



Today's Features

Zuppa Di Giorno

Shrimp Bisque

A rich and velvety bisque crafted with sautéed mirepoix in extra virgin olive oil, deglazed with cognac and white wine, then simmered in a savory tomato broth with succulent prawns. Blended to perfection with cream and elegantly drizzled with heavy cream

\$13

Chicken Meatballs & Vegetable Soup

House-made chicken meatballs paired with a medley of fire-roasted garden vegetables, slow-simmered in a rich and velvety chicken and tomato broth

\$12

Appetizers

Fried Oysters

Premium North Atlantic oysters, lightly coated in crispy panko breading and expertly deep-fried to golden perfection. Served with a refreshing corn, mango, and coleslaw salad, complemented by a side of black garlic aioli

\$18 - *Suggested Wine: Sancerre*

Prosciutto Wrapped Provolone

Baked imported smoked Provolone. Topped with candied walnuts and drizzled with Balsamic reduction. Accompanied with homemade baked crostinis

\$17 - *Suggested Wine: Pinot Noir*

Crab Cakes

Fresh super lump crab meat blended with panko, green onions, bell peppers, and house seasoning. Pan-seared to golden perfection and served over a grilled vegetable couscous salad. Paired with a side of chipotle aioli

\$19 - *Suggested Wine: Chardonnay*

Puff Pastry

House-made, flaky puff pastry generously filled with tender orange zest pork osso bucco, shaved pork, caramelized onions, and gorgonzola cheese. Baked to golden perfection and served with a side of honey. Finished with a delicate touch of micro greens

\$17 - *Suggested Wine: Merlot*

Entrees

Veal Osso Bucco

Tender three-inch Dutch veal, slow-braised to perfection in Pinot Grigio wine and savory chicken broth with a classic mirepoix. Fall-off-the-bone succulence, served over creamy polenta and paired with steamed broccolini

\$58 - *Suggested Wine: Barolo*

Barramundi Filet

Pan-seared barramundi, renowned as Asian sea bass, offering a delicate and flaky texture. Lightly drizzled with luxurious black truffle oil and served alongside roasted potatoes and Brussels sprouts

\$38 - *Suggested Wine: White Burgundy*

Beef Medallions

Tender beef medallions, pan-seared to lock in juicy flavor, then finished with a rich peppercorn sauce infused with thyme and beef broth. Served alongside creamy homemade mashed potatoes and roasted Brussels sprouts

\$42 - *Suggested Wine: Cabernet Sauvignon*

Crab Stuffed Flounder

Filet of wild-caught Canadian flounder, generously stuffed with jumbo lump crab meat, green onions, diced peppers, and preserved lemon. Perfectly baked and drizzled with a velvety beurre blanc sauce. Served with roasted potatoes, and multi-colored sweet mini peppers

\$45 - *Suggested Wine: Vouvray*

Desserts

Homemade Bread Pudding

(Ask about seasonal flavors)

\$12

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Celebrate Valentine's Day & Weekend at Bella Tuscany!

Treat your special someone to an unforgettable evening with our exquisite Italian dishes and romantic ambiance. Reserve your table today!

Join us for a delightful **Sunday Brunch** in **Windermere**, featuring chef-crafted specialties from 10 AM - 2 PM!

Windermere Location

13424 Summerport Village Parkway
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Ocoee Location

1568 Maguire Road
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