

Bella's New Years Eve ~ 2016

Appetizers

Bella's Bloomers 8.99

Bella's sweet Blooming Onion coated with our own special seasonings. Deep fried & served with ranch dressing.

Bruschetta 8.99

Sliced grape tomatoes, red onions, roasted garlic, fresh basil, Kalamata olives, extra-virgin olive oil, Balsamic vinegar, Bella's toasted homemade bread topped with Romano cheese.

Sicilian Stuffed Mushrooms 7.99

Large succulent mushrooms stuffed with Italian sausage, spices and topped with Mozzarella cheese. Served with Marinara sauce.

Calamari 8.99

Tender rings of Calamari hand-breaded and served with a lemon wedge & Marinara sauce.

Shrimp Cocktail 6.99

6 Succulent JUMBO Tiger shrimp served on a bed of Romaine with our homemade cocktail sauce and a lemon wedge.

Spinach Dip 7.99

A rich creamy spinach dip featuring crunchy water chestnuts served with sun-dried tomato chips.

Pretzel Bites 7.99

Soft pretzel bites served with our creamy cheddar cheese sauce made with spices and American amber ale.

All entrees include your choice of a garden, Caesar or spinach salad or French Onion or Crab Bisque soup.

Pasta

Lasagna Classico 12.99

Bella's #1 seller! 9 layer Tuscan lasagna featuring layers of pasta with ground chuck & Italian sausage, Ricotta, Parmesan, & Mozzarella cheeses and our Marinara sauce.

Chicken Fettuccini Alfredo 13.99

Fettuccini pasta tossed with a sauce of cream, butter & Parmesan cheese & with char-grilled chicken. Also available without chicken for 10.99.

Lasagna & Fettuccine Combo 13.99

Bella's #1 seller! 9 layer Tuscan lasagna and fettuccine pasta tossed with a sauce of cream, butter & Parmesan cheese

Pollo Milano 14.99

Char-grilled chicken breast in a roasted garlic cream sauce tossed with sun-dried tomatoes, sautéed mushrooms and rigatoni pasta.

Portabella Ravioli 13.99

Dumplings filled with Portabella mushrooms with Marinara or Alfredo or both.

Rustic Italian Bake 14.99

Meatballs and Italian sausage tossed with roasted tomatoes, creamy ricotta, basil, marinara sauce, rigatoni pasta and topped with Mozzarella cheese and baked.

Pasta Bowl 9.99

Choose Spaghetti pasta or Fettuccine pasta and Marinara Sauce or Alfredo Sauce
Add Two Large Homemade Meatballs for \$3.00 or One Italian Sausage Link \$2.99

Chicken Parmesan 14.99

Parmesan breaded chicken breast topped with our marinara sauce, basil, Mozzarella and Provolone cheeses. Served with a side of spaghetti Marinara.

Eggplant Parmesan 12.99

Parmesan breaded eggplant topped with our homemade marinara sauce, Mozzarella cheese, basil, Italian spices and baked to a golden brown. Served with a side of Spaghetti Marinara.

Garlic Chicken and Shrimp 15.99

Marinated chicken breast and Tiger shrimp pan sautéed with fresh garlic, tomatoes and red onions tossed with rigatoni pasta in a roasted garlic cream sauce.

Southwest Chicken Fajita Fettuccine 14.99

Cajun grilled chicken tossed with black beans, roasted corn and red & green peppers, onions and tomatoes in our Cajun cream sauce and fettuccine pasta.

Tuscany Trio 15.99

Lasagna Classico, creamy fettuccine Alfredo and chicken Parmesan.

Grille

Most Grille Selections are also served with baked potato and sautéed winter vegetables.
Add an 8 oz. Lobster tail to any entree for an additional \$19.99.

Black Forest Filet Mignon 23.99

8 oz Choice Filet, char-grilled wrapped in bacon and smothered with a black cherry demi-glace.

Slow Roasted and Seasoned Prime Rib \$19.99

10 oz choice hand-trimmed perfectly seasoned prime rib served with au jus.

Balsamic Grilled Pork Chops 16.99

Two center-cut Pork Chops marinated in olive oil, garlic, Balsamic vinegar, and grilled to perfection.

Veal Parmesan 16.99

Parmesan breaded Veal topped with Bella's homemade marinara sauce and Mozzarella & Provolone cheeses. Served with spaghetti and marinara sauce.

Citrus Chicken 12.99

Grilled chicken breast marinated in our special citrus and brown sugar glaze & rubbed with a blend of lemon zest, sugar, garlic, onion, sweet red peppers and a pinch of salt. Served with rice pilaf and sautéed winter vegetables.

Seafood

Several seafood selections are also served with rice pilaf and sautéed winter vegetables.*

Crabmeat Stuffed Salmon 17.99*

8 oz. Atlantic Salmon filet topped with crab, onion & herbs drizzled with our garlic cream sauce.

Blackened Mahi Mahi 17.99*

8 oz. grilled Mahi Mahi pan-sautéed with our blackening seasoning and topped with a pineapple pico de gallo.

Garlic & Herb Encrusted Tilapia 13.99*

Delicate white fish filet encrusted with garlic and herbs.

Crab Alfredo Bake 13.99

Surimi crab tossed with fettuccine pasta in Alfredo sauce, smothered with Mozzarella cheese and baked.

Lobster Tail

Succulent indulgence! One 8 oz. Lobster Tail 29.99*

Frutti di Mare 16.99

Tiger Shrimp, Sea Scallops & Surimi Crabmeat sautéed with herbs and tossed with Alfredo sauce & Fettuccine.

Desserts

Carrot Cake 4.99

Reminiscent of Grandma's old-fashioned classic, our mountainous version includes homemade cream cheese frosting smothering a moist cake of freshly grated carrots, walnuts and cinnamon.

Tiramisu 5.99

Ladyfingers dipped in cappuccino & amaretto line a filling of marscarpone layers of both white & chocolate.

Chocolate Marble Cheesecake 4.99

A poached cheesecake marbled with semi-sweet chocolate, coated with a chocolate ganache.

Chocolate Truffle Torte 6.99

Rich layers of chocolate cake filled with chocolate cream, iced with chocolate ganache and garnished with finely shaved chocolate curls and a chocolate bon bon.

Peanut Butter Pie 4.99

A chocolate crust surrounds a creamy and satisfying peanut butter center.

Cannoli 4.99

Pistachio nuts dip the edges of this crispy cinnamon roll filled with sweetened cream cheese and bits of cherries, chocolate and lemon.

Spumoni 3.99

Spumoni Ice Cream (chocolate, cherry and pistachio) topped with whipped cream and a chocolate Caramel sauce.

Bella's offers a full service bar with fine wines, mixed & frozen drinks.

New Years Eve Italian Wine Special

14 Hands~ Hot to Trot
Red Blend or White Blend

\$15.99 bottle \$6.50 glass

Please no coupons, discounts, menu changes or substitutions.