

ANTIPASTI

RAVIOLI FRITTI [V]

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

STUFFED MUSHROOMS

sausage oregano stuffing, roasted red pepper coulis 12.9

MUSSELS

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

SICILIAN CALAMARI 🌿

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

EGGPLANT ROLLATINI [V]

spinach, ricotta, mozzarella, parmesan cheese, marinara 12.7

CAPRESE [V/GF]

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

ANTIPASTO BOARD

Italian meats and cheeses, stuffed peppadews, dried fig,
olives, grilled focaccia 16.9 (GF sub bread)

STUFFED PEPPERS 🌿

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

CIAMBOTTA [V/GF]

hearty Italian vegetable stew 9.9

PASTA FAGIOLI 🌿

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

BAKED MEATBALLS

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

INSALATE

B.V. HOUSE [V]

iceberg-romaine blend, tomato, red onion, black olive,
parmesan cheese, pepperoncini, croutons, house dressing
small 7.9 / entree 12.7 (GF no croutons)

PANCETTA CAESAR 🌿

crispy pancetta, romaine and kale blend, shaved parmesan,
boiled egg, house caesar, croutons
small 8.9 / entree 16.5 (GF no croutons)
*Traditional Caesar available upon request

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

ANTIPASTO [GF]

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

CITRUS ROCKET [V/GF]

arugula blend, gorgonzola, red onion, fresh orange,
raspberry vinaigrette 14.9

HANDHELDS

accompanied with fries or seasoned vegetables. gluten-free bread available upon request.

ITALIANO

salami, prosciutto, burrata, tomato, pepperoncini, garlic aioli,
arugula, herb-cheese focaccia 16.9

PARMESAN SUB

herb crusted, marinara, mozzarella, Italian loaf
eggplant (V) 13.7 / chicken 14.9 / veal 16.7

MEATBALL SUB

all beef oven-roasted meatballs, house marinara,
provolone and parmesan cheese, crisp Italian loaf 16.7

CHICKEN PESTO 🌿

oven roasted chicken, pesto, fontina cheese, roma tomatoes,
red onion, spinach, red wine aioli, herb-cheese focaccia 15.9

ITALIAN BEEF

thin sliced beef, herb gravy, onions, peppers, pepperoncini, provolone, crisp Italian loaf 18.9

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.

BAKED BREADS

baked foccacia, served with guest choice of small house salad or soup. gluten-free bread available upon request.

CAPRESE [V]

garlic butter, burrata cheese, balsamic roasted tomatoes, fresh basil, balsamic glaze 15.9

ORTAGGIO [V]

marinara, herb-garlic roasted vegetables, mozzarella cheese, parmesan cheese, fresh basil 14.9

FIG AND GOAT [V]

garlic butter, fig jam, burrata cheese, dried figs, goat cheese, fresh parsley 16.5

GARLIC TRUFFLE [V]

mushroom butter, mozzarella cheese, fresh parsley, truffle oil finish 15.7

SAUSAGE AND MUSHROOM

marinara, Italian sausage, mushrooms, mozzarella cheese, parmesan cheese, fresh parsley 15.5

BELLA SPECIALTIES

(GF gluten-free spaghetti available upon request)

SPAGHETTI AND MEATBALLS

all beef, oven roasted meatballs, spaghetti, marinara, parmesan cheese 16.9

LASAGNA [V]

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

BOLOGNAISE RUSTICA

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

ALFREDO

house made alfredo sauce served with penne broccoli 16.5 / chicken 19.9 / shrimp 23.7

LINGUINE AND CLAMS

whole clams, white wine garlic butter sauce 22.5

FILETTO [GF]

6oz angus filet, center cut, 21-day aged, finished with truffle compound butter and guest choice of two sides 44.9

GRILLED SALMON FLORENTINE [GF]

sautéed spinach, garlic white wine sauce, herb parmesan polenta, seasoned vegetables 22.9

SIDES

GARLIC MASHED POTATOES

HERB PARMESAN POLENTA

SIDE PASTA WITH SAUCE

SEASONED VEGETABLES

STUFFED PEPPADEW AND SPINACH +1

BROCCOLI

ASPARAGUS

SIDE SALAD

CRISPY FRIES

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 DESTRUTTI

deconstructed cannoli with fresh berries 9.9

LIMONCELLO CHEESECAKE [V]

light, limoncello cheesecake topped with a delicate lemon crema 9.9