

Dinner

Antipasto

Cheesy Ciabatta Garlic Bread

Fresh baked ciabatta bread brushed with garlic butter and melted mozzarella \$9.25

Italian Nachos

Rice chips smothered with creamy pepper-jack cheese, tomatoes, black olives, pepperoncini, green onions, and roasted peppers \$10.75
Brisket \$12.75 Chicken \$13.50 Shrimp \$14.50

Vodka Meatballs

Six beef meatballs sautéed with marinara & cream then deglazed with vodka. Served with grilled bread \$9.00

Lobster Augratin

Cheesy baked lobster dip accompanied by freshly baked flatbread \$11.50

Artichoke Dip

Rich and creamy artichoke dip baked with mozzarella, served with grilled ciabatta or rice chips \$10.75

Calamari Gremolata

Tender calamari, lightly breaded in seasoned flour and fried, tossed in a citrus gremolata and served with a roasted garlic aioli \$10

Stuffed Mushroom Caps

Baked with mozzarella and served with cabernet marinara
Shrimp and sausage \$10 Crab \$11 Lobster \$12

Bread Sticks

Mozzarella stuffed bread sticks brushed with garlic and parmesan, served with marinara \$9.50

Maryland Crab Cake

Succulent crab cakes on smoked red pepper sauce with pineapple chimchurri \$11

Homemade Beer Battered Mushrooms

Fresh button mushrooms beer battered daily! Served with a pepperjack cheese sauce \$8.75

Zuppa & Insalata

Cream of chicken wild rice cup \$3.50 or bowl \$5.50 **Zuppa di Giorno (soup of the day)** cup \$3.50 or bowl \$5.50

Add a slice of garlic bread for \$1.50 Add an individual cheesestuffed breadstick for \$2.50

Add grilled chicken, salmon or garlic shrimp to any salad for \$4.50

Grilled Tuna Nicoise

Mixed greens tossed in our lemony vinaigrette with green beans, sliced egg, roasted potatoes, capers, black olives, tomatoes and red onion
Sm. \$8.50 Lg. \$16

Smoked Salmon Insalata

Mixed greens tossed with cranberries, mandarin oranges, almonds and smoked salmon with a honey citrus vinaigrette (some bones are possible)
Sm. \$7 Lg. \$13.50

Sicilian Mahi Mahi

Grilled Mahi Mahi on top of spring greens, tossed in a roasted garlic vinaigrette over sweet potato fries, with diced roma tomatoes and feta cheese
Sm. \$9.25 Lg. \$18

Greek Insalata

Mixed greens served with roma tomatoes, black olives, pepperoncini peppers, red onion, cucumbers & feta, tossed in our lemony vinaigrette
Sm. \$6.50 Lg. \$12

Crispy Chicken Insalata

Crispy breaded white meat chicken tossed with smoked bacon, roma tomatoes, hard boiled eggs and cheddar jack cheese in our creamy parmesan dressing with romaine
Sm. \$7 Lg. \$13.50 (Substitute grilled chicken for \$2.00)

Pizza, Flatbreads & Calzones

The very best and fresh hand tossed pizza and calzones

Margherita Pizza

Hand tossed crust brushed with olive oil and garlic, topped with mozzarella, sliced tomatoes and fresh basil \$13.50

Quatro Carne Pizza

Pepperoni, Italian sausage, Canadian bacon, and smoked bacon on Bello's tomato sauce with aged mozzarella \$14

Greek Sicilian Pizza

Hand tossed crust with our sweet chili garlic sauce, mozzarella, smoked bacon, grilled chicken, fresh oregano, red onion and feta cheese \$14

Pesto Gouda Flatbread

Herb flatbread with basil pesto, smoked gouda, candied walnuts, baby spinach, raisins and gorgonzola cheese with a honey balsamic drizzle \$13.50

Spicy Cajun Chicken Flatbread

Herbed flatbread with a Cajun cream, mozzarella, cajun grilled chicken, italian sausage crumble, roasted peppers and black olives \$13.75

Hawaiian Pesto Calzone

Canadian bacon, pineapple and pesto with aged mozzarella \$13

Fungi Calzone

Italian sausage, wild mushroom blend with red onion, tomato sauce and aged mozzarella \$13.50

Philly Cheesesteak Calzone

Sliced smoked prime rib with roasted peppers, red onions and garlic, alfredo sauce and aged mozzarella \$14

Build Your Own Pizza, Flatbread or Calzone

We'll take care of the sauce and cheese for just \$10 and \$1 each additional topping

Toppings: pepperoni, sausage, mushrooms, onion, peppers, olives, bacon, cheese, artichokes, spinach, Canadian bacon, pineapple, shrimp Sauces: tomato, pesto, alfredo, bbq.



Pasta

Add a slice of garlic bread \$1.50 or a mozzarella stuffed breadstick for \$2.50

Add a small caesar or garden salad for \$4.50 Substitute gluten free pasta for \$1

Lobster & Crab Cannelloni Alla Vodka

Lobster and crab stuffed cannelloni with a creamy vodka tomato sauce and melted smoked provolone \$18

Cucina LaVello (The kitchen sink)

Pepperoni, hot italian sausage, smoked ham, asparagus, red onion and fresh garlic, tossed with penne and a smoked red pepper alfredo \$16

Champagne Chicken

Sundried tomatoes and wild mushrooms sautéed in fresh garlic, deglazed with champagne and cream over pan fried chicken on top of angel hair pasta \$16.50

Spaghetti & Meatballs

The Classic! Al dente spaghetti smothered with Bello's sweet basil tomato sauce and Bello's savory meatballs \$12.50

Beef Stroganoff Fettuccine

Slow roast prime rib sautéed with fresh garlic, red onions and mushrooms, deglazed with mushroom stock, fortified with sour cream and alfredo then tossed with fettuccine \$15

Boom Boom Pow (Spicy)

Smoked bacon and asparagus sautéed in fresh garlic with red pepper flakes, deglazed with alfredo, tossed with linguine and Pow!
Topped with crispy chicken breast and melted mozzarella \$16

Penne Mare-Monte (Spicy)

Grilled chicken sautéed with shrimp, roasted peppers, onions & fresh garlic in our alfredo sauce with a dusting of cayenne pepper over penne pasta \$17

Bayou Rigatoni (Spicy)

Langostino lobster sautéed with garlic, green onion, tomato, smoked gouda and pepper jack cheeses, in a cayenne pepper alfredo sauce, tossed with rigatoni \$16.50

Chicken Parmigiana

Deep fried breaded chicken smothered with pomodoro sauce over fettuccine with melted mozzarella \$17

Lobster Mac & Cheese

Slipper tail lobster meat sautéed with bacon and green onions in a creamy cheddar alfredo tossed with penne and topped with toasted bread crumbs \$18

Chicken Scallopini

Pan fried chicken over angel hair pasta smothered with bacon and tomato cream sauce \$16.50

Crispy Chicken Milanese

Crispy fried chicken breast smothered with mozzarella and baked with fettuccine in a lemon alfredo sauce \$17

Tuscan Rigatoni

Italian sausage sautéed with roasted peppers and red onions, tossed with rigatoni and Bello's robust cabernet tomato sauce and topped with fresh herbed goat cheese \$15.50

Scampi Linguine

Your choice of langostino lobster or shrimp sautéed with garlic, basil, tomatoes, shallots, lemon juice & white wine, finished with cream & tossed with linguine \$17

Manicotti Palermo

Sauteed italian sausage with shrimp, fresh garlic and oregano, finished with a pepper jack alfredo over a cheese-stuffed manicotti \$15.50

Butternut Squash Ravioli & Lobster

Lobster meat sautéed with fresh sage in butter and tossed with butternut squash filled ravioli and cream \$17.50

* Fettuccine Alfredo *

Fettuccine cooked al dente and tossed in our creamy alfredo sauce, garnished with parmesan & parsley \$13.50

* Wild Mushroom Pancetta *

Pancetta bacon sautéed with crimini, shiitake, oyster, button & portabello mushrooms in garlic & butter, tossed with fettuccine in alfredo sauce \$16

* Smoked Gouda Penne *

Roasted walnuts sauteed with fresh garlic, deglazed with white wine, tossed with penne and a smoked gouda alfredo. Garnished with diced tomatoes \$14

* Linguine di Bosco *

Asparagus sautéed with wild mushrooms and smoked bacon in Bello's creamy alfredo, then tossed with linguine and parmesan \$16

* Your choice of pollo (sautéed chicken) \$2.00, or gambero (sautéed shrimp) \$3.00 *

Piatto Piano - Dinner Plate & Risottos

Entrées served with choice of garlic three cheese mashed, fire roasted Yukon potatoes, smoked red pepper risotto, mushroom risotto or sweet potato fries and chef's choice of vegetable.
Add a small caesar or garden salad for \$4.50

* Blackened Ribeye

12oz. hand cut Ribeye seasoned with blackening spices, grilled & topped with Bello's goat cheese butter \$25

* Amaretto Salmon

Salmon fillet smothered in apples and wild mushrooms sautéed in amaretto liquor \$15.50

Prosciutto Wrapped Mahi

Mahi Mahi basted with pesto, wrapped in prosciutto and roasted. Topped with a smoked brisket hash on sweet potato risotto with garlic seared spinach \$18.50

Osso Buco

Braised pork shank, fork tender, served over three cheese mashed with our French onion glaze and crispy fried onions \$19

Bacon Wrapped Sirloin

Petite sirloin bacon wrapped and grilled, served on mushroom risotto with a smoky tomato ragout, crispy fried onions and gorgonzola \$18.50

Chicken Marsala Risotto

Pan fried chicken on mushroom risotto over spring greens tossed in a honey balsamic vinegar smothered with mushrooms and red onions, sautéed in sweet marsala, finished with cream \$17

Blackened Yellow Fin Tuna

Blackened tuna served on smoked red pepper risotto with spring greens in a honey balsamic vinaigrette \$17