



BELLA CUCINA

SEAFOOD • PASTA • PIZZA

Bella Cucina is a family owned and operated restaurant established in 2004. Many of our recipes have been handed down from the DeMeo family for generations - including Grandma Fanny's (Felicia) favorites.

Our focus is Tuscan style cooking - basic recipes using the freshest available ingredients from local markets including produce, seafood and shellfish. Our chefs use these ingredients in all of our regular menu items and also to create exciting daily specials.

In addition to the efforts produced in the kitchen, our wait-staff is dedicated to ensure that your dining experience is both satisfying and enjoyable.

Whether you have our renowned hand-tossed pizza or an entrée special, it is our commitment that each visit with us will be such that your return is assured.

Antipasto Appetizers

Granchino di Bella Cucina Baked Crab Casserole

A zesty casserole with crabmeat, cheeses and peppers served with toasted bread roll 9

Calamari Fritti Fried Calamari

Lightly breaded calamari served with spicy marinara sauce 10

Cozze Mussels

Sautéed mussels prepared with your choice of a white wine mushroom sauce or tomato-based seafood broth 10

Vongole Clams

Sautéed clams prepared with your choice of a white wine mushroom sauce or tomato-based seafood broth 10

Pizza Margherita Small Pizza

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

Mozzarella e Pomodoro Mozzarella and Tomatoes

Homegrown style tomatoes topped with fresh mozzarella & basil then drizzled with olive oil 8

Antipasto Piatto Antipasto Plate

Genoa salami, capicola, provolone, tomatoes, roasted red peppers, black olives, artichoke hearts, pepperoncini, celery, capers, red onions & fresh romaine for two 15

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 8

Tortellini en Brodo Tortellini Broth Soup

Delicious broth with a delicate, cheese filled pasta and tender chunks of chicken 7

Insalata Piccolo Side Salad

Fresh mixed greens, tomatoes, red onion & black olives 3

Insalata della Casa House Salad

Fresh mixed greens, tomatoes, red onion & black olives 7

Insalata Cesare Caesar Salad

Classic Caesar with fresh romaine lettuce, seasoned croutons & grated Romano cheese 7

Cesare Piccolo Side Caesar Salad

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

Insalata della Grecia Greek Salad

Romaine, tomatoes, onions, black olives, roasted red peppers, pepperoncini and feta 8

Insalata dello Chef Chef Salad

Fresh romaine topped with ham, turkey, onions, tomatoes, black olives, carrots, boiled egg & cheddar cheese 9

Insalata Italiano Italian Salad

Fresh romaine, tomatoes, onions, black olives, roasted red peppers, pepperoncini with rolled ham, Genoa salami, pepperoni & provolone cheese 10.5

Add to any Salad - Grilled: Chicken 4 Shrimp 7

Pesce Fish

Frutti di Mare Piccante Spicy Red Seafood Combination

Sautéed clams, mussels, shrimp and calamari in a spicy red sauce served over linguine 24

Suggested Wine: Falesco Vitiano

Tortina di Granchio Crab Cakes

Lightly seared super lump crab served with roasted red pepper aioli sauce 23

Suggested Wine: Sauvignon Blanc

Gamberi Scampi Shrimp Scampi

Delicious fresh shrimp sautéed in wine, olive oil & garlic. Tossed with linguini & sprinkled with parsley 22

Suggested Wine: Maculan Pino & Toi

Gamberi Toscana Tuscan Shrimp

Sautéed fresh shrimp with mushrooms, roasted red peppers & spinach in a roasted garlic cream sauce 23

Suggested Wine: Acacia Chardonnay

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 22

Suggested Wine: Vinter's Reserve Pinot Gris or Falesco Vitiano

Pesce del Giorno Fish of the Day

Fresh Catch of the Day prepared exquisitely by our chef with accompaniments. Best market selections...Priced Daily

Carne Meat

Pollo Chicken 19

Vitello Veal 24

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

Francese

Lightly sautéed in a delicate lemon egg batter

Suggested Wine: Acacia Chardonnay

Marsala

A savory Marsala wine reduction sauce with sautéed mushrooms

Suggested Wine: Feudi Zinfadel

Parmigiano

Delicately breaded and baked with our marinara sauce and mozzarella - a classic

Suggested Wine: Illuminati Montepulciano

Piccata

Lightly sautéed in a white wine reduction sauce with lemon and capers

Suggested Wine: Maculan Pino & Toi

Toscana Tuscan Chicken

Specially prepared Chicken breast sautéed with mushrooms, roasted red peppers & spinach in a roasted garlic cream sauce 22

Suggested Wine: Pinot Noir

Pasta

We offer Gluten-Free and Wheat Pasta as a Dietary alternative for most entrées

Spaghetti con Polpette Spaghetti and Meatballs

Spaghetti served with our family recipe for meatballs that has been handed down for generations - none better 16

Suggested Wine: Cecchi Sangiovese

Spaghetti a Carbonara

Tossed in an egg-batter cream sauce with crispy pancetta and Pecorino Romano cheese 16

Suggested Wine: Banfi Centine

Lasagna

Grandma Demeo's specialty - Baked with layers of pasta, sausage, beef, mozzarella, ricotta and Romano cheeses 17

Suggested Wine: Tiziano Chianti

Cheese Ravioli

Ravioli filled with a delightful blend of parmesan and creamy ricotta cheeses 16

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 16

Suggested Wine: Illuminati Riparosso

Penne Bolognese

Tubular pasta served with the traditional meat sauce from the city of Bologna 16

Suggested Wine: Piccini Chianti

Tortellini Bolognese

Cheese-filled pasta rings topped with the traditional meat sauce from the city of Bologna 17

Suggested Wine: Falesco Vitiano

Linguini Alfredo

Linguini pasta tossed in a delicious sauce made with cheeses, cream and mild seasonings 16

Add Baked Chicken 4 Add Sautéed Shrimp 6

Suggested Wine: Pinot Grigio or Chianti

Melanzane Parmigiano Eggplant Parmesan

Delicately breaded fresh eggplant baked with our marinara sauce and mozzarella 16

Suggested Wine: Centine

Voglio Cravings

Cravings are smaller portions of some of our featured dishes

Spaghetti Meatballs 9

Penne ala Vodka 9

Ravioli - Cheese 9

Crab Cake with Vegetables 13

Eggplant Parmesan with Linguini 9

Linguine Alfredo 9 **Chicken Alfredo 12** **Shrimp Alfredo 14**

Spaghetti Carbonara 9

Shrimp Scampi 12

Linguine with Clams 12

Penne Bolognese 9

Tortellini Bolognese 10

Substitute other sauce for marinara for \$1.75. Split entrées \$4.

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

Hand Tossed NY Style Pizza

	<u>Medium</u> (14")	<u>X-Large</u> (18")
Formaggio Cheese	12	16
Margherita Slices of Fresh Mozzarella Cheese, Basil and Tomato	14	18
Soprano Spicy Pizza Sauce covered in Italian Sausage & Jalapeno Peppers	14	18
Hawaiian Covered in Sliced Ham and loaded with Hawaiian Pineapple	14	18
American Ground Beef, Real Bacon with Mozzarella & Cheddar Cheese	15	19
Primavera Veggie Spinach, Tomato, Onion, Mushrooms, Black Olives, Green Peppers, Banana Peppers	15	19
Vittoria A Classic Pie with Sliced Tomatoes, Italian Sausage, dollops of creamy Ricotta & Garlic	16	20
Roma Meat Eater's Favorite. Loaded with Italian Sausage, Pepperoni, Sliced Meatballs, Genoa Salami	16	22
Bella (Supreme) Pepperoni, Sausage, Onions, Tomato, Mushrooms, Green Peppers, Black Olives, Banana Peppers	18	24
Sicilian The classic thick crust pie with nine large slices - Available in 16" only		20

Special Sauce Pizza

Bianco The Classic White Pie - Creamy Ricotta with Garlic & Parsley with Mozzarella Cheese	14	18
Venetian Olive Oil base topped with Mozzarella, Sliced Tomatoes, Spinach & Garlic	14	18
Greek Chicken Basil Pesto base, Grilled Chicken, Black Olives, Roasted Red Peppers, Tomatoes, Spinach, with Feta & Mozzarella Cheeses	16	22

14" Gluten-Free Pizza Crust Add \$1.50

Poco Pizza 6

Add 75¢ Each Topping (Limit 3 total)

Calzone & Stromboli

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

House Calzone	9
Stuffed with Mushroom and Spinach	
Three-Cheese Calzone	8
Create Your Own Calzone	8
Add 75¢ Each Filling (Limit 4 total)	

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

House Stromboli	9
Stuffed with Pepperoni & Italian Sausage	
Margherita Stromboli	9
Filled with Tomatoes and Basil	
Create Your Own Stromboli	8
Add 75¢ Each Filling (Limit 4 total)	

Philly Cheese Turnover 9

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

Toppings / Fillings

ADD \$1.50 MED or \$2 XL PER TOPPING PER PIZZA

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

ADD \$2 MED or \$2.75 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) 10 **Barbeque** 10 **Lemon Pepper** 10

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Contorni Sides

All side orders must accompany an entrée dish or entrée salad

Pasta del Giorno 3	Meatballs 5
Vegetables 3	Mild Italian Sausage 5
Potatoes/Starch 3	Baked Chicken 5
Sautéed Shrimp 7	

Kid's

For Kids 10 & Under

Mozzarella Sticks 5 Yummy	Chicken Tenders 6 Served with chips and applesauce
Poco Pizza 6 Thin crust mini cheese pizza	Spaghetti & Meatball 7 A sloppy face favorite!
Cheesy Fries 6	

Dolce Desserts

Cannoli 4.5

Three sweet cream filled shells - An Italian favorite!

Tiramisu 7

Delicate layers of amaretto soaked lady fingers and mascarpone cheese

New York Cheese Cake 6

A classic treat

Italian Bread Pudding 6

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

Brownies 3 **Ala Mode** 1

Homemade fluffy and oh so good!

Many other specialty cakes and pies available daily

Cordials

Amaretto	Frangelico	Grappa
B & B	Galiano	Hennessy
Bailey's	Godiva Chocolate	Limoncello
Drambuie	Grand Marnier	Sambuca

Dolce Vino (Dessert Wines)

Warres Ruby Port, Portugal (per serving)	8
Sandeman Tawny Port, Portugal (per serving)	8

Hot Beverages

All Hot Beverages are available Decaffeinated

Coffee 2	Hot Tea 2	Espresso 3.5	Cappuccino 4	Irish Coffee 7
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Cocktails

Martini Specials - 9

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 - 9

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 3.5

Fat Tire Amber Ale 4

Peroni 4.5

Ask about our Seasonal & Local Beers!

Bottles

Bud 3

Bud Light 3

Coors Light 3

Mich Ultra 3

Miller Lite 3

Red Stripe 4

Blue Moon 4

Greenman Porter 4

Beck's N/A 4

Corona 4

Corona Light 4

Heineken 4

Harpoon IPA 4

Stella Cidre 4

Soft Drinks

Fountain Drinks & Tea 2

Coke

Sprite

Mr. Pibb

Sun Drop

Diet Coke

Ginger Ale

Hi-C Lemonade

Sweet & Unsweet Tea

IBC Root Beer 2.5

IBC Cream Soda 2.5

Shirley Temple 3 (refill .50)

Non-A Pina Colada 4

Non-A Strawberry Daiquiri 4

Vino Della Casa House Wines

WINES BY THE GLASS

Bianco White

CHARDONNAY	Sycamore Lane	6.5
	Clos du Bois	7
PINOT GRIGIO	Placido	6.5
SAUVIGNON BLANC	Santa Rita 120	7
	Chasing Venus	7.5
RIESLING	J. Lohr	7
SPARKLING BRUT	Mumm	9
WHITE ZINFANDEL	Sycamore Lane	6.5

Rossa Red

CABERNET SAUVIGNON	Sycamore Lane	7
	Sawbuck	8
MERLOT	Candoni	7
PINOT NOIR	Fat Cat	8
CHIANTI	Placido	7
BLEND	Banfi Centine	7.5

WINES BY THE BOTTLE

Ask about Our Daily Specials

Sparkling Wines

- Riondo Prosecco, Veneto, Italy 8
Fruity and light bodied with persistent bubbles & a clean delicate finish.
- Allure White Moscato, CA 8
Lively bubbles with peach fruit & a sweet finish.
- Zonin Prosecco Brut, Veneto, Italy 22
Delicate, with lemon and light floral & mineral character. Medium fizz, with a clean, fresh finish.
- Schramsberg, Blanc de Blancs 55
Fresh aromas of green apple pear & grapefruit –crisp on entry with a long, tangy and refreshing finish.

Bianco (Italia)

- Kendall-Jackson Vinter's Reserve Pinot Gris, 2014 27
California-Contains ripe citrus flavors with rich aromas of tropical mango melon, and juicy peach which contribute to this wine's versatility.
- Maculan Pino & Toi, Veneto, Italy 30
Crisp & clean with plenty of fruit.

Bianco (Other)

- Buehler White Zinfandel, California 21
Ripe fruit translates to flavors of wild berries & strawberries.
- J. Lohr Bay Mist Riesling, California 21
Aromas of peach with stone fruit & mineral flavors that are easygoing & lively.
- Santa Rita 120 Sauvignon Blanc, Chile 24
Fruity & floral with a pleasant acidity that intensifies the wine's freshness & smooth, lingering finish.
- Clos du Bois Chardonnay, California 28
A fresh, lightly oaked Chardonnay with tasty mango, pineapple & banana fruits dominating the palate.
- Chasing Venus Sauvignon Blanc, New Zealand 29
Bold grapefruit, lemongrass & orange blossom.
- Acacia Chardonnay, California 28
A finely crafted, flavorful unoaked Chardonnay. Aromatic & inviting with citrus, pear and apple notes yielding a clean, fruity palate in a crisp finish.
- Jackson Estate Camelot Highlands Chardonnay, California 35
-Aromas of pineapple, mango and papaya with notes of cinnamon and candied lime create an appealing and lingering finish.

Rossa Italia

- Piccini Chianti, Tuscany 21
Fresh fruit driven, medium body. Perfect with pasta, pork, chicken & pizza.
- Cecchi Sangiovese, Tuscany 24
A delicate, softer style of the Sangiovese grape.
- Falesco Vitiano Rosso, Umbria 26
A little more taste of the grape than Chianti; rated 90 by Wine Spectator.
- Banfi Centine, Tuscany 28
A blend of Sangiovese, Cabernet Sauvignon & Merlot.
- Tiziano Chianti Riserva, Tuscany 32
Smooth & lingering with a fruit finish. 100% Sangiovese.
- Feudi Primitivo Zinfandel, Campania 34
Deep ruby red, complex & powerful. Black pepper spice with wild cherry.
- Illuminati Riparosso, Montepulciano 36
Aromas of red fruit on the nose. The palate is full and well-balanced. Pairs well with roasted or braised meats, poultry; ideal with lamb
- Bertani Valpolicella, Veneto 50
Rich aromas of plum, raspberry, cherry & spices with a round consistency.

Rossa (Other)

- Cypress Merlot, California 20
Fruit aromas of cherry & raspberry are complemented by a bouquet of toasted oak & dark chocolate with a sweet, mature finish.
- Fabre Montmayou Malbec Reserva, Argentina 24
Intense red fruit & spice. Complex & well balanced.
- Sawbuck Cabernet Sauvignon, California 26
Soft in the palate with layers of berries, cocoa, spice & silky tannins.
- Paringa Shiraz, Australia 26
Intense deep red fruit with black pepper & licorice. Full bodied.
- Fat Cat Pinot Noir, California 28
Aromas & flavors of juicy red cherries with a gentle silkiness & fine finish
- Charles Krug Merlot, Napa Valley, CA 38
Ripe cherry with mocha, red current & vanilla notes. Silky smooth tannins. Cab lover's Merlot.
- Four Graces Pinot Noir, Willamette Valley, OR 41
Fresh bright red & blue fruits. A hint of cocoa & silky smooth tannins.