## BELLA VIE

# **STARTERS**

## Fritto Misto 16

Calamari, Shrimp, Zucchini, Scallions, Honey Chipotle Aioli

## Stuffed Mushrooms 13

Stuffed With Onions, Breadcrumb, Butter, Garlic, Parmigiano, Oreganata Sauce

Charcuterie 25 Chef's Selection of Assorted Meat & Cheese

## Baked Clams 14

Little Neck Clams, Breadcrumbs, Parsley, Oregano, Parmigiano Reggiano

## P.E.I. Mussels 18

Sautéed Mussels, Luciano Sauce or Fra Diavolo Sauce

## **Grilled Spanish Octopus 18**

Spanish Octopus, Diced Potato Salad, Red Onions, Tomatoes, Extra Virgin Olive Oil

#### Shrimp Pancetta 16

Bacon Wrapped Jumbo White Shrimp, Pan Roasted, Sweet Thai Chili Sauce

## Shrimp Cocktail 16

Jumbo Shrimp, Arugula, Lemon, House Made Cocktail Sauce

## Antipasto Caldo 29(For 2)

Stuffed Mushrooms, Baked Clams, Shrimp Oreganata, Fried Calamari

## Tomato & Mozzarella Caprese 14

Fresh Mozzarella, Beef Steak Tomatoes, Roasted Peppers, Balsamic Reduction

## SALAD -ADD GRILLED CHICKEN 9 SHRIMP 15

Seafood Salad 21

Calamari, Mussels, Clams, Scungilli, Celery, Olives, Roasted Peppers, Lemon, Olive Oil

## Sicilian Salad 16

Iceberg & Romaine Mix, Green & Black Olives, Pepperoncini, Cucumbers, Red Onion, Tomato, Artichokes, Salami, Provolone Cheese, Red Vingerar, Olive Oil, Touch of Garlic

## 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 15

Roasted Beets, Red Grapes, Watermelon Radish, Apples, Goat Cheese, Honey Mustard Dressing

## Caesar Salad 13

Romaine, Garlic Bread Croutons, Shaved Parmigiano, House-made Dressing

## PASTA

#### Tagliatelle With Veal Sausage 27

Hand-Made Spinach Tagliatelle, Home-Made Veal Sausage, Tomato Sauce

### Gnocchi Alla Bava 25

Homemade Potato Gnocchi, Caramelized Onions, Shaved Black Truffle, Creamy Fontina Sauce

#### Spinach Ravioli 23

Baby Spinach, Ricotta Impastata, Barolo Sauce

#### Mamma Antonietta Lasagna 26

Homemade Pasta Sheets, Mozzarella, Béchamel Sauce, Bolognese Ragu

### Agnolotti Di Brasato 27

Braised Short Ribs, English Peas, Creamy Truffle Sauce

#### **Rigatoni Primavera 33**

Pan Seared Shrimp, Rigatoni, House Vegetables, Garlic Lemon White Wine Veloute

#### Gamberoni Al Spaghetti 33

House Made Spaghetti, Pan Seared Shrimp, Clams, Capers, Picatta Sauce

## **MAIN COURSE**

## Short Ribs 34

Prime Boneless Beef Short Ribs, Mashed Potato, Mixed Vegetables, Rosemary Demi-Glaze

#### Veal Parmigiano 31 Chicken 29

Chicken Breast or Veal Scaloppine, Linguine, Marinara Sauce, Melted Mozzarella

## \*Marinated Skirt Steak 36

Marinated Skirt Steak, Tuscan Fries, Mixed Vegetables, Crispy Onions, Gorgonzola Fondue

## \*Duo Of Duck 34

Duck Breast, Duck Leg Confit, Butternut Puree, Mixed Vegetables, Pomegranate Gastrique

#### Pollo Alla Diavola 29

Half Roasted Chicken, Calabria Hot Peppers, Skillet Potatoes, Mixed Vegetables, Pan Gravy

## Veal Francese 31 Chicken 29

Chicken Breast or Veal Scaloppine, Linguine, Lemon Veloute

#### \*Salmon 32

Pan Roasted Salmon, Orzo, Cherry Tomato, Shallots, Parsley, Lobster Cream, Balsamic Glaze

## Fish Of The Day (MP)

Choice Of: Marechiare Suace or Picatta Sauce, Mashed Potatoes & Mixed Vegetables

#### \*Pork Chop Lambeth 29 Veal Chop 60

14 Oz Berkshire Pork Chop or Prime Veal Chop, Mixed Vegetables, Mashed Potato, Pepperoncini, Garlic, Red Vinegar, White Wine Butter Sauce

## Veal Saltimbocca Alla Romana 32

Veal Scaloppine, Prosciutto, Spinach, Mozzarella, Mashed Potatoes, Mixed Vegetables, Brandy Mushroom Sauce

## Shrimp Scampi 33

Pan Seared White Shrimp, Artichoke Hearts, Capers, Potatoes, Scampi Sauce

#### SIDES

Tuscan French Fries 9 Skillet Herbed Potatoes 9 Garlic Broccoli Rabe 12 Balsamic Roasted Brussels Sprouts 12 Sautéed Spinach 12 Penne or Linguine \$12