

blackberry balsamic reduction, garlic mashed potatoes, broccoli 23.9

## CHICKEN SALTIMBOCCA

chicken breast wrapped in prosciutto topped with white wine caper sauce, over garlic mashed potatoes and roasted vegetables 23.9  
substitute veal +4

# CARNE

Our steaks are fire-grilled to requested temperature, finished with truffle compound butter

Add side House Salad or Traditional Caesar to entrée +5.5

## FILETTO\* [GF]

6oz angus, center cut, 21 day aged, vino rosso demi, garlic mashed potatoes, seasonal vegetables 44.9

## BISTECCA DE RIBEYE\* [GF]

grilled bone-in 16oz ribeye topped with scampi butter, over garlic mashed potatoes and asparagus MKT

## NY STRIP\* [GF]

21-day aged, 12oz angus center cut, topped with gorgonzola cream over garlic mashed potatoes and broccoli 49.5

### STEAK ENHANCEMENTS

HERB ROASTED MUSHROOMS +3 / SCAMPI SHRIMP +8 / SEARED SCALLOPS\* +14

# DOLCE

## TIRAMISU

lady fingers soaked in espresso layered with mascarpone cheese and topped with cocoa 9.9

## GELATO

coffee infused gelato with chocolate chips and biscotti 8.9  
(GF) without biscotti

## CANNOLI DUO

traditional and chocolate filled 9.9

## LIMONCELLO CHEESECAKE 🌿

light, limoncello cheesecake topped with a delicate lemon crema 9.9