

LUNCH SPECIALS

Served 12pm - 5pm

Tacos, Wraps & Sandwiches

Avocado Crush 19

Toasted rustic focaccia bread, poached eggs, crispy arugula, grape tomatoes, balsamic glaze drizzle.

Shrimp Tacos 25

Lettuce, sour cream, Sriracha honey lime shrimp, mango slaw, avocado.

Fish Tacos 25

Lettuce, grilled turbot, mango salsa, sour cream, guacamole, red cabbage slaw, chipotle aioli.

Beef Fajita Tacos 23

Sour cream, guacamole, onions, peppers, mushrooms, Monterey Jack cheese, fajita seasoning.

Chicken Club Wrap 22

Grilled chicken breast, avocado, bacon, cheddar cheese, coleslaw, lettuce, and tomato.

Roasted Vegetable Pita Pocket 22

Shredded cabbage, avocado, red onions, tomato, cucumber, feta cheese, tzatziki sauce.

Beef Shawarma 23

Marinated thinly sliced beef, red onions, cucumbers, tomatoes, hummus, tahini sauce, pita wrap.

Turbot Fish Sandwich 25

Lightly battered turbot fillet, lettuce, tomato, red onion, coleslaw, our own tartar sauce on toasted raisin bread.

Chicken Cordon Bleu Panini 22

Crispy chicken cutlets, Black Forest ham, Swiss cheese, honey mustard spread, pressed ciabatta.

Philly Cheese Steak Sandwich 23

Shaved beef ribeye, sautéed onions, peppers, mushrooms, three cheeses, ciabatta loaf.

Gourmet Burgers

Wagyu Burger 21

Handcrafted 8oz Wagyu beef burger served with lettuce and tomatoes, your choice of fried onion, sautéed mushrooms, bacon, cheddar cheese, Swiss cheese, or mozzarella.

**** Add \$1.00 for each topping.**

Bella Gourmet Burger 28

Handcrafted 8oz Wagyu beef burger combined with house-smoked brisket, melting Raclette cheese, and a bull's eye fried egg.

Beyond Bella Burger 22

Homemade vegan potato and onion bun, garlic broccolini, roasted red peppers, hummus spread.

Bella Gourmet Jumbo Burger (The Challenge!!) 39

Handcrafted double stack 1lb Wagyu beef burger combined with house-smoked brisket, bacon pepper jam, melting Raclette cheese, and a bull's eye fried egg on a house-baked jumbo brioche bun.

**** All sandwiches, tacos, wraps and burgers served with coleslaw and your choice of french fries or bella salad or caesar salad (choose 1)**



VEGAN CORNER

Served all day

Vegan Fruit and Quinoa Salad 22

Baby spinach, cucumbers, apple, strawberries, blueberries, kiwi, cranberries, avocado, grapes, sunflower seeds, toasted pecans, honey balsamic dressing.

Fusilli with Broccoli and Vegan Sausage 29

Twisted pasta, extra virgin olive oil, garlic, chili flakes, grape tomatoes.

Beyond Bella Burger 22

Homemade vegan potato and onion bun, garlic broccoli, roasted red peppers, hummus spread.

Vegan Penne Primavera 29

Array of vegetables, plant-based cream, tomato sauce, fresh basil.

Roasted Vegetables and Coconut Risotto 29

Roasted vegetables, saffron stock, amalgamated with coconut cream, topped with arugula and grape tomatoes.

BELLA MENU

Served all day

Appetizers

Bella Fish Chowder 11

Toasted house focaccia bread.

Golden Fried Calamari 22

Cajun lime dip.

Escargot Frenchy 20

Drawn in lots of garlic, butter, and parsley, served with toasted garlic bread.

Mediterranean Tuna Tartare 24

Kalamata olives, capers, tomatoes, caramelized onions, arugula pesto, mozzarella burrata, crispy ciabatta crostini.

Pancetta Wrapped Scallops 24 / 46

Roasted pumpkin purée, pumpkin and toasted pine nuts caponata.

Charred Spanish Octopus 24 / 46

Corn purée, spicy garlic broccolini, corn ribs, chorizo bits.

Tiger Shrimp Cocktail 24

Avocado, loquat flavored aurora sauce.

Steamed Mussels and Clams 24

Olive oil, garlic, chili flakes, white wine, parsley, garlic bread toast (also available in red sauce).

Garlic Bread Loaf 10

(Add cheese for \$3.00).

Italian Bruschetta 12

Fresh tomato concasse, basil, and mozzarella cheese on garlic bread, side of garden salad.

Salads

House Caesar Salad 12

Garlic croutons, house dressing, parmesan shavings.

Bella Salad 12

Mixed greens, tomatoes, cucumbers, bell peppers, radishes, red onions, carrots, Italian dressing.

Caprese Tricolore 18

Local Bermuda ripe tomatoes, fresh mozzarella, avocado, kalamata olives, fresh basil, balsamic glaze.

Arugula Salad 20

Local organic arugula, toasted almonds, avocado, grape tomatoes, parmesan shavings, honey balsamic dressing.

Vegan Fruit and Quinoa Salad 22

Baby spinach, cucumbers, apple, strawberries, blueberries, kiwi, cranberries, avocado, grapes, sunflower seeds, toasted pecans, honey balsamic dressing.

Poke Bowl 24

Sushi rice, mesclun, corn, avocado, radishes, edamame, peppers, grape tomatoes, mango, poke bowl dressing #1.

**** Add raw sushi-grade tuna, hamachi, or salmon.**

SALAD ADD-INS

Avocado 3	Grilled Halloumi
Mango 2.50	Cheese 6
Red Onions 1	Bacon 4
Cucumber 2	Grilled Chicken
Hard Boiled Egg 2	Breast 10
Almonds 3	Grilled Steak 12
Pecans 3	5 Grilled Shrimp 12
Shredded Cheddar 3	Grilled Turbot 12
Fresh Mozzarella 5	Grilled Salmon 12
Goat Cheese 3	Seared Tuna 12

Pasta

Homemade Pappardelle al Ragu 30

Large broad egg noodles combined with slow-braised beef brisket ragout.

Spaghetti Saponi di Mare 34

Local rock fish, mussels, clams, calamari, zucchini, grape tomatoes, sautéed with olive oil, garlic, and white wine.

Bicolor Lobster Ravioli 36

Homemade pasta pocket stuffed with Maine lobster and ricotta, saffron velouté, shrimp, and asparagus.

Meat Lasagna 29

Livio's old traditions.

Fettuccine Alfredo 18

Homemade cream sauce with mushrooms and peas.

**** Add broccoli for \$4.00, grilled chicken for \$10, 5 shrimp for \$12, or grilled steak for \$12.**

Pennette Deliziose 34

Shrimp, scallops, lobster meat, and baby spinach flambéed with cognac and laced in a delicious creamy pink sauce.

Wild Mushrooms Risotto 29

Assorted mushrooms including champignon, portobello, porcini, and shiitake, amalgamated with truffle-scented butter and a touch of cream, aged parmesan shavings.

**** Add grilled chicken for \$10, 5 shrimp for \$12, lobster meat for \$15.**

Spaghetti Alle Vongole 30

Fresh littleneck clams steamed with white wine, garlic, chili flakes and italian parsley

Mains

Chicken Breast alla Parmigiana 39

Lightly breaded chicken breast, topped with Napoletana sauce, homemade potato dumplings laced in pesto sauce, finished with mozzarella burrata and chopped pistachio.

Veal Involtini 46 **

Stuffed with spinach, parmesan, and ricotta, laced in a delicious wild mushroom sauce.

Seafood Cioppino 46

Array of seafood, shellfish, and fresh local catch steamed in a spicy garlic and white wine tomato sauce, served with garlic ciabatta toast.

Butter Chicken 32

Fragrant basmati rice, red onions, tomatoes and cucumber salad, Bella naan bread twist.

Lemon Parmesan Jumbo Shrimp & Scallops 46

Jumbo tiger shrimp and scallops laced in a delicious garlic butter creamy sauce with lemon zest and parmesan cheese, served over cauli-flower purée, grilled zucchini, grape tomato confit.

Almond Crusted Wild Salmon Fillet 46

Baked to perfection, served over saffron risotto, leeks crema, grilled asparagus.

Catch of the Day Market Price **

Grilled with lemon zest, fine herbs, and butter sauce.

From the Grill

Cooked to your liking and served with your choice of Barolo gravy, peppercorn gravy, gorgonzola sauce, or chimichurri.

New Zealand Lamb Chops 52 **

Reserve 12 oz Ribeye Steak 52 **

8 oz Prime Beef Tenderloin 52 **

Bring It Up a Notch by Adding to Your Main Dish:

4 Jumbo Shrimp 28

4 Jumbo Scallops 28

6 oz Lobster Tail 29

6 oz Tenderloin 36

**** These mains are served with garlic butter tossed vegetables and your choice of daily potatoes or salad**



PIZZA

Served all day

Schiacciata Classica 11

Thin crust, extra virgin olive oil, roasted garlic, fresh rosemary, sea salt

Margherita 21

Pizza sauce, mozzarella, oregano, fresh basil

Napolitana 22

Pizza sauce, fresh mozzarella, basil, oregano, extra virgin olive oil

Marinara 22

Pizza sauce, mozzarella, anchovies, garlic, capers, olives

Pepperoni 23

Pizza sauce, mozzarella, pepperoni

Prosciutto e Funghi 23

Pizza sauce, mozzarella, ham, and mushrooms

Quattro Stagioni 26

Pizza sauce, mozzarella, ham, mushrooms, artichokes, olives

Quattro Formaggi 25

Pizza sauce, mozzarella, gorgonzola, provolone, cheddar cubes, parmesan cheese

Hawaiian 24

Pizza sauce, mozzarella, pineapple,

Gourmet Pizza

Contadina 24

Pizza sauce, mozzarella, Salame Milano, mushrooms, provolone cheese

Zinghera 26

Pizza sauce, mozzarella, roasted red peppers, spicy Italian sausage, roasted garlic, parmesan shavings

Tricolore 23

Pizza sauce, fresh tomatoes, fresh mozzarella, avocado, balsamic glaze, oregano, and basil

Diavola 26

Pizza sauce, mozzarella, Italian spicy salami, taleggio cheese

Italiano 28

Pizza sauce, mozzarella, baby arugula, Parma ham, fresh mozzarella, grape tomatoes, parmesan shavings, balsamic glaze

Ai Funghi 25

Pizza sauce, mozzarella, garlic, portobello, arrugola, parmesan shavings and grape tomatoes, truffle oil

Ortolana 26

Pizza sauce, mozzarella, assorted grilled vegetables, crumbled goat cheese

Chicken Tikka Masala 26

Tandoori special sauce, mozzarella, juicy chicken thighs, red onions

Capricciosa 28

Pizza sauce, mozzarella, mushrooms, artichokes, ham, Italian sausage, pepperoni, roasted red peppers, capers, olives and anchovies

Gorgonzola 27

Pizza sauce, mozzarella, gorgonzola, crispy arrugola, thin sliced parma ham

Meat Lover 26

Pizza sauce, mozzarella, bacon, sausage, ham, hamburger, pepperoni

Saporita 25

Pizza sauce, mozzarella, onions, peppers, Italian sausage, mushrooms, olives

Siciliana 25

Pizza sauce, mozzarella, grilled eggplants, basil, red onions, kalamata olives, spicy Italian sausage

Ligure 28

Pesto base, mozzarella, grilled chicken, red onions, kalamata olives, red peppers, goat cheese

Yellow Bird 28

Honey mustard base, grilled chicken, mozzarella, pineapple, caramelized onions, bacon, chopped scallion

Sloppy Joe 28

BBQ base, mozzarella, ham, Italian sausage, hamburger, pepperoni, bacon, cheddar cheese

Calzone Madeiros 28

Pizza sauce, mozzarella, ham, mushrooms, hard boil eggs and bacon

Imperiale 36

Pizza sauce, mozzarella, roasted garlic, array of seafood and shellfish

