

Vino Della Casa House Wines

WINES BY THE GLASS

Bianco White

CHARDONNAY Sycamore Lane	6
CHARDONNAY Clos du Bois	7
PINOT GRIGIO Placido	6
SAUVIGNON BLANC Santa Rita 120	6
RIESLING J. Lohr	6
SPARKLING BRUT Mumm	8
WHITE ZINFANDEL Sycamore Lane	6

Rossa Red

CABERNET SAUVIGNON Sycamore Lane	6
CABERNET SAUVIGNON Sawbuck	7
MERLOT Stella	6
PINOT NOIR Fat Cat	7
BARBERA Araldica	7
CHIANTI Placido	6
BLEND Banfi Centine	6

WINES BY THE BOTTLE

Sparkling Wines

1. Zonin Prosecco Brut, Veneto 22
Delicate, with lemon and light floral and mineral character. Medium fizz, with a clean, fresh finish.
2. Moët & Chandon Imperial, Champagne 50
Aromas of flowers and hazelnuts. Soft, with a fruit finish.

Bianco (Italia)

3. Ruffino Chardonnay, Tuscany 24
Fresh and complex with delicate flowery aromas.
4. Zenato Pinot Grigio, Veneto 28
One of the finest Pinot Grigios from Tuscany. Outstanding.
5. Maculan Pino & Toi, Veneto 28
Crisp and clean with plenty of fruit.

Bianco (Other)

6. Buehler White Zinfandel, California 18
Ripe fruit translates to flavors of wild berries & strawberries.
7. J. Lohr Bay Mist Riesling, California 20
Aromas of peach with stone fruit and mineral flavors that are easygoing and lively.
8. Matchbook Chardonnay, California 20
Beautiful tropical fruit flavors and a bright, crisp finish.
9. Clos Du Bois Chardonnay, California 26
A fresh, lightly oaked Chardonnay with tasty mango, pineapple and banana fruits dominating the palate.
10. Santa Rita 120 Sauvignon Blanc, Chile 20
Fruity and floral with a pleasant acidity that intensifies the wine's freshness and smooth, lingering finish.

Rossa (Italia)

11. Cecchi Sangiovese, Tuscany 20
A delicate, softer style of the Sangiovese grape.
12. Falesco Vitiano Rosso, Umbria 24
A little more taste of the grape than Chianti; rated 90 by wine spectator.

13. Banfi Centine, Tuscany 26
A blend of Sangiovese, Cabernet Sauvignon and Merlot.
14. L'Ardi Dolcetto D'Acqui, Piedmont 28
Loaded with plum and berry fruit, backed by hints of apple blossom on the nose.
15. Araldica Barbera, Piedmont 28
Flavors of candied fruit, oak, berries and spice with intense finish. An enjoyable wine with outstanding value.
16. Tiziano Chianti Riserva, Tuscany 32
Smooth and lingering with a fruit finish. 100% Sangiovese.
17. Botromagno Primitivo, Puglia 34
Better known as Zinfandel. With ripe dark cherries and earthiness, this wine offers notable complexity.
18. Allegrini Palazzo Della Torre, Veneto 42
Smooth, but intense with depth; goes with any meat pasta, mussels or clams with a red sauce.
19. Tommasi Ripassa Valpolicella, Veneto 50
Rich aromas of blackberry jam, currant, chocolate linger on the palate.

Rossa (Other)

20. Canvas Merlot, California 18
Subtle toasty spice combined with rich, ripe tannins.
21. Sawbuck Cabernet Sauvignon, California 24
Soft in the palate with layers of berries, cocoa, spice and silky tannins.
22. Rosenblum Syrah Vintners Cuvee, California 26
Incredible depth and layers of black fruit, smoke, lavender, and a silky touch of vanilla bean at the finish.
23. Fat Cat Pinot Noir, California 28
Aromas and flavors of juicy red cherries with a gentle silkiness and fine finish.

Dolce Vino (Dessert Wines)

- Robert Mondavi Moscato D'oro, Napa, CA (.375ml) 24
Beautifully balanced, rich and concentrated honeyed fruit flavors are enlivened with fresh acidity.
- Warres Ruby Port, Portugal (per serving) 8
- Warres Tawny Port, Portugal (per serving) 8

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 9

Cozze Mussels

Prepared with either white wine & mushrooms or tomato sauce, red pepper & basil 10

Gamberi di Granchio Farcise Crab-Stuffed Shrimp

Jumbo Shrimp baked with delicious crab stuffing 10

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

All full entrées served with a side salad or soup. Substitute Caesar salad \$2

Zuppa del Giorno Soup of the Day

Ask about our featured soup of the day 6

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 fresh romaine lettuce, seasoned croutons & grated Romano cheese 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

Insalata Piccolo Side Salad

Fresh mixed greens, tomatoes, red onion & black olives 2.5

Cesare Piccolo Side Caesar Salad

Classic Caesar with fresh romaine lettuce, seasoned croutons & grated Romano cheese 4

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

Pesce Fish

Frutti di Mare Piccante Spicy Red Seafood Combination

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

Delicious shrimp sautéed 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 served with risotto and vegetable. Best market selections...Priced Daily

Carne Meat

Pollo Chicken 17

Vitello Veal 22

Chicken and Veal Entrées served with pasta & sauce or vegetable & starch

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: Araldica 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 Tuscan Chicken

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

Suggested Wine: L'Ardi Dolcetto

Bistecca

12oz Tender Ribeye grilled and served with potatoes & vegetable 23

Suggested Wine: Sawbuck Cabernet

Pasta

Spaghetti con Polpette Spaghetti and Meatballs

A family recipe for meatballs that has been handed down for generations. Served with spaghetti 14

Suggested Wine: Cecchi Sangiovese

Spaghetti a Carbonara Spaghetti Carbonara

Tossed in an egg-batter cream sauce with crispy pancetta and Romano cheese 14

Suggested Wine: Falesco Vitiano

Lasagna

Baked with layers of pasta, sausage, beef, mozzarella, ricotta and pecorino Romano cheeses 14

Suggested Wine: Tiziano Chianti

Cheese Ravioli

Simple ravioli filled with creamy ricotta cheese 14

Suggested Wine: Cecchi Sangiovese

Ravioli Special

Ask your server for today's special preparation

Penne alla Vodka

Pink vodka sauce with green peas and pancetta for a subtle smoky flavor 14

Suggested Wine: Araldica Barbera

Penne Bolognese Penne with Meat Sauce

Tubular pasta served with the traditional meat sauce from the city of Bologna 14

Suggested Wine: Falesco Vitiano

Linguini Alfredo Linguini with Alfredo Sauce

Linguini pasta tossed in a delicious sauce made with cheeses, cream and mild seasonings 14

Add Baked Chicken 4 Add Sautéed Shrimp 5

Suggested Wine: Araldica Barbera

Melanzane Parmigiano Eggplant Parmesan

Delicately breaded eggplant baked with our marinara sauce and mozzarella 14

Suggested Wine: Centine

Voglio Cravings

Cravings are smaller portions of some of our featured dishes

Spaghetti Meatballs 9

Penna ala Vodka 9

Ravioli - Cheese 9

Crab Cake over Spring Mix 9

Eggplant Parmesan with Linguine 9

Linguine Alfredo 8 (Add Baked Chicken 2 Add Sautéed Shrimp 3)

Spaghetti Carbonara 9

Shrimp Scampi 10

Linguine Vongole 11

Penne Bolognese 9

Substitute other sauce for marinara for \$1.75. Split entrées \$4.
For parties of seven (7) or more, an 18% gratuity may be added to your check.
We will be happy to accommodate your dietary needs-please ask your wait staff.

Hand Tossed NY Style Pizza

	Medium (14")	X-Large (18")
Formaggio Cheese	10	14
Margherita Fresh Basil and Tomato	12	17
Primavera Veggie Spinach, Tomato, Onion, Mushrooms, Black Olives, Green Peppers, Banana Peppers	12	17
Soprano Spicy Pizza Sauce covered in Italian Sausage & Jalapeno Peppers	12	17
Hawaiian Covered in Sliced Ham and loaded with Hawaiian Pineapple	12	17
American Ground Beef, Real Bacon with Mozzarella & Cheddar Cheese	13	18
Vittoria A Classic Pie with Sliced Tomatoes, Italian Sausage, dollops of creamy Ricotta & Garlic	14	19
Roma Meat Eater's Favorite. Loaded with Italian Sausage, Pepperoni, Sliced Meatballs, Genoa Salami	15	20
Bella (Supreme) Pepperoni, Sausage, Ham, Onions, Tomato, Mushrooms, Green Peppers, Black Olives, Banana Peppers	16	22

Special Sauce Pizza

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

Poco (Personal) Pizza 6

Choose up to Three Toppings. Add 75¢ Each

Calzone & Stromboli

Our Calzone is a Cheese Turnover filled with Ricotta, Mozzarella & Fillings

House Calzone	8
Stuffed with Mushroom and Spinach	
Three-Cheese Calzone	8
Create Your Own Calzone	7
Choose up to Four Fillings.	Add 75¢ Each

Our Stromboli is Pizza Crust Rolled with Pizza Sauce, Mozzarella & Fillings

House Stromboli	8
Stuffed with Pepperoni & Italian Sausage	
Margherita Stromboli	8
Filled with Tomatoes and Basil	
Create Your Own Stromboli	7
Choose up to Four Fillings.	Add 75¢ Each

Philly Cheese Turnover 8

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

Toppings / Fillings

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

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

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

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

Chicken Wings

Ten Jumbo Wings with Celery and Dipping Sauce

Buffalo (Mild, Medium or Hot) 7 **Barbeque** 7 **Lemon Pepper** 7

Contorni Sides

All side orders must accompany an entrée dish or entrée salad

Pasta del Giorno 3

Vegetables 3

Potatoes/Starch 3

Grilled Shrimp 5

Meatballs 4

Mild Italian Sausage 4

Grilled Chicken 4

Kid's

For Kids 10 & Under

Mozzarella Sticks 5

Yummy

Poco Pizza 6

Thin crust mini cheese pizza

Chicken Tenders 5

Served with chips and applesauce

Spaghetti & Meatball 6

A sloppy face favorite!

Cheesy Fries 5

Dolce Desserts

Cannoli 6

Three sweet cream filled shells - An Italian favorite!

Tiramisu 6

Delicate layers of amaretto soaked lady fingers and mascarpone cheese

New York Cheese Cake 5

A classic treat

Italian Bread Pudding 6

A warm dessert with a hint of bourbon and pecans drizzled with butterscotch sauce

Brownies 2.5 **Ala Mode** 1

Made with Ghirardelli White Chocolate Chips

Many other specialty cakes and pies available daily

Cordials

Amaretto

Bailey's

Drambuie

Frangelico

Galiano

Godiva Chocolate

Grand Marnier

Grappa

Limoncello

St. Remy

Napoleon Brandy

Sambuca

Hot Beverages

Coffee 2

Hot Tea 2

Espresso 3.5

Cappuccino 4

Irish Coffee 7

All Hot Beverages are available Decaffeinated

Cocktails

Martini Specials - 8

Cucina Cosmo

Absolut Vodka, Cointreau, Splash of Cranberry

Lemon Drop

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

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, Grand Marnier, Splash of Sour Mix and 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 Ice 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 and Orange Juice in a Sugar-Rimmed Glass

Beer

Draught

Yuengling Lager 2.75

Fat Tire Amber Ale 3.5

Stella Artois 3.75

Ask about our Seasonal Beers!

Bottles

Bud 3

Bud Light 3

Coors Light 3

Mich Ultra 3

Miller Lite 3

Red Stripe 3.5

Blue Moon 3.75

Yuengling Porter 3.75

Beck's N/A 4

Corona 4

Corona Light 4

Heineken 4

Peroni 4

Soft Drinks

Fountain Drinks & Tea (free refills) 2

Coke

Sprite

Mr. Pibb

Sun Drop

Diet Coke

Ginger Ale

Hi-C Lemonade

Sweet & Unsweet Tea

Energy Drink 2.25

Bottle Root Beer 2.25

Bottle Orange Cream 2.25

Bottle Black Cherry 2.25

Shirley Temple 2.5 (refill .50)

Non-A Pina Colada 4

Non-A Strawberry Daiquiri 4