

VITA BELLA

Ristorante Italiano

Antipasta

POLOPETTE DI POLENTA

AI GAMBERI \$17

Grilled Jumbo Shrimp over Fried Polenta Cakes with Roasted Eggplant, Topped with Pomodoro Sauce, Pesto and Garnished with Pecorino Romano Cheese & Basil.

OYSTER ROCKEFELLER \$23

(6) Oysters Topped with a White Wine Butter Lemon Sauce with Spinach and Smoked Bacon, Topped with Herbed Bread Crumbs, Baked to perfection and Served with Lemon Aioli.

ITALIAN MEATBALLS \$15

Home Made Italian Meatballs Served over a Bed of our House Made Marinara Sauce, Topped with Parmesan.

MARGHERITA FLATBREAD \$12

*Olive Oil, Fresh Garlic, Summer Heirloom Tomatoes, Mozzarella & Fresh Basil.
(Vegan option available upon request).*

FRESH PRINCE EDWARD

ISLAND MUSSELS \$15

*Steamed Fresh Prince Edward Island Mussels in a Creamy White Wine Sauce, Topped with Smoked Bacon, Tomato, Basil & Fresh Lemon Juice.
Served with Toasted Crostini.*

FRIED CALAMARI \$16

Breaded Fried Calamari, Pepperoncini Peppers, Lemon Aioli, & Calabrian Chili Cocktail Sauce.

FONDUTA \$16

*Creamy Spinach & Artichoke Fondue Baked with White Wine, Italian Cheeses, and Prepared with Clam Sauce and a dash of Cayenne Pepper.
Served with Toasted Crostini.*

BELLA NAPOLI \$14

Thinly Rolled Pasta Chips, Sweet Italian Sausage, Kalamata Olives, Pepperoncini Peppers, Tomatoes & Asiago Cheese Sauce.

Insalata

HOUSE SALAD \$14

Artisan Mixed Greens, Tomatoes, Cucumbers, Salami, Red Onion, Kalamata Olives, Asiago Cheese & Red Wine Vinaigrette.

CAESAR SALAD \$10

Romaine Lettuce, Parmesan Cheese, Croutons & Roman-Style Caesar Dressing.

Pastas

GRANCHIO RAVIOLI \$26

Maryland Blue Crab Stuffed Ravioli, Jumbo Blackened Shrimp, & Red Pepper Cream Sauce.

RAVIOLO DI ZUCCA \$26

Butternut Squash Ravioli with Mascarpone over a Bed of Butternut Squash Puree, Topped with Asiago Cream Sauce, Wild-Caught Seared Scallops in White Wine, Parmesan Cheese.

RAVIOLO DI VERDURE AL FORNO \$21

(Vegan Dish) Roasted Vegetable Ravioli with a choice of Marinara or Pesto Sauce, Topped with Spinach and Wild Mushrooms & Vegan Parmesan Cheese.

RAGU PAPPARDELLE \$24

Braised Beef Sirloin in a Chianti Tomato Ragù Sauce with Fresh Pappardelle Pasta.

POLLO CANNELLONI \$18

(2) House Made Cannelloni Pasta filled with Roasted Chicken, Spinach, Sun-Dried Tomatoes, Mozzarella & Ricotta Cheese.

LASAGNA BOLOGNESE \$26

Delicate Layers of Pasta with a Rich Ragù Bolognese and a Creamy Béchamel Sauce, Baked to Perfection & Topped with Grated Parmesan Cheese.



Secondi

SALMON PICCATA \$25
*Seared Crusted 8oz. Faroe Islands
Salmon over a Bed of Garlic
Sautéed Spinach and Mushrooms,
Topped with a White Wine Cream
Lemon Sauce & Capers.*

COSTATA DI MANZO
\$45/\$52
*Grilled Ribeye (12 or 16 oz.) Steak
Cut Fresh to Order,
Grilled Broccolini &
Garlic Mashed Potatoes.*

CHICKEN GNOCCHI \$22
*Grilled Chicken Breast
Topped with Potato Gnocchi
& Asiago Cream Sauce,
Finished-off with Smoked Bacon.*

CAPELANTE SCOTTATE POLENTA \$25
*Seared Scallops in White Wine, Garlic, over a Bed of Parmesan Polenta
with Wild Mushrooms, Asparagus & Topped with White Truffle Oil.*

ARAGOSTA ALLA GRIGLIA MARKET PRICE
*Broiled Lobster Tail brushed with Butter Garlic Sauce and Served with Clarified Butter,
Garlic Sautéed Spinach & Garlic Mashed Potatoes.*

**Add a Small Caesar Salad for \$5 or House Salad to your Entrée for \$7.*

Contorni

\$9 EACH / \$22 VEGETARIAN ASSORTMENT OF ALL CONTORNI

GARLIC MASHED POTATOES

GARLIC SAUTÉED SPINACH

CREAMED POLENTA WITH WHITE TRUFFLE OIL
(Vegan option available upon request)

SEASONED BRUSSEL SPROUTS
Sautéed in White Wine with Smoked Bacon

Zuppa

Ask your server about the Chef's creation of seasonal soups and stews.

Dolci

PUMPKIN RICOTTA CHEESECAKE \$10
*Decadent Pumpkin Cheesecake with Liqueur-Infused Caramel, Candied Pecans,
Whip Cream & Chocolate Shavings. Served with Pumpkin Latte Ice Cream.*

MOCHA TIRAMISU \$10
*Layered Mocha Tiramisu Cake Served over Chocolate Drizzle and
Topped with Whip Cream, Chocolate Shavings & a Cherry.*

CASSIS CHOCOLATE CAKE \$10
(Vegan & Gluten Free)
*A Rich and Decadent Chocolate Cake that Melts in your Mouth, Topped with a Chocolate Glaze
and Sauce Infused with Fresh Raspberries and Strawberries & Whip Cream.*