

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

Grilled Lamb T-Bone

Two tender lamb T-bones, seasoned with coriander and herbs, flame-grilled to perfection. Served with a roasted Brussels sprout, potato, and pepper salad. Accompanied by a side of tomato jam

\$18 - Suggested Wine: Chianti / Suggested Cocktail: Italian Manhattan

Blackened Tuna

Wild-caught Costa Rican yellowfin tuna, blackened and pan-seared, then sliced. Served with a sun-dried tomato-pesto couscous salad, accented with teriyaki glaze and a touch of sriracha

\$18 - Suggested Wine: Sauvignon Blanc / Suggested Cocktail: Amalfi Lemon Basil Fizz

Grilled Artichoke

Fresh artichoke marinated with thyme, rosemary, and Italian herbs, flame-grilled to enhance its natural sweetness. Served with red wine vinegar and a creamy Parmesan aioli

\$18 - Suggested Wine: Chardonnay / Suggested Cocktail: Aperol Spritz

Crispy Crab Ravioli

Lump blue crab-stuffed ravioli, lightly breaded and fried to a golden crisp. Served with house-made sweet and sour sauce for a bold, flavorful finish

\$18 - Suggested Wine: Chardonnay / Suggested Cocktail: Vineyard Cosmo

Entrees

New York Strip

14-ounce premium aged Stock Yards New York strip, flame-grilled and seasoned with sea salt to showcase its rich, bold flavor. Finished with Boursin cheese crumbles and served with herb-roasted potatoes and Brussels sprouts

\$45 - Suggested Wine: Super Tuscan / Suggested Cocktail: Bella Old Fashioned

Pan-Seared Grouper

Wild-caught Central American grouper fillet, pan-seared and finished with preserved lemon-infused oil. Served with roasted multi-colored sweet mini peppers and sunburst squash

\$45 - Suggested Wine: Pinot Grigio / Suggested Cocktail: Amalfi Lemon Basil Fizz

Veal Osso Bucco

Tender thick-cut Dutch veal shank, slow-braised in Pinot Grigio and savory chicken broth with classic mirepoix until fall-off-the-bone tender. Served over creamy polenta with steamed broccolini

\$65 - Suggested Wine: Barolo / Suggested Cocktail: Italian Manhattan

Grilled Pompano

Wild-caught Floridian pompano fillet, expertly grilled over an open flame and topped with a sun-dried tomato mascarpone mousse. Served with roasted potatoes and sunburst squash

\$40 - Suggested Wine: Vermentino / Suggested Cocktail: Italian Margherita

Desserts

Featured Desserts Include:

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

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

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