
LA BELLA ITALIA

RESTAURANT - BAKERY - CATERING

Menus are single-use.
Help us conserve by using
our digital menu here:



ANTIPASTI

- FOCACCIA**, extra virgin olive oil, rosemary, parmesan 4
FANTAIL FRIED SHRIMP, three or six, signature sauce 9/18
ARTICHOKE HEARTS, citrus garlic butter, olives, pistachios and arugula 11
FRITTO MISTO (FRY MIX) calamari, shrimp, cherry peppers, borrowed sauce 13
BRUSCHETTA DI AVOCADO, homemade country loaf, fresh basil, tomatoes, extra virgin olive oil 9
SAUTÉ DI COZZE & VONGOLE, middle neck clams & mussels, fresh tomatoes, garlic, seafood broth 15
POLIPO ALLA GRIGLIA, grilled octopus, citrus vinaigrette, olives, capers, heirloom tomatoes, herb infusion 16
CHARCUTERIE, assorted cured meats and cheeses with house made giardiniera 15

INSALATA add: chicken 6 / shrimp 8

- CAPRESE**, fresh mozzarella, tomatoes, fresh basil 11
CESARE, anchovies, shaved parmesan, rustic croutons 9
CASA, spring mix, kalamata olives, capers, carrots, cherry tomatoes, red onion, parmesan, citrus vinaigrette 6
PROSCIUTTO e MELONE, cantaloupe, prosciutto, watercress, radish and cucumber in lemon oil 11

WOOD - FIRED PIZZA

- SORELLA MAGGIORE**, white pizza with fresh mozzarella, fried shrimp and borrowed sauce 14
MARGHERITA, tomatoes, fresh mozzarella, basil 11
PARMA, tomato sauce, mozzarella, prosciutto, topped with fresh arugula and parmesan 13
VEGETARIANA, grilled vegetables, cheese 12
FUNGHI, tomato sauce, mozzarella, wild mushrooms, sausage 13
CARNI, tomato sauce, mozzarella, pancetta, sopressata, sausage 14
CIME di RUCOLA, white pizza (no sauce) with arugula & sausage 12

I VECCHI SAPORI

- POLLO PICCATA** lemon-caper sauce, artichokes, spinach with linguini, semi boneless or boneless 20
***VITELLO PICCATA**, scaloppine, lemon-caper sauce, artichokes, spinach with linguini 25
POLLO MARSALA, marsala, crimini mushrooms, truffle oil with linguini 20
***VITELLO MARSALA**, marsala, crimini mushrooms, truffle oil, with linguini 25

CARNI

- CHICKEN o VEAL INDORATO**, lemon butter sauce, pasta 23/26
CHICKEN o VEAL PARMIGIANA, breaded cutlet, fresh mozzarella, house tomato sauce, linguine pomodoro 20/25
***BISTECCA DI MANZO (14oz)** aged beef ribeye, pan seared, roasted potatoes 25
PETTO d'ANATRA, pan seared duck breast, pancetta, cherry bordelaise sauce, cauliflower mash 25
OSSO BUCO (VEAL SHANK) red wine ragu, truffle oil, mashed potatoes 25

PESCI

- *SALMONE ALLA PIASTRA** (Salmon) pan seared 23
***FRESH CATCH**, tomatoes, capers, shallot-olive oil sauce or "INDORATO" with lemon butter sauce, pasta MKT \$

PASTA, substitute whole wheat or gluten free 4

- PORTOBELLO MUSHROOM RAVIOLI**, wild mushrooms, truffle oil, marsala-cream sauce 21
GNOCCHI AI FRUTTI DI MARE, clams, mussels, shrimp, calamari, bay scallops, marinara sauce 27
LINGUINE & CLAMS, aglio olio, e peperoncino 23
GAMBERI e ZUCCHINE, shrimp and zucchini, saffron basil cream sauce, fettuccine 25
ASTICE ARRABBIATA, spicy Italian classic, tarragon cream, lobster claw meat, linguine de niro 27
FUSILLI GAMBERONI ALLA VODKA, shrimp and fusilli pasta, smoked bacon, vodka sauce 23
BUCATINI BOSCAIOLA, sausage, mushrooms, peas, pesto-cream sauce 21
SPAGHETTI CON POLPETTE, meatballs, tomato sauce 16
FILETTO DI MANZO CON RUCOLA, marinated beef tenderloin tips, tomato, light cream sauce, arugula 19
TARTUFO CON CARNE, toasted wild mushroom ravioli, paillards of beef tenderloin, artichokes, truffle infused cream sauce 23
BAKED ZITI, meat sauce, italian sausage, fresh mozzarella 19
FETTUCCINE NORCINA, spicy sausage, mushrooms, cream truffle oil 19
PENNE NAPOLI, shrimp, cherry tomatoes, arugula with aglio e olio, basil and gorgonzola 24
RIGATONI ALLA BOLOGNESE, rigatoni pasta with meat sauce 18
RAGÙ ALLA GRIGIA, white bolognese, toasted gnocchi, mushrooms, cream 19
EGGPLANT PARMIGIANA, mozzarella, basil, pomodoro sauce 16
LASAGNA, traditional meat 15
PASTA, aglio olio or pomodoro 12



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about restaurants, The Check.

SIDES

- roasted potatoes 5 | roasted brussels sprouts 7 | sautéed spinach 7 | meatball 4 | seasonal garden greens 7

HOUSE BREAD SERVED WITH ENTREES or UPON REQUEST

*Please alert your server to any food allergies you may have. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illnesses.



LP
ITALIA
WINE LIST

6/16/20

SPARKLING

		GLASS	BOTTLE
101	Zardetto, Vino Spumante, Brut N. V. Italy (187ml)		\$11.00
103	Heavenezia, Extra Dry, Prosecco N. V. Veneto	7.50 /	\$29.00
104	Marenco "Strev" 2018, Moscato d'Asti	9.00 /	\$35.00
105	Roederer Estate, Brut N. V. Anderson Valley		\$49.00
106	Veuve Clicquot, Brut "Yellow Label" N. V. Reims		\$95.00

WHITE / ROSÉ

		GLASS	BOTTLE
107	Ca'Lunghetta, Pinot Grigio 2018, Trentino-Alto Adige	6.50 /	\$25.00
108	Mont Gravet, Rosé 2018, Languedoc-Roussillon	7.00 /	\$28.00
109	Masseria Li Veli, Fiano 2018, Salento		\$29.00
110	Fess Parker, Riesling 2018, Santa Barbara County	7.75 /	\$30.00
111	Masciarelli, Trebbiano 2017, Trebbiano d'Abruzzo		\$30.00
112	Prodigo, Sauvignon Blanc 2018, Friuli	8.00 /	\$31.00
113	Zenato, Pinot Grigio 2018, Veneto		\$32.00
114	Olianas, Vermentino 2018, Sardegna		\$33.00
115	Scaia (Garganega/Chardonnay) 2018, Delle Venezie		\$33.00
116	Pieropan 2017, Soave Classico		\$34.00
117	Torre di Luna, Pinot Grigio 2017, Trentino-Alto Adige		\$35.00
118	Inama 2017, Soave Classico		\$35.00
119	Elena Walch, Chardonnay 2019, Trentino-Alto Adige	9.50 /	\$36.00
120	Broglia "La Meirana" 2018, Gavi		\$38.00
121	Santa Margherita, Pinot Grigio 2018, Trentino-Alto Adige		\$45.00
122	Sonoma-Cutrer, Chardonnay 2017, Russian River	12.00 /	\$48.00
123	Vie di Romans "Vieris" Chardonnay 2016, Friuli		\$54.00
124	Patz & Hall, Chardonnay 2017, Sonoma Coast		\$59.00
125	Isole e Olena "Collezione Privata" Chardonnay 2016, Tuscany		\$69.00

RED

		GLASS	BOTTLE
202	Castello di Gabbiano 2018, Chianti	8.00 /	\$30.00
203	Leone de Castris, Primitivo 2017, Salento		\$32.00
204	Fratelli Alessandria 2017, Dolcetto d'Alba		\$33.00
205	La Posta "Pizzella" Malbec 2017, Mendoza	8.50 /	\$34.00
206	Prà "Morandina" Valpolicella 2017, Veneto		\$34.00
207	Venica "Collio" Merlot 2017, Friuli-Venezia	9.00 /	\$35.00
209	Prelius, Cabernet Sauvignon 2018, Tuscany	9.50 /	\$36.00
210	Paitin "Serra" 2016, Barbera d'Alba		\$37.00
211	Etude "Lyric" Pinot Noir 2018, Santa Barbara County	10.00 /	\$38.00
212	La Lastra "Colli Senesi" 2016, Chianti	11.00 /	\$42.00
213	Isole e Olena 2016, Chianti Classico		\$43.00
214	La Gerla 2017, Rosso di Montalcino		\$45.00
215	Gagliole "Rubiolo" 2017, Chianti Classico		\$48.00
216	Ruffino 2015, Chianti Classico, Riserva		\$49.00
217	Inama "Bradissimo" (Cabernet/Carmenère) 2016, Veneto		\$52.00
218	Smith-Madrone, Cabernet Sauvignon 2014, Napa Valley		\$59.00
219	Frog's Leap, Merlot 2017, Napa Valley		\$65.00
220	Brick House "Ribbon Ridge Select" Pinot Noir 2017, Willamette Valley		\$69.00
221	Montaribaldi "Palazzina" 2013, Barbaresco		\$72.00
222	Mocali 2013, Brunello di Montalcino		\$75.00
223	Zenato 2015, Amarone della Valpolicella		\$85.00
224	Argiano 2014, Brunello di Montalcino		\$89.00
225	Fratelli Alessandria 2015, Barolo		\$95.00
227	Prunotto 2015, Barbaresco		\$105.00
228	Renato Ratti "Marcenasco" 2015, Barolo		\$109.00
229	Marchesi Antinori "Tignanello" 2014, Tuscany		\$159.00
230	Biondi-Santi 2015, Rosso di Montalcino		\$165.00
231	E. Pira & Figli, Chiara Boschis "Cannubi" 2013, Barolo		\$189.00

BEER

Peroni / Hardywood VIPA / Blue Moon Belgian White / Stella Artois
Devils Backbone Vienna Lager / Birra Moretti / Michelob Ultra / Bud Light / Budweiser



ITALIA



"TWENTY UNDER TWENTY"

WHITE / ROSE'

Contrade, Malvasia/Chardonnay 2018, Puglia 19.99
Annalisa, Pinot Grigio 2019, Veneto 16
Tiamo, Pinot Grigio 2019, Venezia 18
Stella, Moscato 2019, Sicily 18
Palladio, Bianco 2018, Italy 17
La Fiera, Pinot Grigio 2019, Delle Venezia 16
Santa Luz "Alba" Sauvignon Blanc 2019, Chile 18
Masciarelli, Rosato 2018, Colline Teatine 17
Castelluccio, Sauvignon Blanc 2018, Forli 19.99
Entrada, Chardonnay 2019, Argentina 15

RED

Tiamo 2018, Chianti 19.99
Domino, Cabernet Sauvignon 2017, California 15
Strada del Vino e dell'Olio 2017, Chianti Classico 18
Palladio, Rosso 2016, Italy 17
La Fiera 2018, Montepulciano d'Abruzzo 16
Cielo, Pinot Noir 2017, Veneto 17
Palladio 2018, Chianti 18
Barone di Bernaj, Frappato 2015, Sicily 19.99
Dante, Cabernet Sauvignon 2017, California 16
Entrada, Malbec 2019, Argentina 15

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Please help us conserve by using online version!

