# BELLA VIE

## STARTERS

**Fritto Misto 16**
Calamari, Shrimp, Zucchini, Scallions, Honey Chipotle Sauce

**Arancini Alla Bernard 13**
Rice Balls, Porcini Mushrooms, Black Truffle, Thyme, Parmigiano Cream Sauce

**Charcuterie 16/24**
Chef's Selection of Assorted Meat & Cheese

**Baked Clams 13**
Little Neck Clams, Bread Crumbs, Parsley, Oregano, Parmigiano Reggiano

**Grilled Spanish Octopus 17**
Spanish Octopus, French Lentils, Red Onions, Cherry Tomatoes, Diced Potatoes, Extra Virgin Olive Oil

**Stuffed Cabbage "Caponet" 13**
Beluga Black Lentils, Ricotta, Italian Sausage, Roasted Peppers, Taleggio Fondue

**Antipasto Caldo 28 (For 2)**
Stuffed Cabbage "Caponet", Baked Clams, Shrimp Oreganata, Fried Calamari

**Beef Tartar 16**
Hand-Cut Domestic Beef, Black Truffle, Parmesan Crostini, Artichokes Aioli

**Tomato & Mozzarella Caprese 13**
Fresh Mozzarella, Beef Steak Tomatoes, Roasted Peppers, Balsamic Reduction

**Roman Style Pizza Capricciosa 16**
Kalamata Olives, Mushrooms, Artichoke Hearts, Prosciutto, Tomato Sauce, Mozzarella

## SALAD

**Wedge Salad 13**
Iceberg Wedge, Cherry Tomatoes, Applewood Smoked Bacon, Red Onions, Gorgonzola, Buttermilk Ranch Dressing

**Bella Vie House Salad 13**
Romaine, Arugula, Radicchio, Cherry Tomatoes, Dry Cherries, Walnuts, Red Radish, Herbs Balsamic

**Beet Salad 13**
Roasted Beets, Red Grapes, Watermelon Radish, Apples, Goat Cheese, Honey Mustard Dressing

**Caesar Salad 13**
Romaine, Garlic Bread Croutons, Shaved Parmigiano, House-made Dressing

**Pear Salad 13**
Moscato Poached Pears, Mixed Greens, Roquefort, Hazelnuts, Moscato Vinaigrette

**Antipasto Salad 16**
Iceberg Lettuce, Romaine Hearts, Sweet & Spicy Soppressata, Provolone, Grilled Artichokes, Olives, Creamy Italian Dressing

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
*This item is served undercooked or can be cooked to order

# PASTA

**Tagliatelle With Veal Sausage 26**
Hand-Made Spinach Tagliatelle, Home-Made Veal Sausage, Roasted Mirepoix, Fennel Pollen, Tomato Sauce

**Gnocchi Alla Bava 22**
Homemade Potato Gnocchi, Caramelized Onions, Shaved Black Truffle, Creamy Fontina Sauce

**Spinach Ravioli 22**
Baby Spinach, Ricotta Impastata, Creamy Mushroom Sauce

**Mamma Antonietta Lasagna 20**
Homemade Pasta Sheets, Mozzarella, Béchamel Sauce, Bolognese Ragu

**Agnolotti Di Brasato 24**
Braised Short Ribs, English Peas, Creamy Truffle Sauce

**Boullette De Ricotta 22**
Impastata Gnocchi, Zucchini, Peppers, Eggplant, Melted Fontina, Salsa Rosa

**Linguine Al Limone 26**
Black Pepper & Lemon Infused Linguine, Shrimp, Clams, Calamari, Bottarga, Cherry Tomato Brodino

# MAIN COURSE

**Short Ribs 32**
Prime Boneless Beef Short Ribs, Mashed Potato, Welted Swiss Chard, Roasemary Demi-Glaze

***Filet Mignon 10oz 44**
Applewood Smoked Bacon Wrapped Filet Mignon, Sunchoke Veloute, Maple Glazed Carrots, Bokchoy, Chianti Syrup

**Marinated Skirt Steak 34**
Marinated Skirt Steak, Tuscan Fries, Sautéed Spinach, Crispy Onions, Gorgonzola Fondue

***Duo Of Duck 32**
Duck Breast, Duck Leg Confit, Butternut Squash Puree, Wilted Mixed Greens, Pomegranate Gastrique

**Pollo Alla Cacciatora 28**
Half Roasted Chicken, Winter Stuffing, Roasted Potatoes, Cacciatora Sauce

**Chicken Francese 26 Veal 30**
Chicken Breast or Veal Scaloppine, Mashed Potato, Spinach, Lemon Veloute

***Salmone Al Sesamo 31**
Sesame Crusted Norwegian Salmon, Mixed Vegetable Stir Fry, Teriyaki Glaze

**Pan Roasted Chilean Sea Bass 33**
Chilean Sea Bass Filet, Wild Mushroom Risotto, Port Reduction, Beurre Nantais

**14 0z Pork Chop 28**
Berkshire Pork Chop, Brussel Sprouts, Roasted Apples, Mashed Potatoes, Spicy Red Pepper Jam, Apricot Sauce

**Veal Pizzaiola Alla Brophy 30**
Veal Scaloppine,  Mashed Potato, Oregano, Melted Fresh Mozzarella , Tomato Sauce

**Pan Seared White Shrimp 32**
Artichokes Barigoule, Carrots, Celery Knob, Braised Fennel , Tarragon Cream Sauce

## SIDES

**Tuscan French Fries 12  Skillet Herbed Potatoes 9  Garlic Broccoli Rabe 10**
**Balsamic Roasted Brussels Sprouts 9  Sautéed Spinach 9**

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