

## PANINI

*Our Artisanal House-made Ciabatta bread hot-pressed with delicious fillings. Served with Your Choice of Tuscan Parmesan Fries or a Side Caesar or Mixed Greens Salad*

**Prosciutto Cotto Panino** Italian Ham, Fontina, Arugula & Stone Ground Mustard Aioli – 7<sup>95</sup>

**Tuna Melt Panino** Our Signature Tuna Salad with Artichoke Hearts, Capers and Fontina cheese – 9<sup>95</sup>

**Grilled Chicken Panino** Smoked Mozzarella, Roasted Red Pepper, Moroccan Olive Pesto & Ricotta on Rosemary Focaccia – 9<sup>95</sup>

**Marinated Portabella Mushroom Panino** Fontina, Heirloom Tomato & Moroccan Olive Pesto – 6<sup>95</sup>

**Panino Formaggi** Fontina & Smoked Mozzarella Cheese – 6<sup>95</sup>  
*Add gorgonzola or smoked pancetta – 0<sup>79</sup>*

**BellaBrava Trattoria Burger** with Wine Braised Onion Jam, Tuscan Fries and Fontina Cheese – 9<sup>95</sup>  
*Add roasted crimini mushrooms – 0<sup>49</sup>*  
*Add gorgonzola or smoked pancetta – 0<sup>79</sup>*

## PIADINA

*We take our fresh House-made pizza dough, lightly seasoned and baked to perfection in our Woodstone Oven, then fill it with these delicious fillings, add Romaine hearts, fold and serve. Delicious and filling!*

■ **Goat Cheese Piadina** House-roasted Red Peppers, Balsamic tossed Mixed Greens – 6<sup>95</sup>

■ **Herb-grilled Chicken Piadina** Smoked Pancetta, House-made Mozzarella, Pesto Aioli & Fresh Tomato -- 9<sup>15</sup>

■ **Albacore Tuna Piadina** Artichokes, Capers, Red Onion & Romaine – 7<sup>95</sup>

## FLATBREADS

*Our fresh House-made pizza dough is formed into an oval flatbread, finished with delicious toppings, and baked to perfection. Your Choice of a Side Mixed Greens or Caesar Salad*

■ **Wild Mushroom Flatbread** Our San Marzano Pizza Sauce, Goat Cheese, Smoked Mozzarella & White Truffle Oil – 8<sup>95</sup>

■ **Roasted Chicken Flatbread** Feta, Red Onion, Salsa Rosa, Fresh Mozzarella and Black Olive – 9<sup>95</sup>

■ **Tuscan Sausage Flatbread** Our San Marzano Pizza Sauce, Caramelized Onions and Smoked Mozzarella – 9<sup>95</sup>

■ **Spicy Calabrese Flatbread** Our San Marzano Pizza Sauce, Smoked Pancetta and Fresh Mozzarella – 8<sup>95</sup>

■ **Margherita Flatbread** Our San Marzano Pizza Sauce, House Made Mozzarella, Basil – 7<sup>95</sup>

## BICE

*Small bites for one or to be shared  
Add a small Mixed Greens Salad – 3<sup>95</sup>*

■ **Meatball Sliders** Veal Meatballs, house made mozzarella, fresh basil, San Marzano tomato sauce on toasted brioche (3 per order) – 8<sup>95</sup>

■ **Slow Braised Pork Sliders** Pulled pork, Apple Fennel Slaw & house made BBQ sauce -- 8<sup>95</sup>

■ **Ali di Pollo Italiani** Wings BellaBrava style: with two sauces – Spicy Tomato & Harrisa and Green Calabrian Chili & Coriander with our house made Gorgonzola Dolce “blue cheese dressing” (10 wings) – 8<sup>95</sup>

■ **Pommes Frites Ti Piace** A large basket of our thin and crispy French fries one of three ways – 4<sup>95</sup>  
• Black Truffle with garlic aioli  
• Parmesan and rosemary with balsamic ketchup  
• Sea Salt & American Ketchup

## BAKED PASTAS

*Freshly baked in our Woodstone Oven. Served with Grilled Focaccia & Your Choice of a Small Mixed Greens or Caesar Salad*

■ **Baked Ziti** Ziti Pasta in San Marzano Tomato Sauce with House-made Mozzarella – 8<sup>55</sup>

■ **Baked Strozzapretti Quattro Formaggi** Strozzapretti Pasta with Four Cheeses: Gorgonzola, White Cheddar, Fontina & Parmesan – 9<sup>95</sup>

■ **Lasagna Bolognese** Slow Braised Veal, San Marzano Pomodoro Sauce and House Made Mozzarella – 8<sup>95</sup>

## SALADS

*Served with Grilled Focaccia  
To Any Salad Add Gulf Shrimp - 5<sup>95</sup>  
or Roasted Chicken - 3<sup>95</sup>*

■ **Bella Brava Wedge** – House made Gorgonzola dressing, Red Onion, Chopped Tomato and Smoked Pancetta – 6<sup>95</sup>

■ **Tuscan Spinach and Arugula Salad** with Shaved Prosciutto, Sliced Mushrooms, Oranges, Toasted Walnuts, Asiago and Citrus-White Balsamic Vinaigrette – 8<sup>95</sup>

■ **Caesar Salad** with Fresh Parmesan and Bagna Cauda Crostini – 7<sup>95</sup>

■ **Mixed Greens Salad** with Grape Tomatoes, Basil, Fresh Mozzarella & Balsamic Vinaigrette – 7<sup>95</sup>

■ **Tuscan Chopped Salad** Chopped Italian Salami, Fontina Cheese, Prosciutto, Black Olives, Artichoke Hearts on a bed of Field Greens with choice of Asiago & Citrus-White Balsamic Vinaigrette or Creamy Gorgonzola – 10<sup>95</sup> (with Gorgonzola add 1)

■ *Available until 5 pm*

*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.*

2009.06

©2009 Bella Brava LLC



## MENU DI RAGAZZI

*(Kids' Menu, Served All Day)*

**Grilled Cheese Panino** served with French Fries – 3<sup>95</sup>

**Penne Pasta** with Butter & Parmesan Cheese OR Tomato Sauce – 3<sup>95</sup>

**Spaghetti** with Tomato Sauce – 3<sup>95</sup>  
*Add a Meatball – 1<sup>95</sup>*

**Cheese Pizza** with or without tomato sauce – 5<sup>95</sup>

## DOLCE

**TIRAMISU** – 6<sup>95</sup>

**CHOCOLATE SALAMI** with Port Wine Zabalone & Fresh Whipped Cream – 4<sup>95</sup>

**CAPPUCCINO CRÈME BRÛLÉE** with house-made biscotti – 6<sup>95</sup>

## ILLY® CAFÉ

**Regular or Decaf** – 3<sup>45</sup>

**Espresso** – 4<sup>95</sup>

**Cappuccino** – 5<sup>45</sup>

**Latte** – 5<sup>45</sup>

**Caffè Machiato** – 5

## GRAPPE

*Brandy's Italian cousin is Grappa. Zesty, clean tasting, and with a heady fresh-fruit-and-berry bouquet, Grappa is easily one of the most unique and enjoyable after dinner spirits in the world.*

**Banfi Grappa Brunello** – 7<sup>95</sup>

**Poli Grappa Vespaiolo** – 16<sup>45</sup>

## DESSERT WINES

**Grahams Six Grapes Port** – 9<sup>95</sup>

**Taylor Fladgate Tawney Port** – 9<sup>95</sup>

**Banfi Rosa Regale Brachetto d'Acqui**  
½ bottle – 16<sup>95</sup>

Pink and sparkling, Rosa Regale is a perfect ending to a perfect evening, especially chocolate. Salute!

**Braida "Vigna Senza Nome" 07**  
**Muscato d'Asti** ½ bottle – 18<sup>95</sup>

A gorgeous version of Piedmont's most famous dessert wine. Crisp green apples, spices and flowers flow from this generous, creamy textured wine.

*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.*

2009.06

## COCKTAILS

-7<sup>95</sup>-

**STRAWBERRY BALSAMIC:** Stoli Strawberry Vodka, Fresh Strawberries, Sweet Balsamic Syrup and Fresh Lime Juice

**APPLE BELLA:** Ketel One Vodka, Apple Pucker Schnapps, Pineapple Juice, Sour Mix and Chambord.

**BLACK CHERRY POMTINI:** Stoli Vodka, Pomegranate/Cherry Juice, Cointreau and Fresh Orange Slice

**MANGO BASILTINI:** Parrot Bay Mango Rum, Citrus and Fresh Basil

**ESPRESSOTINI:** Van Gogh Espresso Vodka and Illy Espresso and Espresso Beans.

**TRUFFLETINI:** Godiva Caramel, White & Dark Chocolate Liqueurs, Van Gogh Dutch Chocolate Vodka, Cream and Shaved Dark Chocolate.

**ZENTINI:** Sky Vodka, Green Tea Liqueur, a splash of Soda and a lemon twist

**COSMO CLASSICO:** Stoli Orange Vodka, Cointreau, Cranberry Juice and Fresh Lime Juice

**CLASSIC MOJITO:** Bacardi Rum, Fresh Mint, Sugar, Fresh Lime Juice and Soda.

**RASPBERRY MOJITO:** Bacardi Rum, Fresh Mint, Fresh Raspberries, Fresh Lime Juice and Soda.

## BIRRA

### DRAFT

Peroni – 5

Seasonal Sam Adams – 4<sup>50</sup>

Bud Light – 3

Guinness – 4<sup>50</sup>

### BOTTLE

#### DOMESTIC

Miller Light – 3<sup>50</sup>

Coors Light – 3

Michelob Ultra – 3<sup>50</sup>

Yuengling – 3<sup>50</sup>

#### IMPORT

New Castle – 4<sup>50</sup>

Corona – 4<sup>50</sup>

Heineken – 4<sup>50</sup>

Hacke Beck N/A – 4<sup>50</sup>

Stella – 4<sup>50</sup>