Bella Vita

ANTIPASTI

gf	**Burrata con Pomodori**	Cream filled ball of mozzarella served with fresh tomatoes, basil, Fustini's olive oil and 18 year balsamic	19
	Cambozola e Aglio	Roasted heads of garlic and melted Cambozola cheese, served with house made rosemary focaccia bread	21
gf	***Carpaccio**	Thinly sliced raw beef tenderloin with lemon, olive oil, ground mustard, capers, basil and Parmesan Reggiano	23
gf	**Gamberi alla Griglia**	Grilled skewer of jumbo shrimp, gremolata butter, romesco, ricotta salata, pea shoots	27

ZUPPA E INSALATE

	Zuppa Inspirato	Chef's choice, made fresh daily	Cup	9	Bowl.	13
gf	***Insalata Caesar**	Romaine lettuce tossed lightly in house made Caesar dressing, fresh parmesan cheese and house made croutons	Half	13	Full	19
gf	**Insalata di Fichi**	Arugula, mixed greens, figs, red onion, pecans, bleu cheese crumbles, smoked gouda & Fustini's fig balsamic	Half	15	Full	23

PASTE

Ravioli	Roasted garlic, spinach and Fontina cheese filled pasta pillows, brown butter and sage sauce, wilted spinach, Parmigiano Reggiano, pine nuts	31
Cervo alla Stroganoff	Venison, mushrooms, caramelized onions and Cambozola cheese with egg noodles	37
Fettuccini Alfredo con Fungi	Wide pasta ribbons tossed in a brandy cream sauce with morel mushrooms	35
Bucatini Bolognese	Long, narrow pasta tubes in a classic four Italian meat sauce	35
***Linguini Frutto di Mare**	Narrow pasta ribbons with shrimp, bay scallops, langoustine, and garlic. Served in your choice of olive oil or marinara sauce	39
Lasagne al Forno	A tower of pasta sheets layered with Italian cheeses, four Italian meats, and topped with house made marinara and bechamel sauce	35

POLLAME, CARNE, FRUTTI DI MARE, E PESCE*

gf	***Pollo Piccata**	10 oz. Frenched chicken breast sautéed with lemon and capers in a white wine reduction, served with linguini	39
gf	***Scampi e Capellini**	Sautéed jumbo shrimp in a lemon, butter, garlic and white wine sauce served with linguini	39
	***Luccio Bella Vita**	Fresh Walleye, pan fried in a mozzarella crust and served with the Chef's sauce selection, sautéed vegetables and polenta	47
gf	**Barramundi alla Griglia**	Grilled Asian sea bass, fagioli all'uccelleto, grilled kale, almonds, Parmesan Reggiano, preserved lemon dressing	45
gf	***Capesante di Mare**	Pan seared sea scallops, roasted cauliflower puree & root vegetables, salt baked potatoes, pea shoots	51
gf	***Ossobuco di Maiale**	Pork shank slowly braised in a red eye jus, sautéed vegetable of the day, polenta	37
gf	**Vitello alla Parmigiana**	Veal cutlets breaded with Italian breadcrumbs & parmesan cheese, served with fettuccine and house made marinara	49
gf	***Filetto di Manzo al Gorgonzola**	8 oz. Filet of beef, pan seared, port wine and finished with gorgonzola, salt baked potatoes and sautéed vegetable	65

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

ACCOMPLIMENTE

Side Vegetable OR Potato	7	Add Chicken	15	*gf* = Notes items that **CAN** Be Prepared Gluten Free
Sauteed Morels	15	Add Shrimp	20	

October 1st – October 18th, 2026

~ as a courtesy to all guests we kindly ask that all electronics are silenced at the table ~