



View our **MENU** Online

Chef-Prepared Features



View these **FEATURES** Online

Zuppa Di Giorno

Cream of Butternut Squash

A velvety blend of roasted butternut squash and garden-fresh vegetables, gently simmered and finished with a touch of cream. Drizzled with a delicate house-made balsamic reduction

\$13

Appetizers

Smoked Salmon & Avocado Stack

Delicate layers of thinly sliced smoked salmon and ripe Haas avocado, topped with fresh microgreens and a side of black garlic aioli. Served with our house-made crostini for the perfect crunch

\$18 - *Suggested Wine: Sauvignon Blanc / Suggested Cocktail: French 75*

Lobster-Stuffed Artichoke Bottoms

Tender artichoke bottoms generously filled with sweet Maine lobster meat, topped with a savory herb panko crust, and oven-baked to a golden finish. Drizzled with a touch of balsamic reduction and garnished with fresh microgreens

\$19 - *Suggested Wine: Chardonnay / Suggested Cocktail: Italian Margherita*

Grilled Brie with Peach & Crispy Prosciutto

Creamy French Brie cheese, gently grilled and drizzled with extra virgin olive oil. Topped with sweet honey-caramelized peach and crisped prosciutto, then finished with a delicate balsamic reduction

\$18 - *Suggested Wine: Pinot Noir / Suggested Cocktail: Limoncello Spritz*

Stuffed Portobello Lasagna

A whole herb-roasted Portobello mushroom layered with creamy ricotta and melted mozzarella, topped with a touch of tomato sauce and finished with fresh basil

\$17 - *Suggested Wine: Chianti / Suggested Cocktail: Negroni*

Entrees

Braised Lamb Shank Mrouzia

A fall-off-the-bone 32-ounce New Zealand lamb shank, slowly braised in a rich blend of sweet onions, pearl onions, Moroccan seven spice, Cabernet Sauvignon, and beef broth. Served over creamy homemade mashed potatoes and finished with candied prunes and apricots

\$35 - *Suggested Wine: Cabernet Sauvignon / Suggested Cocktail: Boulevardier*

Pan-Seared Halibut with Hollandaise

Wild-caught Canadian halibut fillet, pan-seared to a delicate golden crisp and finished with a velvety Hollandaise sauce. Served with herb-roasted potatoes and a medley of vibrant, sweet mini peppers

\$40 - *Suggested Wine: Chardonnay / Suggested Cocktail: Amalfi Martini*

Herb-Grilled Duck Breast with Pumpkin Ravioli

Fresh duck breast, marinated overnight in extra virgin olive oil, Herbes de Provence, thyme, and smoked paprika, then perfectly grilled to lock in bold, aromatic flavor. Served over pumpkin-stuffed ravioli, tossed in a silky sage-pumpkin cream sauce. Finished with shaved Parmigiano-Reggiano and microgreens

\$39 - *Suggested Wine: Pinot Noir / Suggested Cocktail: Bella Mule*

Grilled Swordfish with House-Made Chimichurri

Wild-caught Central American swordfish, marinated in extra virgin olive oil, fresh garlic, and lemon, then flame-grilled to perfection. Finished with a vibrant, herbaceous chimichurri and served with golden roasted potatoes and a medley of sweet, multi-colored mini peppers

\$38 - *Suggested Wine: Vermentino / Suggested Cocktail: Italian Manhattan*

Desserts

Be sure to save room! Our servers will present a dessert tray at the end of your meal, showcasing our full selection of sweet treats.

Homemade Bread Pudding, Chocolate Mousse Cake, Tiramisu, Cannoli, Cheesecakes, and much more...

Pair your dessert with an **espresso, cappuccino**, or a glass of **dessert wine** for the perfect finish.

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