

# a la carte

~SERVED ALL DAY~

## LUNCH SPECIALS

12NOON UNTIL 5PM

### Avocado Crush \$14

toasted rye bread, poached eggs, crispy watercress

### Bermuda Fish Sandwich \$18\*\*

house raisin bread, grilled marinated snapper, lettuce, tomato, red onions, cucumber, chipotle aioli

*add cheese for \$1.00*

### Grilled Chicken Panini \$16\*\*

sun dried tomato pesto spread, arugula, tomato, provolone cheese, crispy bacon

### Fish Tacos \$18\*\*

lettuce, grilled snapper, mango salsa, sour cream, guacamole, red cabbage slaw, chipotle aioli

### Beef Fajita Tacos \$18\*\*

lettuce, beef strips, onions, peppers, mushrooms, monterey jack, fajita seasoning, guacamole, sour cream

### Chicken Club Wrap \$17\*\*

grilled chicken breast, avocado, bacon, cheddar cheese, coleslaw, lettuce and tomato

*\*\*Served with your choice of coleslaw, french fries, Bella salad, caesar salad (choose 2)*

## APPETIZERS

### Bella Fish Chowder \$10

toasted house focaccia bread

### Golden Calamari & Zucchini \$18

cajun lime dip

### BBQ Brisket Bar Candy \$16

crispy outside and melting tender inside chunks tossed in Livio's secret BBQ sauce

### Panko Crusted Wahoo Bites \$16

served with fries and cajun lime dip

### Chicken Wings \$16

breaded golden fried or naked tossed with your favorite sauce

*(buffalo, BBQ or homemade teriyaki)*

### Nachos \$16

shredded mexican style beef brisket or pulled chicken, mozzarella cheese, cheddar, jalapeños, pico de gallo and sour cream

*add fresh guacamole for \$3*

### Escargot Frenchy \$18

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

### Parma Ham, Mozzarella & Cantaloupe \$18

baby watercress, grilled artichokes confit, focaccia crisps, balsamic glaze

### Grilled Spanish Octopus \$21

cannellini beans puree, patatas brava, crispy chorizo, smoked paprika aioli

### Thai Style Rope Mussels \$19/27

lemon grass, kaffir lime leaves, red chillies, coconut milk

### Garlic Bread \$6 *add cheese for \$2.00*

### Italian Bruschetta \$9

fresh tomato, mozzarella cheese, basil on garlic bread, side garden salad

## SALADS

### House Caesar Salad \$10

garlic croutons, house dressing, parmesan shavings

### Bella Salad \$10

mix green, tomatoes, cucumbers, bell peppers, radishes red onions, carrots, Italian dressing

### Caprese Tricolore \$16

local bermuda ripe tomatoes, fresh mozzarella and avocado, kalamata olives, fresh basil, balsamic glaze

### Baby Spinach Salad \$16

shredded carrots, avocado, grape tomatoes, goat cheese, walnuts, dried cranberries, creamy Italian dressing

### Arugula Salad \$16

Anjou pears, hard boiled eggs, asparagus, grape tomatoes, aged parmesan shavings honey balsamic dressing

### Poke Bowl \$20

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

*add Raw Sushi Grade Tuna, Hamachi or Salmon*

### Salad Add-Ins

Avocado \$2.50

Mango \$2

Red Onions \$1

Cucumber \$2

Hard Boil Egg \$2

Almonds \$3

Pecans \$3

Shredded Cheddar \$3

Fresh Mozzarella \$5

Grilled Halloumi

Cheese \$6

Goat Cheese \$3

Bacon \$4

Grilled Chicken

Breast \$6

Grilled Striploin

Strips \$8

5 Grilled shrimps \$10

Grilled snapper \$8

Grilled salmon \$8

Seared tuna \$8

## MAINS

### Pappardelle Al Ragu` \$26

house egg noodles combined with pulled beef cheeks ragout

### Tagliolini ai frutti di mare \$29

homemade egg tagliolini pasta combined with an array of seafood served on roasted garlic and fresh tomato coulis

### Bicolor Lobster Ravioli \$29

saffron veloute, shrimps and asparagus

### Meat Lasagna \$24 Livio's tradition

### Fettuccine Alfredo \$19

homemade cream sauce, mushrooms, peas *add vegetables or grilled chicken for \$4, 5 shrimps for \$10 or grilled steak for \$8*

### Pennette Deliziose \$28

shrimps, scallops, lobster meat and baby spinach flambeed with cognac and laced in a delicious creamy pink sauce

### Risotto Mare E Monti \$29

local oyster mushrooms, porcini mushrooms, langoustine meat and scallops

### Chicken Parmigiana \$28\*\*

pan fried breaded chicken breast topped, napolitana sauce, fresh mozzarella, basil, parmesan cheese

### Veal Scaloppini Ai Funghi \$36\*\*

thin slices of tender veal, laced in a white wine and wild mushrooms sauce

### Barolo Wine Braised Boneless Lamb Chump \$34

melting tender, served with saffron risotto, sautéed baby spinach, aromatic gremolata

### New Zealand Lamb Chops \$43\*\*

herb marinated and grilled to perfection served with lamb gravy

### C.A.B Certified Prime 12oz NY Striploin \$39\*\*

grilled to perfection, wild mushrooms gravy

### Chicken Tikka Masala \$27

fragrant basmati rice, side garden salad, Bella naan bread twist..

### Lemon Parmesan

### Jumbo Shrimps \$38

jumbo tiger shrimps laced in a delicious garlic butter creamy sauce with lemon and parmesan cheese served with lemon grass infused jasmine rice and veggies

### Almond Crusted

### Wild Salmon Filet \$38

baked to perfection, over saffron risotto, grilled asparagus and leeks lemon cream

### Catch Of The Day \$39\*\*

grilled with lemon zest fine herbs and butter sauce

# a la carte

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## VEGAN SPECIALS

**Freshly Crushed Guacamole**  
with plantain chips and salsa \$12/20

**Vegan Bruschetta** \$12  
house rustic toasted focaccia bread, ripe tomatoes, fresh basil, vegan mozzarella, side garden salad

**Vegan Fruit Quinoa Salad** \$18  
baby spinach, cucumbers, apple, strawberries, blueberries, kiwi, cranberries, avocado and grapes, sunflower seeds, toasted pecans, honey balsamic dressing

**Vegan Ortolana Pizza** \$17  
pizza sauce, vegan mozzarella, array of grilled vegetables such as eggplants, zucchini, peppers, portobello mushrooms and asparagus

**Penne Pasta Primavera** \$26  
array of vegetables and your choice of sauce, olive oil and garlic/ tomato sauce/ 100% vegan plant based cream sauce/ pink sauce made with plant based cream sauce and tomato sauce combined

**Roasted Vegetables Coconut Risotto** \$26  
roasted vegetables, saffron, amalgamated with cream of coconut topped with crispy arugula and grape tomatoes

**Vegan Panna Cotta** \$12  
vanilla bean flavored, made with coconut cream and agar, raspberry coulis and fresh strawberries

## BURGERS

**Wagyu burger** \$17\*\*  
hand crafted 8oz Wagyu beef burger served with lettuce and tomatoes, your choices of fried onion, sau-téed mushrooms, bacon, cheddar cheese, swiss cheese or mozzarella add \$1.00 for each topping. Served on a homemade brioche bun

**Bella Gourmet Jumbo Burger (The Challenge!!)** \$29\*\*  
hand crafted double stack 1lb Wagyu beef burger combined with house smoked brisket, bacon pepper jam, melting raclette cheese and bull's eye fried egg on house baked jumbo brioche bun

\*\*served with your choice of coleslaw, hand cut steak fries, bella salad, caesar salad (choose 2)

## BELLA PIZZAS

**1. Schiacciata Classica** \$10  
thin crust, extra virgin olive oil, roasted garlic, fresh rosemary, sea salt

**2. Margherita** \$19  
pizza sauce, mozzarella, oregano, fresh basil

**3. Napoletana** \$20  
pizza sauce, fresh mozzarella, basil, oregano, extra virgin olive oil

**4. Marinara** \$20  
pizza sauce, mozzarella, anchovies, garlic, capers, olives

**5. Pepperoni** \$21  
pizza sauce, mozzarella, pepperoni

**6. Prosciutto e Funghi** \$21  
pizza sauce, mozzarella, ham and mushrooms

**7. Quattro Stagioni** \$24  
pizza sauce, mozzarella, ham, mushrooms, artichokes, olives

**8. Quattro Formaggi** \$23  
pizza sauce, mozzarella, gorgonzola, provolone, cheddar cubes, parmesan cheese

**9. Hawaiian** \$21  
pizza sauce, mozzarella, pineapple and ham

**10. Contadina** \$22  
pizza sauce, mozzarella, salame milano, mushrooms, provolone cheese

**11. Zinghera** \$24  
pizza sauce, mozzarella, roasted red peppers, spicy Italian sausage, roasted garlic, parmesan shavings

**12. Tricolore** \$21  
pizza sauce, fresh tomatoes, fresh mozzarella, avocado, balsamic glaze, oregano and basil

**13. Diavola** \$24  
pizza sauce, mozzarella, Italian spicy salamino, taleggio cheese

**14. Italiana** \$26  
pizza sauce, mozzarella, baby arugula parma ham, fresh mozzarella, grape tomatoes, parmesan shavings, balsamic glaze

**15. Portuguese Pizza** \$24  
pizza sauce, mozzarella, red onions, saoe george cheese, spicy chorizo, potatoes

**16. Ai funghi** \$22  
pizza sauce, mozzarella, garlic portobello, arugula, parmesan shavings and grape tomatoes, truffle oil

**17. Ortolana** \$24  
pizza sauce, mozzarella, assorted grilled vegetables, crumbled goat cheese

**18. Chicken Tikka Masala** \$24  
tandoori special sauce, mozzarella, juicy chicken thighs, red onions

**19. Capricciosa** \$26  
pizza sauce, mozzarella, mushrooms, artichokes, ham, Italian sausage, pepperoni, roasted red peppers, capers, olives and anchovies

**20. Gorgonzola** \$25  
pizza sauce, mozzarella, gorgonzola, crispy arugula, thin sliced parma ham

**21. Meat Lover** \$24  
pizza sauce, mozzarella, bacon, sausage, ham, hamburger, pepperoni

**22. Saporita** \$22  
pizza sauce, mozzarella, onions, peppers, Italian sausage, mushrooms, olives

**23. Siciliana** \$23  
pizza sauce, mozzarella, grilled eggplant, basil, red onions, kalamata olives, spicy Italian sausage

**24. Calzone Madeiros** \$26  
pizza sauce, mozzarella, ham, mushrooms, hard boiled eggs and bacon

**25. Bermuda Championship** \$24  
pizza sauce, mozzarella, sausage, bacon, onions, mushrooms

## SEAFOOD PIZZAS

**25. Imperiale** \$32  
pizza sauce, mozzarella, roasted garlic, array of seafood and shellfish

**26. Tonno E Cipolla** \$23  
pizza sauce, mozzarella, tuna and onions

**27. Gamberi** \$25  
pizza sauce, mozzarella, artichokes, garlic shrimps, grape tomatoes, arugula

**28. Calamari** \$25  
pizza sauce, mozzarella, roasted garlic, grilled calamari, olives, diced tomatoes