

Bella Napoli
WOODFIRED PIZZA & BAR

Catering Menu

(847) 519-7555
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Schaumburg, IL 60193

BellaWoodfired.com

Bella Napoli Woodfired Pizza & Bar Catering Menu
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All Info and Prices are Subject to Change Without Notice



Antipasti

Nonna's Meatballs

Handmade served in San Marzano tomato sauce.

12pc 30.00

Bruschetta

Cherry tomatoes, basil, Stracciatella cheese, garlic, EVOO on grilled ciabatta.

24pc 33.00

Prosciutto & Fig Bruschetta

Stracciatella cheese, fig jam, balsamic, EVOO, arugula on grilled ciabatta.

24pc 43.00

Truffle Fries

Grana Padano, roasted garlic, rosemary, herbs, truffle oil, served with garlic aioli.

Small (serves 10-15) 29.00

Large (serves 20-30) 49.00

Fried Shrimp

With cocktail sauce and charred lemon.

3lbs 48.00

Fried Calamari

With San Marzano tomato sauce and charred lemon.

3lbs 51.00

Fire Roasted Brussels Sprouts ^{GF}

Maple cured bacon, hot honey drizzle, cherry peppers, cashews, Pecorino Romano.

Small (serves 10-15) 59.00

Large (serves 20-30) 99.00

Antipasto Platter

Sliced Italian meats and cheeses, olives* and fig jam.

12" Tray (serves 8-10) 59.00

*Caution, olives may contain pits.



Prosciutto & Fig Bruschetta

Salads

Small (serves 10-15) / Large (serves 20-30)

ADD CHICKEN TO ANY SALAD

Small 14.00 / Large 19.00

Garden Salad

Mixed greens, red cabbage, heirloom cherry tomatoes, antipasto olives,* provolone with choice of dressing.

Small 39.00 / Large 59.00

The Ultimate Caesar

Fresh romaine, heirloom cherry tomatoes, grated Parmigiano and grilled ciabatta croutons. Anchovies upon request.

Small 42.00 / Large 62.00

Apple Pecan ^{GF}

Romaine, Honeycrisp apples, Gorgonzola cheese, bacon, candied pecans. Honey vinaigrette dressing.

Small 55.00 / Large 89.00

The Italian Chopped

Italian meats, mixed greens, sharp provolone, red onion, antipasto olives,* marinated artichoke hearts, balsamic vinaigrette.

Small 55.00 / Large 89.00

*Caution, olives may contain pits.



Garden Salad

Entrées & Pasta

Entrée portions are sized to be served with a salad and a side dish.
Number of servings is approximate.

| | 10 Servings | 20 Servings |
|---|-------------|-------------|
| Chicken alla Parmigiana Italian cheeses, pesto and roasted tomato sauce. | 59.00 | 98.00 |
| Chicken alla Vesuvio Boneless chicken breasts, garlic, olive oil, white wine and Parmigiano. | 59.00 | 98.00 |
| Chicken Saltimbocca Prosciutto, provolone, fresh sage, white wine butter sauce. | 59.00 | 98.00 |
| Grilled Salmon Citrus Dill Sauce (3oz Pieces) | 99.00 | 189.00 |
| Eggplant Caprese Crispy eggplant, Fior di Latte mozzarella, fresh basil, balsamic drizzle and San Marzano tomato sauce. | 59.00 | 98.00 |
| Shrimp Scampi Garlic, lemon butter and linguine fini. | 79.00 | 159.00 |
| Rigatoni alla Vodka with Spicy Sausage Tomato vodka sauce with crumbled sausage, Parmigiano Reggiano and basil | 59.00 | 98.00 |
| Spaghetti Carbonara Spaghetti Quadrato, Pancetta, Grana Padano cheese, egg yolk, rich cream sauce. | 59.00 | 98.00 |
| Pappardelle with Braised Short Rib Pappardelle, garlic, roasted tomato sauce, Stracciatella cheese. | 99.00 | 189.00 |
| Pistachio Pesto Gemelli Gemelli, basil, pistachios, Parmigiano Reggiano and toasted breadcrumbs. | 59.00 | 98.00 |
| Sausage & Rapini Orhecchiette Orhecchiette, chili flakes, garlic, shallots, Parmesan broth. | 69.00 | 108.00 |
| Cavatelli Trattoria San Marzano tomatoes, Stracciatella cheese and fresh basil. | 69.00 | 108.00 |
| Chicken Limone Sun dried tomatoes, artichoke hearts, white wine and lemon caper sauce. | 59.00 | 98.00 |
| Italian Sausage & Peppers Roasted tri-color peppers, onions and marinara sauce. | 59.00 | 98.00 |

Woodfired Pizzas

Gluten Free crust add 4.00

Margherita

San Marzano tomato sauce, Fior di Latte mozzarella, Pecorino cheese, fresh basil, EVOO.

16.00

Quattro Formaggi

Asiago, Gorgonzola, creamy mascarpone, provolone, EVOO.

18.00

Charred Pepperoni

Pesto, crisp cup pepperoni, mozzarella, chile infused hot honey.

19.00

Funghi

Assorted mushrooms, Asiago, Gorgonzola, mascarpone, provolone, truffle oil.

19.00

Prosciutto Arugula

Fior di Latte mozzarella, Grana Padano, Prosciutto di Parma, EVOO, arugula.

21.00

Pistacchiona

Pistachio pesto, Mortadella, Pecorino cheese, Fior di Latte mozzarella, fresh basil.

21.00

Fig n Pig

Provolone, mozzarella, fig preserves, Prosciutto, bacon, arugula, shaved Parmesan, drizzled with chile infused hot honey.

21.00

Sausage & Rapini

Italian fennel sausage, rapini, Stracciatella, Fior di Latte mozzarella and chile flakes.

18.00

Spinach, Mushroom & Artichokes

Fior di Latte mozzarella, San Marzano tomato sauce, baby spinach, sliced mushrooms, artichoke hearts, Grana Padano.

17.00

Spicy Sicilian

San Marzano tomatoes, spicy soppressata, Prosciutto, fresh mozzarella, Grana Padano, basil, EVOO.

22.00

Neapolitan Veggie

Fresh mozzarella, San Marzano tomato sauce, spinach, mushrooms, broccolini, sweet peppers, tomatoes, red onion and Grana Padano.

17.00

Sausage & Pepperoni

Italian fennel sausage, charred pepperoni, San Marzano tomato sauce and fresh mozzarella.

18.00

Roasted Red Pepper, Goat Cheese & Red Onion

Goat cheese and creamy mascarpone.

18.00



Mini Sliders

Chicken Parmesan

Golden crispy chicken breast baked with marinara and Italian cheeses on toasted ciabbata.

12pc 49.00 / 24pc 89.00

Italian Sub

Spicy soppressata, capicola, Mortadella, aioli and melted provolone on toasted ciabbata.

12pc 49.00 / 24pc 89.00

Tomato Caprese

Balsamic glaze, heirloom tomatoes, mozzarella, EVOO and fresh basil on toasted ciabbata.

12pc 49.00 / 24pc 89.00

Sides

Pasta

Penne or Rigatoni with San Marzano Marinara, Tomato Vodka Sauce or Asiago Cream Sauce.

Small (serves 10–15) 49.00

Small Asiago cream sauce 59.00

Large (serves 20–30) 79.00

Large Asiago cream sauce 98.00

Charred Brocollini

Small (serves 10–15) 59.00 / **Large** (serves 20–30) 99.00

Oven Roasted Potatoes

Small (serves 10–15) 39.00 / **Large** (serves 20–30) 69.00

Grilled Asparagus

54pc 49.00 / 108pc 89.00



Rigatoni with San Marzano Marinara



Charred Brocollini



Oven Roasted Potatoes

Desserts

Tiramisu

Lady fingers soaked in espresso then layered with mascarpone cheese and topped with powdered cocoa.

12pc 52.00

White Chocolate Bread Pudding

12pc 46.00

Mini Cannolis

24pc 36.00

Extras

Pasta Fagiole

1qt 16.00

San Marzano Tomato Sauce

1qt 16.00

Tomato Vodka Sauce

1qt 18.00

Alfredo Sauce

1qt 18.00

Loaf of Italian Bread (3ft)

6.00

Warming Kit

Pan, rack and canned fuel. 9.00

Disposable Place Setting

(10) Plate, fork, knife and napkin. 5.00



Mini Cannolis

Bella BANQUETS

Private Rooms For All Your Special Occasions!

With its elegant decor, garden patio and gorgeous marble bar, Bella Napoli provides an exquisite setting for gatherings of all kinds. Our new banquet rooms can host 30-110 guests!

At Bella, we cater to all types of social and business events. Whether planning a corporate meeting, social event, birthday party, memorial, wedding reception or shower, Bella Banquets ensures a memorable experience with its gorgeous ambiance and authentic Italian cuisine.

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