

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

CIAMBOTTA [V/GF]

hearty Italian vegetable stew 9.9

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 gluten free bread)

STUFFED PEPPERS 🌿

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

BAKED MEATBALLS

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

PASTA FAGIOLI 🌿

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

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

CITRUS ROCKET [V/GF]

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

ANTIPASTO [GF]

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

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

BRUSCHETTA

served with fresh grilled focaccia
brushed with oil

TRADITIONAL [V]

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

OLIVE TAPENADE [V]

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

WHIPPED RICOTTA [V]

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

TUTTO MARE

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

LINGUINE & CLAMS

whole clams with white wine
butter sauce 22.5

PASTA FRESCA

made daily with
chef's choice of
fresh pasta

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

(GF gluten-free spaghetti available upon request)

LASAGNA

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

STUFFED MANICOTTI

sautéed spinach, ricotta, mozzarella, parmesan,
finished with house bolognese 17.5
(V-Substitute marinara for bolognese)

PARMESAN

pomodoro sauce, mozzarella cheese paired with
linguine pasta or garlic mashed potatoes

MARSALA

with mushrooms, paired with linguine pasta or
garlic mashed potatoes

PICATTA

capers, white wine butter sauce, paired with linguine pasta
or garlic mashed potatoes (Vegan substitute oil for butter)

ALFREDO

house made alfredo sauce paired with penne pasta

	CHICKEN	SHRIMP	VEAL	EGGPLANT (V)
PARMESAN	19.9	22.5	24.9	17.5
MARSALA	22.5	24.8	27.9	-
PICATTA	21.9	23.7	24.5	-
ALFREDO	19.9	23.7	-	-

BELLA ENTREES

SALMON FLORENTINE [GF]

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

CHICKEN GIOVANNI

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

MEDITERRANEAN

SWORDFISH [GF]

seared swordfish, onions, olives, capers, pomodoro sauce, herb parmesan polenta, seasoned vegetables 24.9

OSSO BUCCO PORK [GF]

braised with tomatoes and spices, garlic mashed potatoes, sautéed spinach, stuffed peppadews 25.9

LAMB SHANK

slow roasted and braised with tomatoes, vegetables, cabernet wine, garlic mashed potatoes, seasoned vegetables 33.9

CARNE

Our steaks are fire-grilled to requested temperature, finished with truffle compound butter, and guest choice of steak accompaniment and two sides

FILETTO [GF]

6oz angus filet, center cut, 21-day aged 44.9

BISTECCA DE

RIBEYE [GF]

16oz angus bone-in ribeye MKT

NY STRIP [GF]

12oz angus, center cut, 21-day aged 49.5

STEAK ACCOMPANIMENTS

VINO ROSSO DEMI / GORGONZOLA CREAM / SCAMPI BUTTER / MUSHROOM MARSALA / ROASTED RED PEPPER COULIS

STEAK ENHANCEMENTS

BALSAMIC ROASTED TOMATOES 3 / SAUSAGE OREGANO CRUST 4
HERB ROASTED MUSHROOMS 3 / STUFFED MUSHROOM 4 / SCAMPI SHRIMP 8

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 [GF]

light, lemoncello cheesecake topped with a delicate lemon crema 9.9