

Menu a la Carta

Salad & Appetizer

INSALATA DI CESARE / CAESAR SALAD	\$15
Romaine lettuce, croutons, classic Caesar dressing, Parmesan cheese. (*E, M, W, Vg)	
INSALATA DELL' ORTO / GREEN SALAD	\$14
Mixed green salad, Roma tomatoes, shaved carrots, Balsamic glaze N.12 (V)	
INSALATA DI ARUGULA / ARUGULA SALAD	\$15
Arugula salad, hearts of palm, roasted almonds, Parmesan cheese, lemon dressing. (*T, M, Vg)	
BRUSCHETTA TRADIZIONALE	\$15
Toasted bread topped with a mixture of juicy tomatoes, garlic, extra virgin olive oil and arugula. (*W, V)	
LA CAPRESE	\$15
Burrata, sliced tomatoes, extra virgin olive oil, basil. and oregano(*M, Vg)	
FRITTO MISTO AMALFI COAST	\$19
Golden fried calamari and shrimp, spicy marinara sauce. (*M, W, S)	
PEPATA DI COZZE. / MUSSELS APPETIZER	\$18
Sauteed mussels with garlic, fresh peppers and parsley in a lightly spicy tomato broth and toasted bread. (S, W)	
CHARCUTERIE BOARD	\$24
Assortment of cured meats, cheeses and artisanal bread, fruit, spread and nuts. (*M, T, W)	
ZUPPA DEL GIORNO	\$12
Soup of the Day	

Pastas & Main Courses

CAPPELLINI POMODORO E BASILICO	\$17
Angel hair, tomato sauce, garlic, fresh basil leaves. (*W, V)	
PENNE ARRABBIATA	\$19
Light spicy tomato sauce, garlic, fresh parsley. (*W, Vg)	
SPAGHETTI CARBONARA	\$21
Spaghetti, house cured pancetta, creamy egg sauce, Pecorino cheese. (*W, M, E)	
GNOCCHI DI PATATE CON PESTO AL BASILICO / POTATO GNOCCHI WITH BASIL PESTO	\$22
Homemade potato pasta, basil pesto, roasted almonds. (*W, M, E, T)	
LASAGNA DELLA MAMMA / MOM'S LASAGNA	\$24
Traditional homemade lasagna, béchamel sauce, beef ragu, parmesan cheese. (*E, M, W)	
LINGUINE ALLE VONGOLE / LINGUINE WITH CLAMS	\$23
White wine sauce, fresh garlic, Veraci clams, parsley. (*W, S)	
CIOPPINO / SEAFOOD SOUP	\$24
Clams, mussels, shrimp, salmon, garlic, white wine, parsley, in light tomato sauce. (*F, S)	
SPAGHETTI BOLOGNESE	\$24
Spaghetti, slow-cooked traditional beef ragu. (*W, M)	
RIGATONI AMATRICIANA	\$22
Roman pasta with tomato sauce, guanciale, sweet onions, red pepper flakes and Pecorino cheese. (*W, M)	
ORECCHIETTE ALLA MURGIANA	\$24
Home made orecchiette pasta with garlic, italian sausages, cherry tomato and mushroom. (*W, M)	
RAVIOLI DEL GIORNO / RAVIOLI OF THE DAY	\$24
(Ask your server)	

FISH OF THE DAY.. (MP)

Ask your server

MEAT OF THE DAY.. (MP)

Ask your server

La Bella Pizza

MARGHERITA \$15

Mozzarella cheese and tomato sauce, basil. (*M, W. Vg)

DIAVOLA \$18

Mozzarella cheese, tomato sauce, pepperoni salami, infused rosemary. (*M, W)

VEGETARIANA \$18

Mozzarella cheese, zucchini, mushrooms, sweet onions, artichoke, arugula. (*M, W. Vg)

4 STAGIONI \$19

Mozzarella cheese, light tomato sauce, artichoke, black olives, Italian cooked ham, mushrooms. (*M, W)

PUGLIESE \$19

Mozzarella cheese, Italian sausage, cherry tomatoes, arugula, Parmesan cheese. (*M, W)

GIOIOSA \$19

Buffalo mozzarella cheese, pistachio pesto sauce, imported Mortadella. (*M, W, T)

CAPRICCIOSA \$19

Olives, Ham, Artichokes, Capers, Anchovies (*M, W, F)

PARMA \$22

Tomato sauce, Burrata filling, Prosciutto di Parma. (*M, W)

TERRA E MARE / SURF & TURF \$22

Tomato sauce, Mozzarella, Tuna, Onions, Capers. (*M, W, F)

POKER \$22

Tomato sauce, Mozzarella, Pancetta (Italian Bacon), Toasted Breadcrumbs, touch of Balsamic Glaze. (*M, W)

Dolci

TIRAMISÙ \$12

Lady fingers cookies, Espresso, sweet Mascarpone cheese. (*E, M. Vg)

PANNA COTTA \$11.

Vanilla custard, berry sauce (M, F)

CANNOLI \$12

Sweet ricotta cream filling, lemon zest, chocolate chips, chocolate and fruit drizzle (*M, T. Vg)

GELATO \$11

Vanilla, strawberries sauce, whipped cream. (*T, M. Vg)

V Vegan **Vg** Vegetarian

Allergens E - egg; F - fish, M - milk; S - shellfish; T - tree nuts; W - wheat

All dishes prepared in a kitchen that handles other allergens. Contact with other allergens is possible.