



OUR MENU IS DESIGNED FOR OUR GUESTS TO TRY A VARIETY OF DISHES TO PASS AROUND THE TABLE AND SHARE. **ENJOY!**

STARTERS

GARLIC BREAD	Garlic butter, parmesan cheese, Italian parsley	10
MEATBALLS	Marinara sauce, house ricotta, basil	13
CRISPY FRESH MOZZARELLA	Red sauce, fresh basil pesto	14
CRISPY BRUSSELS SPROUTS	Balsamic glaze, pecorino	15
CAPRESE SALAD	Marinated heirloom tomatoes, mozzarella, basil pesto, balsamic	15
SAUSAGE & PEPPERS	Italian sausage, red and Hungarian pepper, onion, lemon ricotta	13
SICILIAN SAGANAKI	Flaming kasseri cheese, Truffle oil, brandy, lemon, artisan bread, Sicilian herbs	16

SOUPS & SALADS

		SMALL	LARGE
MINISTRONE	San Marzano tomatoes, cannellini beans, spring vegetables, swiss chard, pastini, parmesan, basil		12
ARUGULA SALAD	Roasted tomatoes, goat cheese, pickled onions, limoncello vinaigrette	9	16
CAESAR SALAD	Chopped romaine, anchovy breadcrumbs, pecorino, Caesar vinaigrette	9	16
ANTIPASTO SALAD	Artichoke, salami, mozzarella, red pepper, pepperoncini, radicchio, roasted garlic vinaigrette	12	20

*Ask your server about menu items that are raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, sesame, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus; however, our kitchen is not completely gluten free.

BELLA'S FLATBREAD

Made from scratch daily!

MARGHERITA	Fresh mozzarella, sweet tomato sauce, torn basil	15
QUATTRO FORMAGGIO	Alfredo, fresh mozzarella, provolone, fontina, feta, rosemary	16
SAUSAGE & PEPPERS	Italian sausage, peppers, onions, marinara, house ricotta	17
OLD SCHOOL PEPPERONI	House blend mozzarella, pepperoni, Hungarian peppers	18

PASTA

Made fresh daily! ADD Crispy or Grilled Chicken \$8 - Gluten free pasta ADD Small \$3/ Large \$6

	SMALL	LARGE
ANGEL HAIR MARINARA ADD Meatballs \$4 Each Marinara, fresh basil	15	27
ALFREDO Fettuccine, parmesan garlic cream sauce, fresh herbs	16	29
CHEESE RAVIOLI Marinara, ricotta and parmesan filling, fresh basil	17	30
LEMON SPAGHETTI ADD Gulf Shrimp \$2 Each Lemon and mascarpone cream, fresh basil, crispy capers	19	34
RIGATONI SPICY VODKA San Marzano tomatoes, chili, cream	19	34
SPAGHETTI & MEATBALLS House red sauce	19	34
CARBONARA Bucatini, black pepper cream sauce, guanciale, peas, roasted cipollini onions, egg yolk	20	35
WILD MUSHROOM GNOCCHI Hand cut ricotta gnocchi, cream sauce, wild mushrooms	22	39
NONNA'S GENOVESE Grass fed beef shank, sweet onion, tomatoes, parmesan	23	41
GNOCCHI BOLOGNESE House made gnocchi, red wine braised beef shank, red sauce, pecorino, fresh herbs	25	43
SEAFOOD BUCATINI Salmon, shrimp, calamari, romesco sauce, mixed veggie, fresh herbs	27	45

SPECIALTIES

CHICKEN LIMONCELLO	Crispy herb crust, arugula, pecorino, pickled red onion, lemon herb vinaigrette	21
SALMON	Pan seared, garlic cream sauce, Bella broccoli, charred lemon, fresh herbs	28
BEEF TENDERLOIN MEDALLIONS	Sun-dried tomatoes, roasted cipollini, Chianti cream sauce	34
HALIBUT	Oven roasted, spiced tomato, fennel and lemon consomme, fried leeks, basil pesto	45

SPECIALTIES WITH PASTA

ALL INCLUDE ANGEL HAIR PASTA

EGGPLANT PARM	Red sauce, fresh mozzarella, basil pesto	19
CHICKEN PARM	Marinara, whole milk mozzarella	22

SIDES

TRUFFLE FRIES	Handcut, truffle oil, parmesan, fresh herbs, Add Garlic Aioli \$2	7
TUSCAN TWICE BAKED POTATO	Rosemary, bruschetta, parmesan, basil, pecorino, fresh herbs	7
SIDE OF FETTUCCINE	Marinara or parmesan garlic cream sauce	8
BELLA BROCCOLI	Roasted garlic, tomato, lemon, parmesan, herbs	8
SAUTEED SHRIMP	Scampi style, garlic, white wine, lemon cream sauce	10

DESSERT

ITALIAN GELATO	Choice of chocolate, spumoni or seasonal. with pizzelle cookie	6
LIMONCELLO CRÈME BRULEE	Madagascar vanilla bean, blueberry compote	10
TIRAMISU	Espresso soaked lady fingers, mascarpone, Amaretto	12
MOM'S FAMOUS CARROT CAKE	Served warm, cream cheese icing frosted to order	12

CAFE

ILLY® ITALIAN ESPRESSO	Imported from Italy	5
CAPPUCCINO	Illy® espresso, steamed milk	6

LIMONCELLO

ENJOY BEFORE, DURING OR AFTER

Takes 2 months to make. All made in house.

LIMONCELLO	8
CREAMY LIMONCELLO	8

COCKTAILS

DEAR BELLA 16

White Blossom Valentine Vodka, Blueberry, Lemon, Mint

MILAN MOJITO 14

Captain Morgan White Rum, Mint, Lime, Simple Syrup, Aperol, Prosecco

TOASTED ALMOND COCKTAIL 15

Disaronno Amaretto, Strawberries, Lemon, Simple Syrup, Egg White

LIMONCELLO COCKTAILS

AMALFI SPRITZ 15

Housemade Limoncello, Prosecco

LIMONCELLO MARTINI 17

Housemade Limoncello, Zim's Vodka, Lemon, Simple Syrup

STRAWBERRY FIELDS 17

Valentine Liberator Gin, Strawberries, Lavender, Honey

ROSEMARY MAPLE SOUR 15

Bulleit Bourbon, Rosemary infused Maple Syrup, Lemon

SOPHIA LOREN 16

Illy® Espresso, Absolut Vanila, butterscotch, Chocolat Liqueur

GIUSEPPE'S MARG 17

Luna Azul, Housemade Cinnamon Agave, Lime

SPIRIT FREE

THE REFRESH 10

Seedlip Spice 94, Brown Sugar Simple, Lime

STRAWBERRY LAVENDER DELIGHT 8

Strawberry-Lavender Syrup, Lemon, Ginger Beer

RASPBERRY NO-JITO 8

Raspberry Coulis, Fresh Mint, Soda

BOTTLED BEERS

- Labatt N/A 5
- Coors Light 6
- Peroni Italian Lager 7
- Bell's 'Two-Hearted' IPA 7
- Menabrea Ambrata Lager 8
- Cheboygan Brewing's Blood Orange Honey 7
- Bravazzi Hard Italian Soda 8

100% ITALIAN WINE



COLOR	CATEGORY	BODY	PAIRING	REGION	WINERY/WINE	4oz.	6oz.	750ML
White Sparkling	Prosecco	Light	Cheese, All Meats	Veneto	Ruggeri Prosecco	12 Flute		50
White	Sauvignon Blanc	Light	Seafood, Salad, Chicken	Trentino	Dipinti Sauvignon Blanc 2024	12	16	65
White	Moscato	Light	Chicken, Fish, Dessert	Piedmont	Saracco Moscato 2024			50
Pink	Rose	Light	Chicken, Pork, Fish	Valdadige	Il Casato Rose 2024	11	15	55
White	Vermentino	Light	Chicken, Seafood	Sardinia	Surrau Vermentino 2023			60
White Sparkling	Prosecco	Light	Cheese, All Meats	Veneto	Ruggeri 'Giustino B.' Prosecco 2020			75
White	Chardonnay	Medium	Chicken, Fish, Salad	Puglia	12 E Mezzo Chardonnay 2023	13	18	70
White	Garganega	Medium	Shellfish, Fish	Soave	Farina Soave Classico 2022 DOC	12	16	65
White	Verdicchio	Medium	Seafood, Salad, Chicken	Marche	Colleleva Verdicchio 2023			68
White	Pinot Grigio	Full	Chicken, Fish	Abruzzo	Zaccagnini Pinot Grigio 2024	12	16	65
Red	Pinot Noir	Light	Pasta, Chicken, Pork	Venezie	Due Torri Pinot Noir 2022	11	15	55
Red	Syrah	Medium	Pasta, Pork, Beef	Sicily	Sallier de la Tour Syrah 2021			58
Red	Sangiovese/Chianti	Medium	Beef, Roasted Meats, Aged Cheeses	Tuscany	Villa Puccini Chianti 2021	11	14	55
Red	Ripasso	Medium	Pasta, Chicken, Seafood	Veneto	Villabella Ripasso 2020			60
Red	Sangiovese	Medium	Pasta, Grilled Meats	Tuscany	Donna Laura Sangiovese "Ali" 2023	12	16	65
Red	Red Blend	Medium	Pasta, Cheese, Meats	Italy	Tinazzi Opera Red Blend 2021			60
Red	Montepulciano	Medium	Beef, Pork, Pasta	Abruzzo	Marramiero Montepulciano 2022	13	18	70
Red	Supertuscan (Sangiovese, Cabernet Sauvignon, Merlot)	Medium	Beef, Pork	Tuscany	Tolaini Al Passo Toscana 2021	13	18	70
Red	Barbera	Medium	Grilled Meats, Aged Cheeses	Piedmont	Vietti Barbera 2022			72
Red	Chiavennesca	Medium-Full	Pasta, Cured Meats	Lombardy	Scerse Essenza Chiavenna 2018			95
Red	Primitivo	Full	Seafood, Roasted Meats, Chicken	Puglia	Varvaglione Papale Primitivo 2021			75
Red	Sangiovese	Full	Roasted Meats, Red Sauce	Brunello	Donnatella Brunello Di Montalcino 2020			70
Red	Cabernet Blend	Full	Lamb, Beef	Tuscany	Tolaini Valdisanti 2021			88
Red	Sangiovese	Full	Pasta, Grilled Meats	Umbria	Fongoli Montefalco Rosso 2019			85
Red	Nebbiolo	Full	Red Meats, Red Sauce	Barolo	Scavino Ravera Nebbiolo 2016			110
Red	Amarone	Full	Grilled Meats, Red Sauce	Veneto	Brigaldara Amarone Valpolicella 2018			135