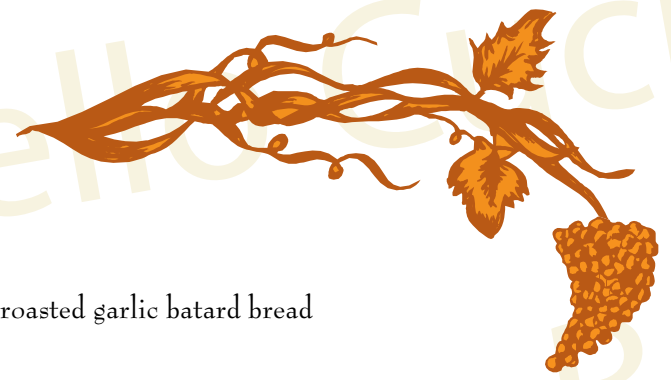


Dinner



Antipasto

Avocado Bruschetta with Fresh Mozzarella

Roma tomatoes, garlic, avocado, basil, red onion and capers mixed with olive oil on a roasted garlic batard bread with fresh mozzarella, and a balsamic reduction \$9.75

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 \$9.25

Lobster Au gratin

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 \$10.50

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 chimichurri \$11

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 cheese stuffed breadstick for \$2.50

Spinaci Insalata

Fresh spinach tossed with sliced strawberries, hickory smoked bacon, red onions and candied walnuts in a buttermilk poppyseed dressing Sm. \$6.75 Lg. \$12.50

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

Mirtillo Rosso Insalata

Fresh romaine tossed with toasted almonds, dried cranberries and gorgonzola cheese in a buttermilk poppyseed dressing Sm. \$6.75 Lg. \$12.50

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

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 \$15

Pesto Gouda Flatbread

Herb flatbread with basil pesto, smoked gouda, candied walnuts, baby spinach, raisins and gorgonzola cheese with a honey balsamic drizzle \$14

Spicy Cajun Chicken Flatbread

Herbed flatbread with a Cajun cream, mozzarella, cajun grilled chicken, italian sausage crumble, roasted peppers and black olives \$14.50

Avocado BLT Flatbread

Flatbread with tomato sauce, mozzarella, and smoked bacon topped with shredded lettuce, mayo, diced roma tomatoes, avocado and parmesan \$13.50

Fungi Calzone

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

Pepperone Calzone

Pepperoni, aged mozzarella, bella's tomato sauce \$13.50

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 \$2.50

Italian Sausage and Spinach Cannelloni Pomodoro

Pasta rolled with italian sausage, fresh spinach, garlic, mozzarella, parmesan and ricotta, smothered with pomodoro sauce and more mozzarella \$16.00

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 \$16.50

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

Shrimp and Scallops with Ginger Alfredo

Bay scallops and shrimp sauteed with fresh ginger, garlic and baby spinach, deglazed with white wine, finished with alfredo, tossed with linguine \$17

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 \$17.50

Manicotti Palermo

Sauteed italian sausage with shrimp, fresh garlic and oregano, finished with a pepper jack alfredo over a cheese-stuffed manicotti \$16.50

Butternut Squash Ravioli & Lobster

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

* Bruschetta Linguine

Tomato, basil, red onion and capers sauteed in fresh garlic with smoked bacon, deglazed with white wine and tossed with linguine \$15

* Angel Hair Carbonara

Pancetta sauteed with fresh garlic, black olives and green onions, tossed with angel hair pasta in an egg-yolk fortified alfredo \$16

* Broccoli Misto

Broccoli and sundried tomatoes sauteed in olive oil, garlic and fresh basil, deglazed with white wine, tossed with rigatoni and parmesan \$14

* Fettuccine Alfredo *

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

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

Piatto Piano - Dinner Plate & Risottos

Add a small caesar or garden salad for \$4.50 No substitutions, please.

Blackened Ribeye & Shrimp Alfredo

12oz. hand cut Ribeye seasoned with blackening spices, grilled & topped with Bello's goat cheese butter and a side of shrimp alfredo and chef's vegetables \$27

Salmon Picatta

Grilled salmon smothered with a lemon caper picatta sauce over goat cheese mashed potatoes and seared baby spinach \$16

Potato Chip Crusted Mahi Mahi Primavera

Potato chip crusted Mahi on risotto primavera (spring vegetables) with an apricot bechamel and tumeric oil \$18.50

Osso Buco

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

Petite Firecracker Sirloin

Served on a shrimp, three-cheese and baby spinach risotto with a sriracha ranch and crispy fried onions \$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

Rosemary Citrus Sesame Seared Tuna

Sesame seared tuna on parmesan risotto in a rosemary soy citrus broth \$17