

Dinner Menu

Antipasti

Antipasto Classico

A classic appetizer platter of prosciutto, salami, capicola, roasted red peppers, fresh mozzarella, bruschetta tomatoes, kalamata olives, provolone & garlic crostini ~ 13.99

Polpette Mozzarella

Homemade meatballs topped with mozzarella ~ 7.99

Carpaccio Bella Vita

Beef tenderloin sliced thin and arranged with capers, onions, cracked black pepper and kosher salt. Finished with balsamic glaze and extra virgin olive oil ~ 13.99

Pane Granchio

Italian bread layered with a spicy crabmeat mixture and a blend of cheeses ~ 9.99

Bruschetta alla Bella

Garlic bread topped with fresh mozzarella, tomatoes marinated in olive oil, garlic, balsamic and basil ~ 8.99

Tonno di Ahi

Sesame crusted ahi tuna seared and drizzled with a ginger soy glaze ~ 15.99

Asiago con Carciofo

A delightful blend of artichokes, sun-dried tomatoes and asiago cheese served with garlic crostini ~ 10.99

Lobster Mac & Cheese

Our version of macaroni and cheese with lobster and fontina cheese baked over bow tie pasta and drizzled with truffle oil ~ 13.99

Calamari Fritti

Lightly battered and fried calamari, served with garlic aoli and tomato sauce ~ 10.99

Mozzarella Fritti

Fresh mozzarella wedges breaded, deep-fried golden brown and served with our famous marinara sauce ~ 7.99

Gamberi alla Marinara

Large chilled jumbo shrimp served on ice with our spicy cocktail sauce ~ 13.99

Margherita Flatbread

Fresh mozzarella, vine-ripened tomatoes and fresh basil drizzled with aged balsamic ~ 8.99

Champagne Risotto

Portabella mushroom and asparagus risotto sautéed in a champagne cream ~ 8.99

Mozzarella Garlic Bread

Italian bread brushed with garlic butter and topped with Mozzarella cheese and baked to a golden brown ~ 4.99

Insalata

Insalata Mediterraneo

Our version of chopped salad includes feta cheese, red onions, kalamata olives, cucumbers, sliced salami, shrimp, diced pancetta, banana peppers, roasted red peppers and pinenuts tossed in our house dressing ~ 14.99

Insalata di Pollo E Bruschetta

Romaine and iceberg lettuce with marinated chicken and bruschetta tomatoes in a creamy Parmesan dressing with garlic crostini ~ 11.99

Mozzarella Caprese

A refreshing salad of vine ripened tomatoes, fresh mozzarella and capers drizzled with extra-virgin olive oil, balsamic glaze, fresh basil ~ 9.99

Insalata Caesare

A classic combination of romaine, homemade croutons, Parmesan cheese and our own dressing ~ 6.99

Insalata di Spinachi

Our version of spinach salad with pancetta, pinenuts, Gorgonzola cheese and eggs tossed in a creamy Parmesan dressing ~ 9.99

Ahi Tuna

Seared spicy Ahi Tuna over a bed of mixed baby greens. Tossed in a balsamic vinaigrette and topped with mango salsa ~ 13.99

Italian Wedge

A crisp wedge of iceberg lettuce topped with crumbled bleu cheese, candied pinenuts, bruschetta tomatoes and pancetta (bacon) served with our balsamic dressing ~ 8.99

Insalata di Casa

Mixed greens with tomatoes, red onion and cucumber ~ 4

Enhance your salad with the addition of shrimp ~ 4.99 or chicken ~ 3.99

Zuppa

Zuppa de Giorno

Homemade soup made fresh daily by Mama

Cup ~ 3 Bowl ~ 5

Pizza El Forno

Our pizzas are made with a house made thin crust and baked in our wood-fired brick oven for that traditional taste of Italy
Also available house made stone ground wheat crust

The Michelangelo 10"

Create your own Masterpiece with four traditional toppings ~12.99

The Michelangelo 14"

The larger version of you masterpiece with four traditional toppings 16.99

Alla Primavera 10"

Spinach, artichokes, roasted red peppers, mushrooms and banana peppers with marinara sauce and mozzarella cheese ~ 13.99

Molto Carne 10"

A variety of Italian meats such as sausage, prosciutto, pepperoni, genoa salami and sopressata on marinara sauce with mozzarella and fontina ~ 14.99

Quatro Formaggios 10"

A delicious blend of four cheeses: mozzarella, provolone, fontina and Parmesan with marinara sauce ~ 9.99

Pepperoni Classico

Sliced pepperoni, marinara and shredded mozzarella cheese ~ 10.99

Panini

Panini are complemented with fries

Tuscan Ribeye

Seasoned and grilled Angus ribeye, topped with sautéed peppers, mushrooms, onions and melted provolone cheese. Served on a toasted baguette ~ 13.99

Avocado Chicken Club

Grilled chicken breast with avocado, bacon, tomato, melted Colby Jack cheese and a Dijon mayonnaise ~ 11.99

Chicken Parmigiana

Italian breaded chicken breast fried and topped with provolone cheese and marinara sauce on a baguette ~ 9.99

Meatball Slider

Housemade meatballs topped with banana peppers, mozzarella cheese and pomodoro sauce ~ 8.99

Dinner Menu

Pasta All pastas include choice of soup or house salad

Linguini con Frutti di Mare

Clams, shrimp, scallops and mussels sautéed in extra virgin olive oil with mushrooms, roasted red peppers, onion, garlic, fresh basil, Sauvignon Blanc and whole butter ~23.99

Ravioli Aragosta

Indulge in lobster stuffed ravioli sautéed in a basil cream and topped with more lobster ~ 19.99

Parpadelle Polpette (meatballs)

Homemade meatballs tossed with fresh wide ribbon Pasta in a tomato Basil sauce ~ 13.99

Farfalle Quattro Formaggio

Bowtie pasta tossed in a cream sauce with fontina, mozzarella, Parmesan and asiago cheeses ~ 13.99

Ravioli Pomodoro

Spinach and ricotta cheese stuffed ravioli tossed in a basil tomato sauce ~ 11.99

Tortellini Michelangelo

Cheese stuffed tortellini tossed with pancetta, onions and mushrooms in a creamy marinara sauce ~ 15.99

Fettuccine Bolognese

Our house made meat sauce ~ 13.99

Garlic Cream Fettuccine

Tossed in a garlic and cream sauce with Parmesan cheese ~ 12.99

Wheat pasta available for substitution on any dish

Enhance your pasta dish with the addition of shrimp ~4.99 or chicken ~ 3.99

Fettuccine alla Mariarosa

A wonderful dish of shrimp and blue crabmeat in a flavorful, creamy tomato sauce served over fettuccine ~ 18.99

Linguini al Vodka

A spicy marinara cream sauce with diced chicken, sweet onions and baby spinach ~ 14.99

Penne Rustica

A hearty sauce of Italian sausage, red peppers and vidalia onions topped with fontina cheese, then baked ~ 14.99

Lasagna al Forno

Pasta sheets layered with our bolognese meat sauce, bechamel, ricotta and mozzarella cheeses ~ 15.99

Ravioli con Pollo

Spinach and cheese ravioli layered with grilled chicken, mushrooms and sun-dried tomatoes tossed in a light cream sauce ~ 15.99

Penne Mediterranean

Spinach, tomato, pinenuts, kalamata olives, olive oil and feta cheese ~ 14.99

Penne Marinara

Tomatoes sautéed in olive oil, garlic and oregano ~ 11.99

Farfalle Primavera

Fresh cut vegetables sautéed in a olive oil and garlic tossed with Parmesan and bowtie pasta ~ 11.99

Specialita Includes choice of soup or house salad

Vitello Ala Bella Vita

Veal scallopini sautéed in a Brandy sauce with Porcini and cremini mushrooms baked with Fontina ~22.99

Vitello al Marsala

As classic as it gets! Veal medallions sautéed with mushrooms and Marsala wine ~ 21.99

Pollo Marsala

Enjoy this classic dish of chicken breast sautéed with mushrooms and Marsala wine ~ 18.99

Pollo al Parmigiana

Italian breaded chicken, fried and topped with marinara sauce and melted mozzarella ~ 17.99

Taste Of Bella Vita

Sample three of our signature dishes Lasagna, Spinach Ravioli and Romano Crusted Chicken ~ 16.99

Alla Grillia All steaks are served with garlic mashed, broccoli and choice of soup or house salad

All steaks are **Certified Angus Beef**

Filet Mignon

Certified ANGUS eight-ounce center cut ~29.99

Ribeye

Twelve-ounce Certified Angus at its best ~24.99

Vitello al Lemone

An Italian classic. Veal scallopini sautéed with lemon, capers and Sauvignon Blanc ~ 21.99

Pollo alla Romano

Chicken breast crusted with herbs, Romano and Parmesan cheeses. Sautéed and served over fettuccine ~ 17.99

Pollo alla Piccata

Chicken breast enhanced with a lemon, caper and white wine sauce ~ 17.99

Eggplant Parmigiana

Sliced eggplant, breaded and fried then topped with marinara sauce and mozzarella cheese ~ 12.99

Pork Tenderloin

Spicy rubbed pork tenderloin seared and served with a brandy apricot sauce and roasted red potatoes ~ 17.99

Toscana Strip

Fourteen-ounce Certified Angus New York strip seared and topped with a garlic butter sauce ~ 31.99

Try your steak, Oscar style ~ 6.99 or Scampi style ~ 5.99

Oceano Includes choice of soup or house salad

Blackened Tilapia

Seared Cajun tilapia topped with a lemon butter garlic and served over vegetable risotto ~ 15.99

Scallops Risotto

Jumbo Sea Scallops seared and topped with basil cream served with a mushroom and asparagus risotto ~ 25.99

Misto alla Bella Vita

A wonderful assortment of fresh seafood -- cajun scallops, romano crusted crab scampi, ahi tuna, a crab cake & salmon finished with garlic butter ~ 31.99

Pesce Del Giorno

Ask your server for Today's Fresh Feature

Salmone Grillia

Herb crusted grilled salmon served over asparagus with lemon dill sauce ~ 21.99

Romano Crusted Scampi

Large prawns stuffed with seasoned blue crab over capellini and lemon cream sauce ~ 25.99

Peppercorn Crusted Ahi Tuna

Seared Ahi Tuna with garlic mashed potatoes and asparagus, finished with aged balsamic glaze and lemon infusion ~ 28.99

Sides

Garlic Mashed Potatoes \$4 Sauteed Broccoli \$5 Grilled Asparagus \$6 Herb Redskin Potatoes \$5 Penne Pomodora \$4 Fettuccine Alfredo \$5