

Chef-Prepared Features

Zuppa Di Giorno

Red Lentil Soup

A Savory Blend of Sautéed Mirepoix in Extra Virgin Olive Oil, Simmered to Perfection in a Flavorful Vegetable Broth with Red Lentils and Aromatic Italian Herbs. Finished with a Drizzle of Extra Virgin Olive Oil

\$13

Appetizers

Eggplant al Forno

Freshly roasted eggplant, layered with a rich, house-made marinara sauce, Italian herbs, and creamy mozzarella cheese. Baked to perfection until golden and bubbling, then finished with a delicate topping of shaved Parmesan cheese

\$17 - Suggested Wine: **Chianti** / Suggested Cocktail: **Italian Margherita**

Smoked Salmon & Avocado Tower

Delicate layers of thinly sliced smoked salmon, sweet mango and rich, ripe Haas avocado. Topped with fresh micro-greens and complemented by a side of black garlic aioli. Served with our house-made crostini

\$19 - Suggested Wine: **Sauvignon Blanc** / Suggested Cocktail: **Aperol Spritz**

Stuffed Roasted Yellow Pepper with Chicken Meatballs

Freshly roasted yellow pepper, stuffed with a savory mix of our house-made chicken meatballs, and a creamy ricotta, mozzarella pesto. Topped with additional mozzarella cheese and baked to golden perfection

\$18 - Suggested Wine: **Pinot Grigio** / Suggested Cocktail: **Negroni**

Baked Shrimp Stuffed with Jumbo Lump Crab

Wild-caught Mexican jumbo shrimp, generously stuffed with a savory blend of jumbo lump crab meat, fresh herbs, and crispy panko. Oven-baked to perfection. Served with a zesty chipotle aioli and paired with a sun-dried tomato pesto couscous salad

\$19 - Suggested Wine: **Vermentino** / Suggested Cocktail: **Vineyard Cosmo**

Entrees

Pan-Seared Beef Medallions

Tender, juicy beef medallions, expertly pan-seared to perfection, then finished with a velvety peppercorn sauce infused with aromatic thyme and rich beef broth. Served alongside creamy, homemade mashed potatoes and roasted multi-colored sweet mini peppers

\$40 - Suggested Wine: **Malbec** / Suggested Cocktail: **Bella Old Fashioned**

Pan-Seared Sea Bass

Wild-caught sea bass, expertly pan-seared to a golden, crispy finish and delicately seasoned for a perfect balance of flavor. Topped with a velvety Hollandaise sauce. Served with a roasted medley of sweet mini peppers and bok choy

\$49 - Suggested Wine: **Chardonnay** / Suggested Cocktail: **Amalfi Lemon Basil Fizz**

Grilled T-Bone Steak

A generous T-Bone steak, perfectly combining the rich, bold flavor of New York Strip with the melt-in-your-mouth tenderness of Filet Mignon. Expertly grilled over an open flame, then topped with a decadent truffle butter confit. Served alongside roasted potatoes and roasted Brussels sprouts

\$50 - Suggested Wine: **Super Tuscan** / Suggested Cocktail: **Italian Manhattan**

Flame-Grilled Swordfish

Wild-caught Central American swordfish, marinated in extra virgin olive oil, fresh garlic, and lemon, then flame-grilled to perfection for a smoky, flavorful finish. Topped with a rich sun-dried tomato butter confit and served alongside roasted potatoes and tender bok choy

\$39 - Suggested Wine: **Chardonnay** / Suggested Cocktail: **Aperol Spritz**

Featured Desserts Include:

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| • Homemade Bread Pudding | • Tiramisu | • Chocolate Mousse Cake |
| • Cheesecakes | • Cannoli | • And More... |

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

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Scan to view our full menu:

