

CENA

ANTIPASTI

Arancini: Risotto Fritters with Prosciutto Cotto, Asparagus and Fontina with Smoked Tomato Sauce and Grain Mustard Aioli – 9

Oven Baked Goat Cheese and Tomato Fonduta with Focaccia Fettunta - 9

Gamberetti Spumanti: Spicy Pan Seared Shrimp with Mushrooms & Prosecco served over Green Onion Polenta – 14

Cozze: Pan Roasted Mussels with White Wine, Fresh Tomato, Toasted Garlic and Chilies - 12

Imported Italian Meats with Cetriolini and House Made Mostarda - 11

Beef Carpaccio with Horseradish Crema, Arugula and Shaved Parmesan – 13

Crispy Calamari with Fennel, Zucchini and Harissa Aioli – 12

Artisanal Cheese Plate – MKT

ZUPPA & INSALATE

Zuppa del Giorno, while it lasts! – 8

Bibb Lettuce Salad with Sliced Onion, Heirloom Tomato, Smoked Pancetta & Creamy Gorgonzola Dressing - 9

Tuscan Spinach and Arugula Salad with Shaved Prosciutto, Sliced Mushrooms, Oranges, Toasted Walnuts, Asiago and Citrus-White Balsamic Vinaigrette - 9

Romaine Hearts with Caesar Dressing, Fresh Parmesan and Bagna Cauda Croutons - 9

Mixed Greens Salad with Blistered Tomato, Basil, Fresh Mozzarella & Balsamic Vinaigrette - 8

PASTA

Capellini with Gulf Shrimp & Fresh Pomodoro Sauce- 18

House Made Fettucini with Ragu alla Bolognese - 17

Bucatini alla Napolatana with House-made Veal Meatballs - 17

House-made Potato Gnocchi with your Choice of Sauces: Gorgonzola with Roasted Walnuts, Bolognese, Amatriciana or Genovese - 16

Strozzapretti Incrostati with Lamb Meatballs, Zucchini, Black Olives, Roasted Tomatoes, Grilled Ricotta Salata & Spicy Tomato Sauce - 19

Agnolotti: Lemon and Goat Cheese Half-moon Raviolis served with your choice of Fresh Basil Brown Butter with sun-dried tomatoes & Parmesan, alla Genovese or Fresh Tomato Sauce with Basil - 17

Spaghetti “Frutti di Mare”: Imported Seppia Spaghetti with Shrimp, Mussels, Calamari, Lobster scented Cognac Cream, Fresh Tomatoes & Scallions - 23

Ziti Brivido with Spicy Tomato Sauce, Oak Roasted Peppers, House Made Mozzarella - 15

Add Shrimp - 6 or Chicken - 4

Schiafoni with Herb Roasted Chicken, Prosciutto Cotto, Peas and Parmesan Cream - 17

Linguini with Grilled Summer Vegetables and Basil Pesto Cream - 16

SECONDI

Pan Fried Pork Chop Milanese with Arugula Salad, Rosemary Roasted Potatoes and Citrus Vinaigrette - 23

Bistecca Macellaio con Patatina Fritta: Grilled Hangar Steak with Garlicky Spinach & Parmesan Shoestring Fries – 23

Peppercorn Grilled N.Y. Strip with Gorgonzola Gnocchi and Italian “BBQ” Mushrooms -31

Chicken Valdostana with Prosciutto Cotto, Fontina, Herb Grilled Potato and Lemon Roasted Spinach - 19

Pork Tenderloin, Tellegio-Yukon Gold Gratin, Seared Broccoli Rapini, Sun-dried Plum Vinaigrette - 22

Basil Roasted Salmon with Ratatouille and Roasted Garlic Potato “Schiacciato” – 24

BellaBrava Trattoria Burger with Wine Braised Onion Jam, Tuscan Fries and Fontina Cheese - 11

PIZZA

Margherita Pizza with Tomato Sauce, House Made Mozzarella, Basil - 14

Artichoke and Eggplant Pizza with Basil Pesto and Fresh Goat Cheese – 15

Add shrimp if you like 6.00

Veal Meatball Pizza with Tomato Sauce, Roasted Mushrooms and Fontina - 14

Roasted Chicken Pizza with Salsa Rosa, Roasted Garlic, Feta Cheese, Red Onion and Black Olives - 14

Tuscan Sausage Pizza with Tomato Sauce, Caramelized Onions and Smoked Mozzarella - 14

Spicy Calabrese Pizza with Tomato Sauce, Smoked Pancetta and Fresh Mozzarella - 15

Potato, Gorgonzola and Roasted Mushroom Pizza with Fresh Arugula - 14

Prosciutto Cotto Pizza with Fresh Asparagus, Roasted Peppers and Mozzarella - 15

Truffled Egg on any Pie – 2

Please alert your server to any dietary restrictions or allergies.

The consumption of raw or undercooked proteins may be hazardous to your health and should be avoided if you have health problems.

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