

LUNCH SPECIALS

Served until 5pm

Appetizers

Panko Crusted Wahoo Bites 17

Served with hand cut fries and cajun lime dip

Chicken Wings 18

8 Breaded golden fried or naked tossed with your favorite sauce buffalo, bbq, Dwayne's pro lemon pepper or homemade teriyaki

Avocado Crush 16

House rustic focaccia toast, poached eggs, crispy arugula

Nachos 18

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

**Add fresh guacamole for \$3.00

Tacos, Wraps & Sandwiches

Choose two sides;

Coleslaw, French fries, Bella salad or Caesar salad

Shrimp Tacos 26

Lettuce, sour cream, sriracha honey lime shrimps, mango slaw, avocado

Fish Tacos 25

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

Beef Tacos Fajitas 24

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

Chicken Club Wrap 20

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

Grilled Vegetable Wrap 20

Pesto, baby spinach, portobello mushrooms, zucchini, eggplants, Brie cheese

Snapper Fish Sandwich 25

Lightly battered Yellowtail snapper fillet, lettuce, tomato, red onion, coleslaw **Served with our own tartar sauce on toasted raisin bread, add cheese \$1.00

Grilled Chicken Panini 19

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

Steak Sandwich 20

Garlic portobello mushrooms, lettuce, tomato, brie cheese, bernaise sauce

BURGERS

Serving all day

Choose two sides;

Coleslaw, French fries, Bella salad or Caesar salad

Wagyu Burger 19

Hand crafted 8 oz Wagyu beef burger served with lettuce and tomato, your choices of fried onion, sautéed mushrooms, bacon, cheddar cheese, Swiss cheese or mozzarella **Add \$1.00 for each topping

Bella Gourmet Burger 26

Hand crafted 8 oz Wagyu beef burger combined with house smoked brisket, bacon pepper jam, melting Raclette cheese and bull's eye fried egg

Bella Gourmet Jumbo Burger (The Challenge!!) 39

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

Bella Beyond Burger 22 (see description under Vegan Corner)

VEGAN CORNER

Serving all day

Vegan Fruit & Quinoa Salad 24

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

Baked Stuffed Portobello 22

Beyond meat crumbs and mushrooms ragout, vegan mozzarella, red pepper coulis

Beyond Chicken Tenders 22

Served with side of garden salad and vegan sweet chilli dipping sauce

Bella Beyond Burger 22

Homemade potato and onion vegan bun, beyond meat patty red pepper hummus, local arugula, tomato and grilled zucchini

Vegan Penne Primavera 29

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

Roasted Vegetables & Coconut Risotto 29

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

PIZZA

Serving all day

CLASSIC PIZZA

Schiacciata Classica 11

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

Margherita 21 Sauce, mozzarella oregano, fresh basil

Napolitana 22 Sauce, mozzarella, basil, oregano, extra virgin olive oil

Marinara 22 Sauce, mozzarella, anchovies, garlic, capers, olives

Pepperoni 23 Sauce, mozzarella, pepperoni

Prosciutto E Funghi 24 Sauce, mozzarella, ham, mushrooms

Quattro Stagioni 27 Sauce, mozzarella, ham, mushrooms, artichokes, olives

Quattro Formaggi 25 Sauce, mozzarella, gorgonzola, provolone, cheddar cubes, parmesan cheese

Hawaiian 24 Sauce, mozzarella, pineapple, ham

GOURMET PIZZA

Contadina 24 Sauce, mozzarella, Salame Milano, mushrooms, provolone cheese

Zinghera 27 Sauce, mozzarella, roasted red peppers, spicy Italian sausage, roasted garlic, parmesan shavings

Tricolore 24 Sauce, fresh tomatoes, mozzarella, avocado, balsamic glaze, oregano and basil

Diavola 26 Sauce, mozzarella, Italian spicy salamino, Taleggio cheese

Italiana 28 Sauce, mozzarella, baby arugula, parma ham, grape tomatoes, parmesan shavings, balsamic glaze

Ai Funghi 25 Sauce, mozzarella, garlic portobello, arugula, parmesan shavings, grape tomatoes, truffle oil

Ortolana 26 Sauce, mozzarella, assorted grilled vegetables, crumbled goat cheese

Chicken Tikka Masala 27 Tandoori special sauce, mozzarella, juicy chicken thighs, red onions

Capricciosa 28 Sauce, mozzarella, mushrooms, artichokes, ham, Italian sausage, pepperoni, roasted red peppers, capers, olives and anchovies

Gorgonzola 27 Sauce, mozzarella, gorgonzola, crispy arugula, thin sliced parma ham

Meat Lover 28 Sauce, mozzarella, bacon, sausage, ham, hamburger, pepperoni

Saporita 25 Sauce, mozzarella, onions, peppers, Italian sausage, mushrooms, olives

Siciliana 25 Sauce, mozzarella, grilled eggplants, basil, red onions, Kalamata olives, spicy Italian sausage

Calzone Madeiros 28 Sauce, mozzarella, ham, mushrooms, hard boil eggs and bacon

SEAFOOD PIZZA

Imperiale 36 Sauce, mozzarella, roasted garlic, array of seafood and shellfish

Gamberi 28 Sauce, mozzarella, artichokes, garlic shrimp, grape tomatoes arugula

Calamari 27 Sauce, mozzarella, roasted garlic, grilled calamari, olives, diced tomatoes

DINNER

Serving all day

Appetizer

Daily Soup 12

Bella Fish Chowder 11

Toasted house focaccia bread

Golden Fried Calamari 20

Served with zucchini cajun lime dip

Escargot Frenchy 19

Drawn in garlic, butter and parsley, served with toasted garlic bread

Seared Scallops 22/42

Parsnip crema, soy and honey glazed braised pork belly with crunchy slaw

Grilled Spanish Octopus 24

Cannellini beans purée, patatas brava, chorizo dust with a smoked paprika aioli

BBQ Brisket and Monterey Jack croquettes 22

Mango slaw with a horseradish aioli

Tiger Shrimps Cocktail 24

Avocado, loquat flavored aurora sauce

Thai Style Rope Mussels 19/27

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

Housemade Garlic Bread 6 **Add cheese for \$2.00

Italian Bruschetta 12

Fresh tomato concasse, basil and mozzarella on garlic bread, with a garden salad on the side

French Fries 6 or Sweet Potato Fries 7

Salads

House Caesar Salad 12

Garlic croutons, house dressing, parmesan shavings

Bella Salad 12

Mixed green salad, tomatoes, cucumbers, bell peppers, radishes, red onion, carrots, Italian dressing

Caprese Tricolore 18

Local Bermuda ripe tomatoes, mozzarella and avocado, Kalamata olives, fresh basil, balsamic glaze

Vegan Fruit & Quinoa Salad 24

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

Poke bowl 24

Sushi rice, mesculin, corn, avocado, radish, edamame, peppers, grape tomatoes, mango, cucumber, poke bowl dressing #1

**Add raw sushi grade Tuna, Hamachi or Salmon

SALAD ADD-INS

Avocado \$3

Mango \$3

Red onion \$1

Cucumber \$2

Hard boiled egg \$2

Almonds \$3

Pecans \$3

Shredded cheddar \$3

Fresh mozzarella \$5

Goat cheese \$3

Grilled halloumi cheese \$6

Bacon \$4

Grilled chicken breast \$8

Grilled steak \$12

Grilled shrimps (5) \$12

Grilled snapper \$12

Grilled salmon \$12

Seared tuna \$12

Pastas

Homemade Pappardelle Al Ragu` 29

Large broad egg noodles combined with slow braised beef brisket ragout

Paccheri Alla Carbonara Di Mare 32

Large tube pasta, seafood ragout including local fish, shrimps, mussels, clams, calamari and octopus in a light creamy egg yolk sauce, parmesan shavings, pistachio dust

Bicolor Lobster Ravioli 33

Homemade pasta pocket stuffed with Maine lobster and ricotta, saffron veloute, shrimps and asparagus

Meat Lasagna 28

Livio's old tradition

Fetuccine Alfredo 20

Homemade cream sauce with mushrooms and peas

**Add broccoli \$4, grilled chicken \$8, 5 shrimps

\$12 or grilled steak \$12

Pennette Deliziose 32

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

Risotto pescatore 33

array of seafood, and shell fish, light marinara sauce, garlic, white wine, fish broth

Mains

Chicken Breast Alla Parmigiana 32

Pan fried chicken breast topped with napolitana sauce, mozzarella, basil and parmesan accompanied by spaghetti tomato sauce and parmesan cheese.

Veal Scaloppini Alla Valdaostana 44

Tender veal, topped with sauteed spinach, thin sliced ham and melting raclette, white wine sauce Served with garlic butter tossed vegetables and your choice of potatoes or salad

New Zealand Lamb Chops 49

Marinated and grilled to perfection in its own gravy Served with garlic butter tossed vegetables and your choice of potatoes or salad

Reserve 12 oz Ribeye Steak 49

Grilled to perfection, barolo gravy Served with garlic butter tossed vegetables and your choice of potatoes or salad

8oz Prime Beef Tenderloin 49

Grilled to perfection with gorgonzola sauce (barolo gravy also available) Served with garlic butter tossed vegetables and your choice of potatoes or salad

Pan Roasted 14oz Berkshire Tomahawk Pork Chop 49

Creamy garlic portobello mushrooms sauce Served with garlic butter tossed vegetables and your choice of potatoes or salad

Chicken Tikka Masala 32

Fragrant basmati rice, side garden salad, Bella naan bread twist

Lemon Parmesan Jumbo Shrimps 44

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

Almond Crusted Wild Salmon Fillet 44

Baked to perfection, served over saffron risotto, leeks lemon crema

Catch of the day market price

Grilled with lemon zest fine herbs and butter sauce

Served with garlic butter tossed vegetables and your choice of potatoes or salad

BELLA
Vista
bar & grill