



BELLA CUCINA

SEAFOOD • PASTA • PIZZA

Antipasto Appetizers

Granchino di Bella Cucina Baked Crab Casserole

A zesty casserole made from lump crabmeat and served with toasted bread roll 9

Calamari Fritti Fried Calamari

Lightly breaded calamari served with spicy marinara sauce 8

Cozze Mussels

Prepared with either white wine & mushrooms or tomato sauce, red pepper & basil 9

Gamberi di Granchio Farcise Crab-Stuffed Shrimp

Jumbo Shrimp baked with delicious crab stuffing 9

Pizza Margherita Small Pizza

Thin-shell crust pizza topped with mozzarella, red sauce, tomatoes & fresh basil 8

Mozzarella e Pomodoro Mozzarella and Tomatoes

Homegrown style tomatoes topped with fresh mozzarella, olive oil and fresh basil 8

Antipasto Piatto Antipasto Plate

Genoa salami, provolone, tomatoes, roasted red peppers, black olives, artichoke hearts, pepperoncini, celery, capers, red onions & fresh romaine for two 12

Minestra e Insalata Soups & Salads

Tortellini en Brodo Tortellini Broth Soup

Delicious broth with a delicate, cheese filled pasta and tender chunks of chicken 6

Insalata della Casa Dinner Salad

Fresh mixed greens, tomatoes, red onion & black olives 6

Insalata Cesare Caesar Salad

Classic Caesar with romaine lettuce, seasoned croutons & a traditional Caesar dressing 7

Insalata della Grecia Greek Salad

Romaine, Tomatoes, Onions, Black Olives, Roasted Red Peppers, Pepperoncini, and Feta 7

Insalata dello Chef Chef Salad

Fresh Iceberg/Romaine Blend topped with Ham, Turkey, Onions, Tomatoes, Black Olives, Carrots, Boiled Egg & Cheddar Cheese 9

Add to any Salad Grilled: Chicken 4 Shrimp 5 Salmon 6

Voglia Cravings

Cravings are smaller portions of some of our featured dishes for you to try as you like

Spaghetti Meatballs 8

Spaghetti Carbonara 8

Penne ala Vodka 8

Ravioli - Cheese 8

Penne Bolognese 8

Linguine Alfredo 7

Add Grilled Chicken 2

Add Grilled Shrimp 3

Eggplant Parm with Linguine 7

Shrimp Scampi 10

Linguine Vongole 10

Crab Cake over Spring Mix 9

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Pasta

Pasta Dishes 14

Spaghetti con Polpette Spaghetti and Meatballs

A family recipe for meatballs that has been handed down for generations. Served with spaghetti

Suggested Wine: Cecchi Sangiovese

Spaghetti a Carbonara Spaghetti Carbonara

Tossed in an egg-batter cream sauce with crispy pancetta and Romano cheese

Suggested Wine: Falesco Vitiano

Lasagna

Baked with layers of pasta, sausage, beef, mozzarella, ricotta and pecorino Romano cheeses

Suggested Wine: Tiziano Chianti

Ravioli

Creamy ricotta cheese filled. Ask your server for today's special preparation Priced Daily

Suggested Wine: Cecchi Sangiovese

Penne alla Vodka

Pink vodka sauce with green peas and pancetta for a subtle smoky flavor

Suggested Wine: Marchesi Maria Barbera

Penne Bolognese Penne with Meat Sauce

Tubular pasta served with the traditional meat sauce from the city of Bologna

Suggested Wine: Falesco Vitiano

Linguini Alfredo Linguini with Alfredo Sauce

Creamy alfredo sauce served with linguini. Add Grilled Chicken 4 Add Grilled Shrimp 5

Suggested Wine: Marchesi Maria Barbera

Melanzane Parmigiano Eggplant Parmesan

Delicately breaded eggplant baked with our marinara sauce and mozzarella

Suggested Wine: Centine

Carne Meat

Pollo Chicken 17 Vitello Veal 22

Francese

Lightly sautéed in a lemon egg batter

Suggested Wine: Chardonnay

Marsala

With mushrooms in a wine sauce with a touch of cream

Suggested Wine: Marchesi Maria Barbera

Parmigiano

Delicately breaded and baked with our marinara sauce and mozzarella

Suggested Wine: Palazzo Della Torre

Piccata

Sautéed in a white wine sauce with lemon and capers

Suggested Wine: L'Ardi Dolcetto

Toscana

Chicken breast sautéed with mushrooms & spinach in a roasted garlic cream sauce 19

Suggested Wine: L'Ardi Dolcetto

Bistecca

12oz Grilled Tender Ribeye served with Potatoes & Vegetable 23

Pesce Fish

Frutti di Mare Piccante Spicy Red Seafood

Sautéed clams, mussels and shrimp in a spicy red sauce served over linguine 20

Suggested Wine: Falesco Vitiano

Tortina di Granchio Crab Cakes

An Italian flare to this simple dish. Two cakes with a blend of crab, pancetta, and peppers. Served with risotto & vegetables 18

Suggested Wine: Sauvignon Blanc

Gamberi Scampi Shrimp Scampi

Fresh shrimp marinated in wine, olive oil & garlic. Tossed with linguini & sprinkled with parsley 19

Suggested Wine: Maculan Pino & Toi

Linguini e Vongole Linguini with Whole Clams

Your choice of white sauce with Fresh Local Clams steamed in olive oil, parsley and garlic or red sauce made from fresh ground tomatoes, olive oil, spices and herbs with a touch of red pepper 19

Suggested Wine: Zenato Pinot Grigio

Pesce del Giorno Fish of the Day

Fresh Catch of the Day. Best market selections...Priced Daily

Contorni Sides

Pasta del Giorno 3

Vegetables 3

Potatoes/Starch 3

Meatballs 4

Mild Italian Sausage 4

Grilled Chicken 4

Grilled Shrimp 5

Kids Menu

For Kids 10 & Under

Mozzarella Sticks 5

Yummy

Poco Pizza 5

Thin crust mini cheese pizza

Chicken Tenders 5

Served with chips and applesauce

Spaghetti & Meatball 5

A sloppy face favorite!

Cheezy Fries 5

Dolce Desserts

Cannoli

Sweet Cream filled shells - An Italian Favorite!

Tiramisu

Delicate layers of amaretto soaked lady fingers and mascarpone cheese

New York Cheesecake

A classic treat

Many other specialty cakes and pies available

Cordials

Amaretto

Bailey's

Drambuie

Frangelico

Galiano

Godiva Chocolate

Grand Marnier

Grappa

Limoncello

St. Remy Napoleon Brandy

Sambuca

Hot Beverages

Espresso

Cappuccino

Coffee

Hot Tea

All full entrées served with a side salad. Carne and Pollo entrées served with your choice of pasta marinara or garden vegetables with a starch. Substitute Caesar salad for \$2 additional. Substitute marinara for other sauce additional \$1.75

Split entrees additional \$4

For parties of seven (7) or more, an 18% gratuity will be added to your check.

We will be happy to accommodate your dietary needs-please ask your wait staff.

Bella Cocktails

Martini Specials - 8

Cucina Cosmo

Absolut Vodka, Cointreau, Splash of Cranberry

Lemon Drop

Absolut Citron flavored with Sweet & Sour Mix, Lemon/Lime Soda and Lime Juice in a Sugar-Rimmed Glass

Apple Jack Martini

Jack Daniels, Sour Apple Pucker, Splash of Cranberry & Sour mix

Sour Apple Martini

Absolut Vodka, Sour Apple Pucker & a Splash of Sour mix

Ruby Slipper

Southern Comfort, Amaretto, Splash of fresh Lime Juice & Sprite

Southern Peach

Absolut Vodka, Peach Schnapps with a Splash of Orange Juice

Southport Slinger

Absolut Mandarin, Gran Marnier, Splash of Sour mix & Sprite

Chocolate Martini

Absolut Vanilla, Godiva Dark Chocolate Liqueur, Kahlua, Baileys, Crème de Cacao & a Splash of Cream

Espresso Tini

Absolut Vanilla, Godiva Dark Chocolate Liqueur, Kahlua, Baileys, Crème de Cacao & a Splash of Cream with a Shot of Espresso

House Specials - 8

Bella Beach Blast

Light Rum, Dark Rum, Sweet & Sour, Cranberry Juice with a Splash of Orange Juice

Oak Island Iced Tea

Well Vodka, Gin, Rum, Tequila & Triple Sec with Cranberry Juice and a Splash of Sprite

Tuscan Sunset

Tequila, Frangelico, Amaretto, Sweet & Sour, with splashes of Sprite & Orange Juice in a Sugar-Rimmed Glass



Hand Tossed NY Style Pizza

	MED (14")	XL (18")
Cheese	10	14
Margherita	11	15
<i>Fresh Basil & Tomato</i>		
Primavera	12	17
<i>All Veggies: Spinach, Tomato, Onions, Mushrooms, Black Olives, Green Peppers, Banana Peppers</i>		
Soprano	12	17
<i>Spicy Pizza Sauce covered in Italian Sausage & Jalapeno Peppers</i>		
Hawaiian	12	17
<i>Covered in Sliced Ham & loaded with Hawaiian Pineapple</i>		
American	13	18
<i>Ground Beef, Real Bacon with Mozzarella & Cheddar Cheese</i>		
Roma	14	19
<i>Meat Eater's Favorite. Loaded with Italian Sausage, Pepperoni, Sliced Meatballs, Genoa Salami</i>		
Vittoria	14	19
<i>A Classic Pie with Sliced Tomatoes, Italian Sausage, dollops of creamy Ricotta & Garlic</i>		
Bella (Supreme)	16	22
<i>Pepperoni, Sausage, Ham, Onions, Tomato, Mushroom, Green Peppers, Black Olives, Banana Peppers</i>		

Special Sauce Pizza

Bianco	12	17
<i>The Classic White Pie - Creamy Ricotta with Garlic & Parsley with Mozzarella Cheese</i>		
Venetian	12	17
<i>Olive Oil base topped with Mozzarella, Sliced Tomatoes, Spinach & Garlic</i>		
Greek Chicken	15	21
<i>Basil Pesto Base, Grilled Chicken, Black Olives, Roasted Red Peppers, Tomatoes, Spinach, with Feta & Mozzarella Cheeses</i>		

Calzones

Ricotta Cheese & Mozzarella with Fillings

House Calzone 8

Mushroom and Spinach

Three-Cheese Calzone 7

Filled with Ricotta, Mozzarella & Romano

Create Your Own Calzone 7

Choose any pizza topping - 75¢ each filling

Stromboli

Pizza Sauce & Mozzarella with Fillings

House Stromboli 8

Stuffed with Pepperoni & Italian Sausage

Margherita Stromboli 8

Filled with Tomatoes & Basil

Create Your Own Stromboli 7

Choose any pizza topping - 75¢ each filling

Philly Cheese Turnover 8

Grilled Beef, Sautéed Onions, Mushrooms & Green Peppers w/ Creamy Cheese

Toppings

ADD \$1.25 MED or \$1.75 XL PER TOPPING PER PIZZA

Pepperoni • Italian Sausage • Sliced Meatballs • Sliced Ham • Mushrooms • Ground Beef • Real Bacon
Black Olives • Onion • Garlic • Pineapple • Tomatoes • Banana Peppers • Bell Peppers • Jalapeno Peppers • Spinach

ADD \$1.75 MED or \$2.50 XL PER SPECIALITY TOPPING

Anchovies • Artichokes • Grilled Chicken • Extra Cheese • Feta • Basil

Chicken Wings

One Dozen Wings with Celery and Dipping Sauce

Buffalo (Mild, Medium & Hot) 7

Italian 7

Lightly breaded and served with Marinara Dipping Sauce

Zesty Orange 7

Barbeque 7

Pterodactyl 8

BBQ Sauce & Bacon Bits with a touch of Hot Sauce

Lemon Pepper 7

Drinks

Wines by the Glass

Bianco White

Sycamore Lane Chardonnay 6

Clos Du Bois Chardonnay 7

Placido Pinot Grigio 6

Santa Rita 120 Sauvignon Blanc 6

J.Lohr Riesling 6

Mumm Sparkling Brut 8

Sycamore Lane White Zinfandel 6

Rossa Red

Sycamore Lane Cabernet Sauvignon 6

Sawbuck Cabernet Sauvignon 7

Stella Merlot 6

Fat Cat Pinot Noir 7

Placido Chianti 6

Banfi Centine 6

Beer

Draught

Bass Ale

Fat Tire Amber Ale

Longboard Lager

Rj Rockers Belbringer Strong Ale

Stella Artois

Yuengling Lager

Bottles

Domestic: 3

Bud

Bud Light

Coors Light

Mich Ultra

Miller Lite

Thursdays \$2 domestics!

Special: 3.5

Red Stripe

Yuengling Porter

Premium: 4

Becks NA

Corona

Corona Light

Heineken

Peroni

Wines by the Bottle

Sparkling Wines

1. Zonin Prosecco Brut, Veneto 22

2. Moët & Chandon Imperial, Champagne 50

Bianco White (Italian)

3. Ruffino Chardonnay, Tuscany 22

4. Ruffino Orvieto, Umbria 25

5. Zenato Pinot Grigio, Veneto 28

6. Maculan Pino & Toi, Veneto 28

Bianco White (Other)

7. Buehler White Zinfandel, California 18

8. Kenwood Yulupa Chardonnay, California 20

9. Santa Ema Sauvignon Blanc, Chile 20

10. J. Lohr Bay Mist Riesling, California 20

11. Clos Du Bois Chardonnay, California 26

Rossa Red (Italian)

12. Cecchi Sangiovese, Tuscany 20

13. Marchesi Maraia Barbera Monferrato, Piedmont 22

14. Falesco Vitiano Rosso, Umbria 24

15. Banfi Centine, Tuscany 24

16. L'Ardi Dolcetto D'Acqui, Piedmont 28

17. Tiziano Chianti Riserva, Tuscany 32

18. Allegrini Palazzo Della Torre, Veneto 42

19. Tommasi Ripassa Valpolicella, Veneto 50

Rossa Red (Other)

20. Canvas Merlot, California 18

21. Sawbuck Cabernet Sauvignon, California 24

22. Rosenblum Syrah Vintners Cuvee, California 26

23. Dyed in the Wool Pinot Noir, New Zealand 28

Dolce Vino (Dessert Wines)

24. Marco Negri Moscato D'asti, Piedmont (.375ml) 21

25. J. Triggs Icewine, Canada (.187ml) 36

26. Warres Ruby Port, Portugal (per serving) 6

27. Warres Tawny Port, Portugal (per serving) 6

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