

*V***B**

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.

ITALIAN MEATBALLS \$15

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

BELLA NAPOLI \$14

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

TRUFFLE FRENCH FRIES \$10

Fresh Cut French Fries Seasoned with Garlic, Salt, Pepper, Topped with White Truffle Oil & Parmesan. Served with Truffle Aioli.

FRITTO MISTO \$16

Breaded Fried Calamari, Pepperoncini Peppers, Mushrooms, Zucchini, & Eggplant. Served with Lemon Aioli.

Insalata

HOUSE SALAD \$14

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

CAESAR SALAD \$10

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

Pastas

ARAGOSTA RAVIOLI \$24

Lobster Stuffed Ravioli, Jumbo Blackened Shrimp, & Red Pepper Cream Sauce.

SAUSAGE & PEPPERS \$22

Italian Pork, Fennel Sausages (Choice of Sweet or Hot), Served with House-Smoked Red Sauce Sautéed Peppers & Onions over Penne Pasta.

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.

BOLOGNESE PAPPARDELLE \$17

Braised Beef Sirloin in a House Made Blend & Simmered in a Red Wine Sauce with Fresh Pappardelle Pasta.

CANNELLONI \$15

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

LASAGNA BOLOGNESE \$20

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

Secondi

COSTATA DI MANZO \$41

*Grilled Ribeye Steak (14 oz.) Cut Fresh to Order,
Grilled Broccolini & Roasted Fingerling Potatoes.*

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, Sautéed Spinach &
Roasted Fingerling Potatoes.*

TRANCIO DI SALMON \$25

*Pan Seared 8oz. Wild Atlantic Salmon with Roasted
Brussel Sprouts Drizzled with Extra Virgin Olive Oil.*

CHICKEN ORECCHIETTE \$15

*Grilled Chicken Breast Topped with
Orecchiette Pasta & Asiago Cream Sauce,
Finished-off with Smoked Bacon.*

MELANZANA PARMIGIANA \$15

*Layered Eggplant fried to a perfect golden crisp Topped
with our House Made Marinara Sauce & Parmesan.
Can be Made Vegan upon Request.

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

Contorni

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

ROASTED FINGERLING POTATOES

GRILLED BROCCOLINI

CREAMED POLENTA WITH WHITE TRUFFLE OIL

(Vegan option available upon request)

SEASONED BRUSSEL SPROUTS

Sautéed in White Wine with Smoked Bacon

Zuppa

CREAMY TOMATO BASIL SOUP

CUP: \$3/BOWL: \$6

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 \$12

(Vegan & Gluten Free)

*A Rich and Decadent Chocolate Cake that Melts in your Mouth,
Topped with a Chocolate Glaze and Sauce Infused with Cassis Liqueur,
Fresh Raspberries and Strawberries & House Made Whip Cream.*

We reserve the right to require you to vacate your table 90 minutes after your reservation time, in order to seat the next group.
For parties of eight (8) or more, there will be a 20% gratuity added to your bill.