

Bella Vita

Ristorante Italiano



ANTIPASTI FREDDI

(Cold Appetizers)

- Cold Antipasto for Two** \$13
Assorted appetizers consisting of Imported Prosciutto, Salami, Provolone, Fresh Mozzarella, Artichoke Hearts and Olives over a bed of Lettuce, Roasted Peppers and Tomatoes.
- Gamberoni Giganti** \$13
Gulf Shrimp served with our own Cocktail Sauce.
- Seafood Salad** \$13
Consisting of Calamari, Scungilli and Shrimp in an Extra Virgin Olive Oil and Fresh Herbs.

ANTIPASTI CALDI

(Hot Appetizers)

- Hot Antipasto for Two** \$13
Stuffed Eggplant, Clams, Shrimp, Mushrooms, Mussels, Peppers, Olives and Artichoke Hearts topped with Fresh Tomato Sauce.
- Rollettini Di Melanzene** \$9
Eggplant rolled and stuffed with Ricotta Cheese and topped with Tomato Sauce and Melted Mozzarella.
- Funghi Ripieni** \$9
Baked Mushrooms stuffed with Sausage, Onions and Roasted Peppers.
- Vongole Ripiene Oreganata or Casino** \$10
Baked stuffed Clams Oreganata or Casino.
- Mozzarella In Carozza** \$8
Mozzarella between Bread, Egg battered, Breaded and deep fried, served with Tomato Sauce.
- Fried Calamari** \$11
- Mussels Bella Vita** \$11
In a Brandy Roasted Pepper Cream Sauce.
- Mozzarella Sticks** \$7
- Garlic Bread with Cheese** \$4
- Artichoke Heart Francese**  \$9

ZUPPE

(Soup)

- Pasta E Fagioli** \$6
- Stracciatella Alla Romana** \$6
- Soup of the Day** \$6

INSALATE

(Salad)

- Insalata Alla Cesare** \$6
- Insalata D'Arugula** \$6

VEGETALI

(Vegetables)

- Scarola Saltata Aglio E Olio** \$8
Escarole sauteed in Garlic and Oil.
- Broccoli Rabe Aglio E Olio** \$9
Broccoli Rabe sauteed with Olive Oil and Garlic.
- Add Sausage** \$2

PASTA & MACCHERONI

All pasta entrees accompanied with a fresh garden salad.

- Paglia E Fieno** \$17
Fine White and Green Fettucine in a Pink Cream Sauce with Prosciutto, Onions, Peas and Mushrooms.
- Fettucine Alfredo** \$16
- Capellini Con Arugula E Gamberi**  \$19
Capellini, Shrimp and Arugula sauteed with Garlic Olive Oil and Fresh Tomato.
- Pasta Primavera** \$17
Fettucine with Fresh Carrots, Broccoli, Zucchini and Peas in a Light Cream Sauce.
- Eggplant Parmigiana or Rolletini** \$17
Served with Spaghetti.
- Penne Alla Vodka** \$17
- Linguine Alle Vongole** \$18
Linguine with Red or White Clam Sauce.
- Spaghetti Puttanesca** \$15
Spaghetti with Black Olives in a Fresh Tomato and Basil Sauce.
- Stuffed Shells, Cheese Ravioli, Lasagne, or Manicotti** \$16

FRUTTI DI MARE

(Seafood)

All seafood entrees accompanied with a fresh garden salad or side of pasta.

- Shrimp Scampi or Shrimp Francese** \$21
- Shrimp Marinara or Fra Diavolo** \$20
Sauteed in Garlic with Fresh Tomato Sauce (Hot or Sweet), served on a bed of Linguine.
- Broiled Seafood Combination** \$25
Lobster, Shrimp, Flounder, Mussels and Clams Oreganato.
- Zuppe De Pesce** \$27
Lobster Tail, Shrimp, Scungilli, Calamari, Clams and Mussels in a Red Sauce on a bed of Linguine.
- Capellini Malafemmina** \$22
Lobster Tail, Shrimp and Clams sauteed with Mushrooms, Fresh Tomato, Garlic and White Wine over Capellini.
- Broiled Lobster Tail** \$29
Two 6 oz. Tails broiled to perfection.
- Fusilli Bella Vita** \$23
Fusilli Pasta in a Vodka Sauce with Mushrooms, Lobster and Shrimp.
- Flounder Livornese** \$21
Sauteed Onions, Capers, Olives and Fresh Tomato Sauce.
- Tilapia Marechiara** \$22
Grilled in a Light Clam Broth with a touch of Tomato.

POLLI

(Chicken)

All chicken entrees accompanied with a fresh garden salad or side of pasta.

- Chicken Francese or Chicken Marsala** \$18
- Chicken Scarpiello** \$19
Chicken Breast sauteed with Garlic, Mushrooms and Sausage in a Light Brown Sauce.
- Chicken Parmigiana** \$18
Chicken Cutlet breaded and topped with Mozzarella Cheese and Tomato Sauce.
- Chicken Marco Polo** \$19
Pencil Point Pasta with Chicken Tenders, Broccoli, Pignoli Nuts and Sundried Tomatoes sauteed in a White Wine and Garlic Sauce.
- Chicken Murphy** \$18
Chicken Tenders sauteed with Onions, Mushrooms, Sweet Peppers and Potatoes in a White Wine Sauce.
- Chicken Con Arugula** \$19
Grilled Chicken Breast over a bed of Tri-Color Salad with Chopped Fresh Tomatoes and Onions.

VITELLO

(Veal)


All veal entrees accompanied with a fresh garden salad or side of pasta.

- Veal Francese or Veal Marsala** \$20
- Veal Saltimbocca**  \$20
Veal Medallions sauteed in White Wine, topped with Prosciutto and Mozzarella over a bed of Spinach.
- Veal Rossini**  \$20
Veal Medallions topped with Prosciutto, Mozzarella and Tomatoes in a Light Tomato Sauce.
- Veal Sorrentino** \$20
Veal Medallions Topped with Prosciutto, Eggplant and Mozzarella in a Marsala Wine Sauce.
- Veal and Shrimp Francese** \$22
- Vitello Alla Patrizio** \$20
Scaloppine of Veal topped with Chopped Fresh Tomato, Onion and Fresh Arugula.
- Veal Parmigiana** \$19

MANZO

(Beef)

All beef entrees accompanied with a fresh garden salad or side of pasta.

- Steak Vesuvio**  \$27
New York Strip stuffed with Broccoli and Mozzarella Cheese in a Brown Demi-Glaze Sauce.
- Surf and Turf** *Market Price*
Filet Mignon and Lobster Tail.

 **Chef's Choice!**