

Antipasto Appetizers

Granchino di Bella Cucina **Baked Crab Casserole**

A zesty casserole with crabmeat, cheeses and peppers served with toasted bread roll 10

Calamari Fritti **Fried Calamari**

Lightly breaded calamari served with spicy marinara sauce 11

Cozze **Mussels**

Sautéed mussels 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

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

Alette di Pollo **Chicken Wings**

Jumbo Wings 1.25 ea - minimum order 6 Buffalo (Mild, Med, Hot), Barbeque or Lemon Pepper

Minestra e Insalata Soups & Salads

Zuppa del Giorno **Soup of the Day**

Ask about our featured soup of the day

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 8

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 Italiano **Italian Salad**

Fresh romaine, tomatoes, onions, black olives, roasted red peppers, pepperoncini with rolled ham, Genoa salami, pepperoni & provolone cheese 11

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: Zenato Rosso Alanera

Tortina di Granchio **Crab Cakes**

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

Suggested Wine: Chasing Venus Sauvignon Blanc

Gamberi Scampi **Shrimp Scampi**

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

Suggested Wine: Acacia Unoaked 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: Anselmi San Veneto or Zenato Rosso Alanera

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 Unoaked Chardonnay

Marsala

A savory Marsala wine reduction sauce with sautéed mushrooms

Suggested Wine: Tasca d'Almerita Nero d'Avola or Banti Rosso di Montalcino

Parmigiano

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

Suggested Wine: Bertani Valpolicella

Piccata

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

Suggested Wine: Decugnano dei Barbi Orvieto

Toscana **Tuscan Chicken**

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

Suggested Wine: Fat Cat Pinot Noir

Add a Side Salad or Cup of Soup to your full entree for additional \$2

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

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: Varvaglione Papale Primitivo

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

Penne alla Vodka

Pink vodka sauce with pancetta for a subtle smoky flavor 16

Suggested Wine: Tritano Montepulciano

Voglio Cravings

Cravings are smaller portions of some of our featured dishes

Ravioli - Cheese 9

Penne Bolognese 9

Penne alla Vodka 9

Linguine Alfredo 9

Spaghetti Carbonara 9

Spaghetti & Meatballs 9

Eggplant Parmesan with Linguini 9

Tortellini Bolognese 10

Shrimp Scampi 12

Chicken Alfredo 12

Linguine with Clams 12

Crab Cake with Vegetables 13

Shrimp Alfredo 14

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

Special Sauce Pizza

| | | |
|---|----|----|
| <i>Bianco</i> The Classic White Pie - Creamy Ricotta with Garlic & Parsley with Mozzarella Cheese | 14 | 18 |
| <i>Venetian</i> Olive Oil base topped with Mozzarella, Sliced Tomatoes, Spinach & Garlic | 14 | 18 |
| <i>Greek Chicken</i> 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 7

Thin-shell crust pizza with your choice of toppings Add 75¢ Each Topping (Limit 3 total)

Calzone & Stromboli

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

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

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

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

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

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 7 Thin crust mini cheese pizza | Spaghetti & Meatball 7 A sloppy face favorite! |

Cheesy Fries 6

Dolce Desserts

Cannoli 6

Three shells filled with housemade sweet cream - 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 7

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

Brownies 3 Brownies ala Mode 7

Homemade fluffy and oh so good!

Many other specialty cakes and pies available daily

Cordials

Amaretto

B & B

Bailey's

Drambuie

Frangelico

Galiano

Godiva Chocolate

Grand Marnier

Grappa

Hennessy

Limoncello

Sambuca

Dolce Vino (Dessert Wines)

Ruby Port, Portugal (per serving) 8

Tawny Port, Portugal (per serving) 8

Hot Beverages

All Hot Beverages are available Decaffeinated

| | | | | |
|----------|-----------|------------|--------------|----------------|
| Coffee 2 | Hot Tea 2 | Espresso 4 | Cappuccino 5 | Irish Coffee 8 |
|----------|-----------|------------|--------------|----------------|