

Appetizers

Mozzarella Sticks	7/13
Chicken Wings	7/13
Hot or mild served with celery carrots and bleu cheese.	
Mixed Seafood	14
Clams, mussels, and shrimp; Marinara or White	
Baked Stuffed Clams	12
Buffalo Shrimp	14

Shrimp Cocktail	11
Fried Calamari	12/18
Fried Shrimp	12/20
Caprese	10/16
Fresh Mozzarella, tomatoes, and basil drizzled with virgin olive oil.	
Cold Antipasto	14/20
Fried Cheese Ravioli	11

Soups & Salads

Pasta Faggioli	7
Hearty pasta and beans soup.	
New England Clam Chowder	8
Soup du Jour	7

La Bella Insalata	8
(Italian Salad)	
Add Chicken 4 Add Shrimp 5	
Caesar Salad	9
Add Chicken 4 Add Shrimp 5	

Pasta

Spaghetti and Meatballs	15
Rigatoni Bolognese*	15
Linguine Garlic and Oil*	14
Sautéed Garlic and olive oil	
Add Broccoli 2	
Add Anchovies 3	
Seafood Linguine*	21
Clams, Shrimp and Scallops in a lite red sauce	
Zuppa di Vongole (Clams)*	19
Little Neck Clams, garlic, chopped fresh tomatoes in a White Wine Sauce	
Penne ala Vodka*	16
Chopped Prosciutto, Tomato, and onion sautéed in a creamy tomato sauce	
Add Chicken 4 Add Shrimp 5	
Farfalle Bella Italia*	19
Bowtie pasta tossed with sautéed shrimp, sundried tomatoes, mushrooms, and artichokes in a garlic white wine sauce with a touch of marinara for color	

Baked Penne	14
Penne and Tomato Sauce baked with Mozzarella	
Add Ricotta 1.50	
Add Eggplant and Ricotta 2.50	
Ravioli	14
Homestyle Ravioli stuffed with Ricotta and Grated Cheese	
Add Baked mozzarella 2	
Lasagna (Meat and cheese)	16
Broccoli Rabe and Sausage*	18
Served over pasta Hot or Sweet Sausage	
*ALL SAUCES AVAILABLE GLUTEN-FREE	

Whole Wheat Pasta add	\$2.00
Gluten-Free Penne add	\$3.00
Served with tomato sauce	

All Dinners served with House Salad
Caesar and Blue Cheese Extra \$1.00
Gorgonzola \$2.00

Children's Menu

Under 12 please

Pasta with Tomato sauce or butter	8	Penne Vodka	9
Ravioli	9	Chicken Fingers with French Fries	12
Chicken Parmigiana with pasta	13	Add a Meatball	2

Chicken

Chicken Cutlet Parmigiana 18

Chicken Marsala 21

Chicken Francese 21

Chicken Piccata 21

Chicken Breast sautéed with lemon, capers in a white wine sauce

Chicken Saltimbocca 22

Chicken Breast topped with prosciutto and provolone in a Marsala sauce with mushrooms

Chicken Caprese 21

Chicken Cutlet topped with diced fresh tomatoes, fresh mozzarella in white wine sauce served with sautéed spinach or side of pasta.

Veal

Veal Parmigiana 22

Veal Marsala 24

Veal and Eggplant 24

Veal Cutlet covered with eggplant; baked with mozzarella

Veal Saltimbocca 24

Veal Medallions topped with prosciutto and mozzarella in a Marsala sauce with mushrooms

Veal Caprese 23

Veal Cutlet topped with diced fresh tomatoes and fresh Mozzarella in a white wine sauce served with sautéed spinach or pasta

Veal Scallopine 24

Veal Medallions sautéed with mushrooms and onions in a white wine sauce with beef stock and a touch of marinara

Eggplant Parmigiana 18

Eggplant Rollatini 19

Seafood

Fried Shrimp 22

Shrimp Parmigiana 23

Shrimp Marinara or Fradiavolo 22

Shrimp Scampi 22

Calamari Marinara or Fradiavolo 21

Shrimp and Calamari 23

Marinara or Fradiavolo

Broiled Fillet of Sole 20

Grilled Swordfish 24

Served with vegetables and potatoes

Grilled Salmon 24

Served with vegetables and potatoes

Zuppa di Pesce 26

Mussels, clams, calamari, shrimp, and scallops

Above Entrees served with side of pasta with Tomato, Marinara or the same sauce.

Other Sauces Available at Extra Charge: Garlic & Oil \$1, Meatsauce \$2, Bolognese \$2, Vodka \$2, Alfredo \$2, Clam \$5

Gluten-Free Choices

Chicken Marsala 23

Chicken Francese 23

Shrimp Marinara or Scampi 24

Veal Marsala 26

Served with side gluten-free penne (additional choices available upon request)

Sides

Spinach sautéed garlic & oil 6

Broccoli Rabe sautéed garlic & oil 7

Broccoli steamed or garlic & oil 6

French Fries 5

Vegetables of the Day 6

18% Gratuity added
For all parties of 8 or more