

Bella Vita

• R I S T O R A N T E •

ZUPPA DEL GIORNO

Chef's Daily Creation \$9.

INSALATA

INSALATA ALLA CESARE

Crispy Romaine hearts, maple glazed pork belly smoked in-house, parmesan crackling, classic Caesar dressing

13

INSALATA CAPRESE

Torched off-the-vine Tomato, Burrata, bitter greens dressed with a basil vinaigrette, Balsamic of Modena reduction

16

INSALATA DEL PRATO

Sautéed wild mushrooms and bell peppers, spring onions, goat cheese, fresh organic greens

14

INSALATA BELLA VITA

Baby spinach, frisse, iceberg lettuce, roasted pecans, cucumber, Kalamata olives and roasted red peppers with sun-dried tomato vinaigrette

12

APPETIZERS

BRUSCHETTA DELLA CASA

Marinated grilled artichokes, onions, diced Roma tomato served on our house-made garlic and herb focaccia with shaved Parmigiano-Reggiano

14

TAGLIERE DI SALUMI E GORGONZOLA

Chef's selection of Imported cured meats, marinated olives, house-made giardiniera, aged gorgonzola cheese and crostini

19

POLPETTE AL SUGO E PANE ALL'AGLIO

Braised hand-rolled Italian meatballs served in fresh tomato sauce with Italian garlic loaf

15

COZZE DEL P.E.I. IN SALSA DI VINO BIANCO

Fresh P.E.I. mussels steamed in a white wine, garlic broth, cherry tomatoes and scallions

14

PEPE ROSSI CON ACCIUGHE E PROVOLONE

Pickled cherry peppers stuffed with anchovies, provolone cheese and caramelized onions

12

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PASTA

PENNE GORGONZOLA

Penne, pancetta, wild mushrooms, spinach served in gorgonzola cream sauce
20

FETTUCINE PESCATORE

Fettucine, tiger shrimps, scallops, P.E.I. mussels, sundried tomatoes, spinach served in a creamy Alfredo sauce
24

SPAGHETTI PRIMAVERA

Spaghetti, sautéed spring vegetables, grilled rapini, shaved pecorino, basil sprouts served in a Pomodoro sauce
19

TAGLIATELLE AL RAGU DI BRASATO

Tagliatelle, braised beef tenderloin and Cremini mushrooms in a traditional Ragu sauce of mirepoix, red wine, veal stock, tomatoes and scallions
23

SMINUZZATO DI POLLO CON GNOCCHI DELLA CASA

Hand-rolled potato gnocchi, pulled chicken, sun-dried tomatoes, oyster mushrooms, Swiss chard served in a truffle cream sauce with shaved pecorino
22

PIZZA

MARGHERITA

Tomato sauce, fresh mozzarella, fresh basil sprouts
17

FUNGHI

Creamy garlic sauce, shredded Fontina cheese, oyster mushrooms, spinach, red onion
19

ILSE

Tomato sauce, mozzarella cheese, black olives, ham, tomato, artichokes and mushroom
19

SALSICCIA

Tomato sauce, mozzarella cheese, Italian sausage, pepperoni and Calabrese salami
19

PESCATORE

Rosé sauce, mozzarella cheese, scallops, shrimp, bacon, roasted red peppers and arugula
20

POLLO

Pesto base, goat cheese, pulled chicken, caramelized onions, sun-dried tomato, shaved pecorino
19