



RISTORANTE

ANTIPASTI

Antipasto Freddo all'Italiana (Cold)

A full assortment of imported cold aged meats & cheese delicacies \$18.95

Zuppa alle Vongole

Littleneck clams in garlic broth w/ fresh herbs \$15.95

Melanzane Ripiene

Rolled eggplant w/ ricotta & prosciutto \$12.95

Polpette

Mini meatballs simmered in ragu sauce \$12.95

Spiedini alla Romana

Fried mozzarella in lemon caper butter sauce \$16.95

Rapini Salsiccia e Provolone

Grilled sausage links, broccoli rabe, & provolone cheese \$16.95

Calamari alla Toscana

Fried calamari w/ pepperoncini served w/ dipping sauce \$16.95

Bruschetta alla Toscana

Italian bread topped w/ fresh tomato, basil, garlic, & parmigiano \$12.95

Antipasto Caldo per Due

Assorted hot appetizers for two \$23.95

Portobello al Burgundy

Grilled portobello mushroom in a burgundy wine reduction \$13.95

Carpaccio di Manzo

Thinly sliced raw filet mignon topped w/ arugula & parmesan shavings drizzled w/ olive oil and fresh lemon \$16.95

Zuppa di Cozze

Black Prince Edward Mussels in red or white broth \$15.95

Baked Clams Oreganata

Clams stuffed w/ seasoned panko served over lemon butter sauce \$15.95

Shrimp Cocktail

\$MP

POLLO

Involtini di Pollo

Breaded chicken breast stuffed w/ prosciutto, spinach, & Fontina cheese in rosemary, garlic, & Sauvignon Blanc sauce \$23.95

Pollo Mona Lisa

Grilled boneless chicken breast topped w/ fresh mozzarella & sundried tomato served over escarole and orzo \$21.95

Pollo alla Boscaiola

Chicken breast in Portobello mushroom sauce consisting of shallots, prosciutto, plum tomatoes, Brandy, garlic, and a touch of cream \$23.95

Petti di Pollo Piacere

Chicken breast w/ your choice of Marsala, Francese, or Parmigiana \$21.95

Pollo Giardiniera

Chicken breast lightly breaded sautéed in olive oil & topped w/ arugula, tomatoes, & red onions w/ balsamic vinaigrette \$21.95

Pollo Paesano

Chicken tenderloins w/ sausage, cherry peppers, onion, & mushroom \$24.95

PESCE

Sogliola alla Francese

Filet of sole sautéed in egg batter w/ garlic, lemon, & white wine sauce over spinach \$26.95

Pesce alla Scoglio

Lobster tail, shrimp, scallop, and mussels in a light tomato broth over linguini \$38.95

Gamberi e Capesante

Shrimp & scallop w/ asparagus & tomato in an orange citrus cream sauce \$26.95

Gamberoni ai Scampi

Shrimp seasoned w/ breadcrumbs in garlic & white wine sauce \$26.95

Salmona alla Griglia

Grilled salmon in pineapple citrus sauce \$26.95

MINESTRE & INSALATE

Pasta e Fagioli

Pasta & cannellini beans in a rich garlic tomato broth \$10.95

Scarola e Fagioli

Escarole & beans w/ prosciutto in tomato & garlic broth \$10.95

Insalata di Mar

Seafood marinated w/ fresh herbs \$21.95

Insalate Tricolore

Arugula, radicchio, & endive tossed w/ vinaigrette dressing \$10.95

Caesar Salad

Romaine tossed w/ our classic creamy Caesar dressing \$10.95

Mozzarella Caprese

Fresh mozzarella w/ fresh tomato, roasted peppers, & basil \$15.95

VERDURE

Spinaci Saltati \$10.95 *Cime di Rapa Saltate* \$12.95

Scarola Monachina \$12.95

PASTA

Whole Wheat & Gluten-Free Pasta Available Upon Request

Mezzi Rigatoni alla Vodka

Hollow pasta in a spicy vodka sauce w/ tomato, basil, & a touch of cream \$18.95

Penne con Pollo

Penne pasta w/ strips of grilled chicken breast, sun dried tomatoes, onions, & mushrooms \$18.95

Orecchiette con Salsiccia e Broccoli

Small pasta disks w/ sausage meat & broccoli sautéed in garlic & oil \$18.95

Farfalle alla Carbonara

Bowtie pasta w/ pancetta, cream, egg, peas, & parmigiano \$18.95

Linguine alle Vongole

Linguine pasta w/ clams sautéed in garlic & oil (red or white sauce) \$23.95

Bucatini alla Bolognese

Long hollow pasta in a traditional meat sauce w/ a dollop of mascarpone cheese \$18.95

Ravioli di Astice

Baked lobster ravioli in a sun-dried tomato béchamel sauce topped w/ breadcrumbs \$23.95

Short Fusilli alla Filetto di Pomodoro

Short curly pasta w/ prosciutto, onion, fresh basil, & plum tomatoes \$18.95

Fettuccini Primavera

Flat pasta w/ fresh vegetables in a light parmesan cream sauce \$18.95

Paccherie e Polpette Ragu

Large rigatoni pasta & meatballs in ragu \$18.95

PASTA FRESCA

Pappardelle ai Porcini

Wide flat noodle pasta w/ porcini mushrooms in a cream sauce \$23.95

Pasta al Nero e Gamberi

Black ink pasta & shrimp in spicy cherry tomato sauce \$26.95

Rigatoni Rosso Verdi

Fresh rigatoni pasta in a light pesto sauce topped w/ filetto di Pomodoro \$18.95

Paglia e Fieno Spasso

Homemade yellow and green noodles w/ shrimp, diver scallops, and mushrooms in a Brandy pink cream sauce \$26.95

Cafe
Bello