

**Appetizers**

<b>Mozzarella Sticks</b>	7/13	<b>Shrimp Cocktail</b>	11
<b>Chicken Wings</b>	7/13	<b>Fried Calamari</b>	12/18
Hot or mild served with celery carrots and bleu cheese.		<b>Fried Shrimp</b>	12/20
<b>Mixed Seafood</b>	14	<b>Caprese</b>	10/16
Clams, mussels, and shrimp; Marinara or White		Fresh Mozzarella, tomatoes, and basil drizzled with virgin olive oil.	
<b>Baked Stuffed Clams</b>	12	<b>Cold Antipasto</b>	14/20
<b>Buffalo Shrimp</b>	14	<b>Fried Cheese Ravioli</b>	11

**Soups & Salads**

<b>Pasta Faggioli</b>	7	<b>La Bella Insalata</b>	8
Hearty pasta and beans soup.		(Italian Salad)	
<b>New England Clam Chowder</b>	8	Add Chicken 4 Add Shrimp 5	
<b>Soup du Jour</b>	7	<b>Caesar Salad</b>	9
		Add Chicken 4 Add Shrimp 5	

**Pasta**

<b>Spaghetti and Meatballs</b>	15	<b>Fettuccine Alfredo</b>	16						
<b>Cavatelli Bolognese*</b>	15	<b>Rigatoni Carbonara</b>	15						
<b>Linguine Garlic and Oil*</b>	14	<b>Baked Penne</b>	14						
Sautéed Garlic and olive oil		Penne and Tomato Sauce baked with Mozzarella							
Add Broccoli 2		Add Ricotta 1.50							
Add Anchovies 3		Add Eggplant and Ricotta 2.50							
<b>Seafood Linguine*</b>	21	<b>Ravioli</b>	14						
Clams, Shrimp and Scallops in a lite red sauce		Homestyle Ravioli stuffed with Ricotta and Grated Cheese							
<b>Zuppa di Vongole (Clams)*</b>	19	Add Baked mozzarella 2							
Little Neck Clams, garlic, chopped fresh tomatoes in a White Wine Sauce		<b>Lasagna (Meat and cheese)</b>	16						
<b>Gnocchi ala Vodka*</b>	16	<b>Broccoli Rabe and Sausage*</b>	18						
Chopped Prosciutto, Tomato, and onion sautéed in a creamy tomato sauce		Served over pasta Hot or Sweet Sausage							
Add Chicken 4 Add Shrimp 5		<b>*ALL SAUCES AVAILABLE GLUTEN-FREE</b>							
<b>Farfalle Bella Italia*</b>	19	<table border="1"> <tr> <td><b>Whole Wheat Pasta add</b></td> <td><b>\$2.00</b></td> </tr> <tr> <td><b>Gluten-Free Penne add</b></td> <td><b>\$3.00</b></td> </tr> <tr> <td colspan="2">Served with tomato sauce</td> </tr> </table>		<b>Whole Wheat Pasta add</b>	<b>\$2.00</b>	<b>Gluten-Free Penne add</b>	<b>\$3.00</b>	Served with tomato sauce	
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Bowtie pasta tossed with sautéed shrimp, sundried tomatoes, mushrooms, and artichokes in a garlic white wine sauce with a touch of marinara for color									
<b>Linguine with Clam Sauce</b>	18	<table border="1"> <tr> <td colspan="2"><b>All Dinners served with House Salad</b></td> </tr> <tr> <td><b>Caesar</b></td> <td><b>Extra \$1.00</b></td> </tr> <tr> <td><b>Gorgonzola</b></td> <td><b>\$2.00</b></td> </tr> </table>		<b>All Dinners served with House Salad</b>		<b>Caesar</b>	<b>Extra \$1.00</b>	<b>Gorgonzola</b>	<b>\$2.00</b>
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Chopped Cherrystone Clams served White or Red									

**Children's Menu**

Under 12 please

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

## Chicken

**Chicken Cutlet Parmigiana** 17

**Chicken Marsala** 18

**Chicken Francese** 18

**Chicken Scarpariello** 18

Chicken Breast sautéed with fresh garlic, sweet sausage, and choice of sweet or hot cherry peppers, in a lemony white wine sauce

**Chicken Saltimbocca** 18

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

**Chicken Caprese** 18

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

## Veal

**Veal Parmigiana** 20

**Veal Marsala** 20

**Veal and Eggplant** 20

Veal Cutlet covered with eggplant; baked with mozzarella

**Veal Saltimbocca** 20

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

**Veal Caprese** 20

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

**Veal Scallopine** 20

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

**Eggplant Parmigiana** 16

**Eggplant Rollatini** 16

## Seafood

**Fried Shrimp** 20

**Shrimp Parmigiana** 21

**Shrimp Marinara** or Fradiavolo 21

**Shrimp Scampi** 21

**Calamari Marinara** or Fradiavolo 21

**Shrimp and Calamari** 21  
Marinara or Fradiavolo

**Broiled Fillet of Sole** 20

**Grilled Swordfish** 22  
Served with vegetables and potatoes

**Grilled Salmon** 22  
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**