

+Available as Gluten-Free      ♥Smaller Portion Available      \*Gluten-Free

# Hand Tossed NY Style Pizza

|  | Medium<br>(14") | +X-Large<br>(18") |
|--|-----------------|-------------------|
| Formaggio Cheese   | 14              | 18                |
| Margherita Mozzarella Cheese, Basil and Tomato   | 16              | 20                |
| Hawaiian Covered in Applewood Smoked Ham and Pineapple Tidbits   | 16              | 20                |
| American Ground Beef, Real Bacon with Mozzarella & Cheddar Cheese  | 17              | 21                |
| Primavera Veggie Spinach, Tomato, Onion, Mushrooms, Black Olives, Green Peppers, Banana Peppers            | 17              | 21                |
| Vittoria A Classic Pie with Sliced Tomatoes, Italian Sausage, dollops of creamy Ricotta & Garlic           | 19              | 23                |
| Roma Meat Eater's Favorite. Loaded with Italian Sausage, Pepperoni, Sliced Meatballs, Genoa Salami         | 19              | 23                |
| Bella (Supreme) Pepperoni, Sausage, Onions, Tomato, Mushrooms, Green Peppers, Black Olives, Banana Peppers | 21              | 25                |
| Sicilian The classic thick crust pie with nine large slices - Available in 16" only                        | 25              |                   |

# Special Sauce Pizza

|   |                             |            |
|---|-----------------------------|------------|
| Bianco The Classic White Pie - Creamy Ricotta with Garlic & Parsley with Mozzarella Cheese  | 16                          | 20         |
| Venetian Olive Oil base topped with Mozzarella, Sliced Tomatoes, Spinach & Garlic   | 17                          | 21         |
| Greek Chicken Basil Pesto base, Grilled Chicken, Black Olives, Roasted Red Peppers, Tomatoes, Spinach, with Feta & Mozzarella Cheeses | 21                          | 25         |
| Poco Pizza 9 Thin-shell crust pizza with your choice of toppings  | 14" Gluten-Free Pizza Crust | Add \$2.00 |

# Calzone & Stromboli

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

|   |    |
|---|----|
| House Calzone                           | 12 |
| Stuffed with Mushroom and Spinach       |    |
| Three-Cheese Calzone                    | 11 |
| Create Your Own Calzone                 | 11 |
| Add \$1.00 Each Filling (Limit 4 total) |    |

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

|  |    |
|--|----|
| House Stromboli                          | 12 |
| Stuffed with Pepperoni & Italian Sausage |    |
| Margherita Stromboli                     | 12 |
| Filled with Tomatoes and Basil           |    |
| Create Your Own Stromboli                | 11 |
| Add \$1.00 Each Filling (Limit 4 total)  |    |

# Toppings/Fillings

ADD \$2.00 MED or \$2.50 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 \$2.50 MED or \$3.25 XL PER SPECIALTY TOPPING  
Anchovies Artichokes Grilled Chicken Extra Cheese Feta Basil

# Antipasto Appetizers

Granchino di Bella Cucina Baked Crab Casserole

A zesty casserole with crabmeat, cheeses and peppers served with toasted bread roll 15

Calamari Fritti Fried Calamari

Lightly breaded domestic calamari served with our marinara sauce 15

\*Cozze Mussels

Sautéed mussels prepared with your choice of a white wine mushroom sauce or tomato-based seafood broth 14

Pizza Margherita Small Pizza

Thin-shell crust pizza topped with mozzarella, red sauce, tomatoes & basil 10

\*Antipasto Piatto Antipasto Plate

Genoa salami, provolone, tomatoes, roasted red peppers, black olives, artichokes, pepperoncini, celery, capers, red onions & fresh romaine for two 16

Alette di Pollo Chicken Wings

Jumbo Wings 1.50 ea - minimum order 6 Buffalo (Mild, Med, Hot), Barbeque or Lemon Pepper

\*Mozzarella e Pomodoro Mozzarella and Tomatoes

Homegrown tomatoes topped with fresh mozzarella & basil then drizzled with olive oil 10

# Minestra e Insalata Soups & Salads

Zuppa del Giorno Soup of the Day

Ask about our featured soup of the day

\*Insalata Salad

Fresh mixed greens, tomatoes, red onion & black olives Piccolo Side 4 Intero Full 8

+Insalata Cesare Caesar Salad

Classic Caesar with fresh romaine lettuce, seasoned croutons & grated Romano cheese Piccolo Side 5 Intero Full 9

\*Insalata della Grecia Greek Salad

Romaine, tomatoes, onions, black olives, roasted red peppers, pepperoncini and feta 10

Add to any salad - Seared: Chicken 5 Shrimp 7 Baked Salmon 14

Ciabatta Bread & Oil

Our amazing thick-crust bread served with minced garlic, grated Romano cheese and chopped fresh parsley in Pomace Oil 3

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Split entrées \$4.

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

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# Pasta

We offer Gluten-Free and Wheat Pasta as a Dietary alternative for all pasta dishes except Lasagna, Ravioli and Tortellini

♥**Spaghetti con Polpette Spaghetti and Meatballs**

Spaghetti served with our family recipe for meatballs that has been handed down for generations - none better 18  
Suggested Wine: Cecchi Sangiovese

+**Spaghetti a Carbonara**

Tossed in an egg-batter cream sauce with crispy pancetta and Percorino Romano cheese 20  
Suggested Wine: Banfi Centine

+**Penne al Forno Baked Penne**

A blend of creamy Italian cheeses with Penne Pasta and either Marinara or Bolognese Sauce baked to perfection 18  
Suggested Wine: Cline Old Vine Zinfandel

**Lasagna**

Grandma Demeo's specialty - Baked with layers of pasta, sausage, beef, mozzarella, ricotta and romano cheeses 20  
Suggested Wine: Piccini Chianti

♥**Cheese Ravioli** Ravioli filled with a delightful blend of parmesan and creamy ricotta cheeses 19

Suggested Wine: Cecchi Sangiovese

♥+**Penne Bolognese** Tubular pasta served with the traditional meat sauce from the city of Bologna 19

Suggested Wine: Piccini Chianti

♥**Tortellini Bolognese** Cheese-filled pasta rings topped with the traditional meat sauce from the city of Bologna 20

Suggested Wine: Cline Old Vine Zinfandel

♥+**Linguine Alfredo**

Linguine tossed in a delicious sauce made with cheeses, cream and mild seasonings 18

+Add Baked Chicken 5 \*Add Sautéed Shrimp 7

Suggested Wine: Ruffino Orvieto or Cline 7 Ranchlands Sauvignon Blanc

♥**Melanzane Parmigiano Eggplant Parmesan**

Delicately breaded fresh eggplant baked with our marinara sauce and mozzarella. Served with Linguine 18  
Suggested Wine: Banfi Centine

+**Penne alla Vodka**

Pink vodka sauce with pancetta for a subtle smoky flavor 18

Suggested Wine: Cantina Zaccagnini

# Pesce Fish

+**Frutti di Mare Piccante**

**Spicy Red Seafood Combination**

Sautéed clams, mussels, shrimp and calamari in a spicy red sauce served over linguine 29

Suggested Wine: Bar Dog Red Blend

+**Salmone al Forno Baked Salmon**

Petite Atlantic Salmon oven baked and topped with a Lemon Aioli. Served with fresh vegetables and Risotto 30  
Suggested Wine: Cline 7 Ranchlands Sauvignon Blanc

+**Gamberi Scampi Shrimp Scampi**

Delicious fresh shrimp sautéed in wine, olive oil & garlic, tossed with linguine & sprinkled with parsley 26  
Suggested Wine: Francisan Chardonnay

+**Pesce del Giorno Fish of the Day**

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

+**Toscana Tuscan Shrimp**

Specially prepared Shrimp sautéed with mushrooms, roasted red peppers & spinach in a roasted garlic cream sauce tossed with linguine 28

Suggested Wine: Fat Cat Pinot Noir or Cantina Zaccagnini

+**Linguine e Vongole Linguine 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 28  
Suggested Wines: Orvieto or Cline O. V. Zinfandel

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# Carne Meat

**Pollo Chicken 24**

**Vitello Veal 30**

Chicken and Veal Entrées served with Linguine pasta & sauce or vegetables & Risotto

**Chicken Francese**

Lightly sautéed in a delicate lemon egg batter

Suggested Wine: Francisan Chardonnay

**Marsala**

A savory Marsala wine reduction sauce with sautéed mushrooms

Suggested Wine: Banfi Rosso di Montalcino

+**Toscana Tuscan Chicken 30**

Specially prepared Chicken breast with mushrooms, roasted red peppers

& spinach in a roasted garlic cream sauce Suggested Wine: Fat Cat Pinot Noir or Cantina Zaccagnini

Add a Side Salad to your full entree \$3

# Contorni Sides

All side orders must accompany an entrée dish or entrée salad

+**Pasta Marinara 3**

+**Risotto 3**

\***Vegetables 4**

**Meatballs 6**

\***Mild Italian Sausage 6**

+**Seared Chicken 6**

\***Sautéed Shrimp 7**

\***Baked Salmon 15**

# Dolce Desserts

**Cannoli** Three shells filled with housemade sweet cream 7

**Tiramisu** Delicate layers of amaretto soaked lady fingers and mascarpone cheese 8

**New York Cheese Cake** A classic treat 6

**Italian Bread Pudding**

A warm dessert with a hint of bourbon and pecans drizzled with Caramel sauce 9

**Brownies 3 Brownies ala Mode 7**

Homemade fluffy and oh so good!

Many other specialty cakes and pies available daily

# Kid's

For Kids 10 & Under

**Mozzarella Sticks 6**

Yummy

**Poco Pizza 8**

Thin crust mini cheese pizza

**Chicken Tenders 8**

Served with chips and applesauce

**Spaghetti & Meatball 8**

A sloppy face favorite!

**Cheesy Fries 7**

# Hot Beverages

All Hot Beverages are available Decaffeinated

**Coffee 3**

**Hot Tea 2**

**Espresso 4**

**Cappuccino 5**

**Irish Coffee 8**