



View our **MENU** Online

Chef-Prepared Features



View these **FEATURES** Online

Zuppa Di Giorno

Ham and Corn Chowder

Tender cubed ham, sweet roasted corn, hearty potatoes, and fresh garden vegetables slow-simmered in a savory chicken broth. Finished with a green onion garnish for a touch of freshness

\$13

Appetizers

Grilled Mediterranean Octopus

Tender Spanish octopus, first braised until melt-in-your-mouth tender, then expertly grilled for a rich, smoky finish. Served over a salad of butter beans, sweet corn, grape tomatoes, red onion, and fresh herbs. Drizzled with cilantro aioli

\$20 - *Suggested Wine: Pinot Grigio / Suggested Cocktail: Bella's Homemade Raspberry Lemon Drop*

Prosciutto Wrapped Mozzarella

Fresh Wisconsin mozzarella wrapped in savory prosciutto, Baked then topped with candied walnuts and a balsamic glaze

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

Marinated Mussels Escabeche

Tender mussels poached and marinated in a zesty Spanish escabeche of sherry vinegar, garlic, herbs, and olive oil. Served chilled with toasted crostini

\$18 - *Suggested Wine: Sauvignon Blanc / Suggested Cocktail: Limoncello Spritz*

Summer Watermelon Salad

Fresh watermelon slices paired with a honey whipped Feta cheese. Finished with a drizzle of homemade balsamic reduction and a sprinkle of shaved pistachios for a perfect summer bite

\$17 - *Suggested Wine: Rosé of Provence / Suggested Cocktail: French 75*

Entrees

Veal Valdostana

A tender, bone-in veal chop, lightly breaded and pan-fried until golden and crisp. Topped with creamy béchamel, savory prosciutto, and melted mozzarella, then oven-baked to perfection. Finished with an earthy mushroom Marsala wine sauce and served over capellini pasta

\$49 - *Suggested Wine: Barolo / Suggested Cocktail: Italian Manhattan*

Truffle-Drizzled Barramundi

A delicate barramundi filet (Asian sea bass), pan-seared until golden and flaky, then finished with a drizzle of aromatic black truffle oil. Served with homemade mashed potatoes and roasted Brussels sprouts

\$38 - *Suggested Wine: Chardonnay / Suggested Cocktail: Amalfi Martini*

Butcher's Cut Hanger Steak

Savor the deep, beefy flavor of our tender 12-ounce hanger steak, seasoned with flaky sea salt and grilled to your liking. Served with a vibrant house-made chimichurri, roasted purple potatoes, and Brussels sprouts

\$42 - *Suggested Wine: Malbec / Suggested Cocktail: Old Fashioned*

Lobster Ravioli

Handcrafted ravioli filled with tender lobster, tossed in a luxurious saffron-infused lobster cream sauce with sweet crab meat. Finished with freshly shaved imported Parmigiano-Reggiano

\$45 - *Suggested Wine: Chardonnay / Suggested Cocktail: Bella Mule*

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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