

## Starters

### **Mozzarella Caprese**

Fresh mozzarella, Balsamic vinegar, extra virgin olive oil & fresh basil. \$10

### **Antipasto**

Marinated vegetables with cheese, pepperoncini, salami, Kalamata olives and more. \$13

### **Bruschetta**

Toasted garlic sourdough with fresh basil, tomatoes, onion, olives, capers & balsamic vinegar. \$9

### **Manila Clams**

Fresh clams in a lemon butter sauce with tomatoes & chives. \$14

### **Penn Cove Mussels**

Fresh mussels in a tomato wine sauce with herbs & chili pepper. \$14

### **Gamberi Pesto**

Black tiger prawns, fresh pesto, artichokes and Roma tomatoes in lemon pesto cream. \$14

### **Calamari Rosso**

Sun-dried tomatoes, onions and garlic in a lemon-tomato wine sauce. \$11

### **Calamari Bianco**

Kalamata olives, capers, Roma tomatoes, onions with fresh basil in a lemon-butter wine sauce. \$11

### **Gnocchi Pomodoro**

Hand-made potato dumplings simmered in a creamy tomato sauce with Parmesan cheese. \$10

## Soup/Salads

### **Minestrone Soup**

Our classic homemade Italian soup with assorted vegetables and red beans in a rich tomato-herb broth. \$6

**Caesar Salad.** The traditional preparation with romaine, Parmesan & freshly made croutons in our own Caesar dressing. Our Caesar dressing contains anchovies and raw eggs.

Consumption of raw eggs may result in foodborne illness

Starter \$6

Entrée \$13

### **Spinach Salad**

Fresh baby spinach tossed with black olives, onions & red peppers in a balsamic vinaigrette Topped with Gorgonzola and candied walnuts.

Starter \$6

Entrée \$13

### **Mista Insalada**

Spring mix tossed in a light raspberry vinaigrette and topped with Gorgonzola and candied walnuts. \$6

### **Pasta Bella House Salad**

Romaine with shredded carrots and cabbage tossed in a balsamic vinaigrette and topped with Parmesan. \$5

## Salads

### **Hot Seafood Salad**

Mussels, calamari, cod and prawns sautéed with onions & sun-dried tomatoes in a lemon wine sauce. Served over a bed of spring mix. \$18

### **Grilled Chicken Salad**

Roasted chicken, black olives, garlic, red peppers & onions, with spring mix in a raspberry vinaigrette. \$15

### **Grilled Chicken Caesar Salad \$16**

### **Grilled Prawn Caesar Salad \$17**

### **Grilled Chicken Spinach Salad \$16**

### **Grilled Prawn Spinach Salad \$17**

## Made To Order Pasta

### **Fettuccini Alfredo**

Classic Italian in a Parmesan cream sauce. \$14

### **Fettuccini Marsala Funghi**

Mushrooms, sundried tomatoes, fresh basil in marsala cream sauce. \$17

### **Fettuccini Primavera**

Fresh sautéed vegetables with basil in a Parmesan Alfredo or Marinara sauce. \$17

### **Linguini Carbonara**

Pancetta (Italian ham) with garlic, black pepper and oregano in Alfredo sauce. \$17

### **Linguini Amatriciana**

Pancetta (Italian ham), onions, tomatoes & chilies in a spicy tomato wine sauce. \$16

### **Linguini Puttanesca**

Anchovies, tomatoes, onions and capers with chilies in a tomato red wine sauce. \$16

### **Penne Salsiccia Pomodoro**

Italian sausage, onions, tomatoes and chilies, in a tomato wine sauce. \$17

### **Penne Salsiccia Gorgonzola**

Italian sausage, mushrooms, Roma tomatoes with fresh basil in Gorgonzola cream. \$17

### **Spaghetti Bolognese**

Spaghetti served with a hearty meat sauce of ground sirloin and Italian sausage. \$16

### **Spaghetti & Meatballs**

Served in **Marinara** or **Alfredo** sauce. \$16

### **Spaghetti Marinara \$13**

Spaghetti with black olives, capers, onions and fresh basil in a marinara Parmesan sauce.

### **Gnocchi Carbonara Rosso**

Hand-made potato dumplings with sautéed pancetta (Italian Ham) and spinach in a tomato Alfredo sauce. \$17

**Gluten free pasta options are available.**

**Add to any menu item: Chicken \$3.00**

**Sausage \$4.00 Sautéed Prawns \$5.00**

## **Filled Pasta**

### **Gorgonzola Walnut Spinach Ravioli**

Spinach pasta filled with Gorgonzola, walnuts and Ricotta cheese in an Alfredo sauce over Marinara. \$17

### **Wild Mushroom Ravioli**

Leeks, mushrooms and rosemary. Served in a **Garlic Alfredo** sauce or **Marinara**. \$17

### **Tortellini Rosso**

Four cheese & basil tortellini with mushrooms, sun-dried tomatoes and peas in a Gorgonzola tomato sauce. \$17

### **Tortellini Pesto**

Four cheese & basil tortellini with artichoke hearts, Roma tomatoes in pesto cream and served over Marinara. \$16

### **Tortellini Pollo**

Four cheese & basil tortellini with sautéed chicken, caramelized onions, peas, mushrooms in a Gorgonzola cream sauce. \$18

## **Steaks**

Hand-cut New York strip steaks, charbroiled and served with roasted garlic mashed potatoes and vegetables. \$26

Choose your favorite sauce:

### **Gorgonzola Mushroom**

### **Cabernet with Sautéed Spinach**

**Sautéed Red Onions and Peppers** in a balsamic vinegar reduction.

## **Chicken**

### **Involtini** *A house favorite*

Roasted Chicken breast filled with Italian sausage, spinach, raisins, and ricotta cheese. Simmered in a marsala cream sauce with mushrooms and sun-dried tomatoes. Served with pesto linguini and vegetables. \$21

### **Pollo Picatta**

Chicken breast sautéed with mushrooms, onions, capers and garlic in a lemon butter sauce. Served with linguini and vegetables. \$19

### **Pollo Agrodolce**

Chicken breast, rosemary, apricots, Bermuda onions and Granny Smith apples in a mango chutney tomato sauce. Served with linguini and vegetables. \$19

### **Pollo Marsala**

Sun-dried tomatoes, leeks, mushrooms and fresh basil in a sweet marsala cream sauce. \$19

### **Risotto con Pollo**

Italian sausage, and diced chicken sautéed with basil, peas and carrots in a creamy tomato sauce. \$19

### **Fettuccini Con Pollo**

Sauteed diced chicken with broccoli and peas in a Parmesan Alfredo sauce. \$18

*For your convenience an automatic gratuity is added to parties of six or more.*

## **Veal**

Pan seared veal medallions with a choice of preparations served with linguini and vegetables.

### **Marsala**

Garlic, fresh basil, mushrooms, leeks and sun-dried tomatoes in a roasted garlic marsala sauce. \$23

### **Picatta**

Oregano, mushrooms, garlic and onions in a lemon butter sauce with capers. \$23

## **Seafood**

### **Cappellini Gamberi Alfredo**

Black tiger prawns, basil, spinach and Roma tomatoes in a Parmesan Alfredo sauce. Served over angel hair pasta. \$19

### **Cappellini Pesto**

Fresh clams and Penn Cove mussels simmered in a pesto cream wine sauce with Roma tomatoes. Served over angel hair pasta. \$18

### **Vongole**

Fresh clams, Roma tomatoes, garlic, and fresh herbs in a butter-wine sauce. \$18

### **Gamberi Diablo**

Black tiger prawns, Roma tomatoes, capers, basil, garlic and chilies in a spicy tomato lemon wine sauce. Served with linguini. \$19

### **Frutti di Mare Pomodoro**

A medley of clams, mussels, prawns, calamari and cod in a tomato wine butter sauce over angel hair pasta. \$21

### **Frutti di Mare Alfredo**

A medley of clams, mussels, prawns, calamari and cod in a Parmesan Alfredo sauce with fettuccini. \$21

### **Seafood Risotto**

Risotto with mussels, prawns, calamari and cod in a tomato saffron sauce. \$21

## **From The Oven**

### **Six Layer Lasagna**

Italian sausage, ground sirloin, sautéed spinach and onions, ricotta and mozzarella cheeses and baked in marinara. \$18

### **Pollo Pesto Cannelloni**

Egg pasta wraps filled with roasted chicken, ricotta, mozzarella, roasted garlic, sautéed spinach, and mushrooms then baked in pesto marinara. \$16

### **Crab & Spinach Manicotti**

Dungeness crab, spinach and caramelized onions with ricotta, mozzarella cheese. Baked with tarragon, Bechamel and marinara sauce. \$17

### **Pesto Eggplant Parmesan Gluten Free**

Roasted eggplant slices baked with mozzarella, Parmesan, pesto and marinara sauce. \$16

**Gluten free pasta options are available.**