

# Bella Napoli

WOODFIRED PIZZA & BAR

... PLEASE ASK YOUR SERVER FOR OUR DAILY SPECIAL LIST ...

## ANTIPASTI

<b>Crispy Fried Mozzarella</b> Freshly hand-breaded w/ San Marzano tomato sauce and Parmigiano Reggiano.	11	<b>Fritto Misto</b> Shrimp, calamari or combo w/ San Marzano tomato sauce and charred lemon. Also available grilled.	17
<b>Antipasto Platter</b> Sliced Italian meats and cheeses, olives,* fig jam and grilled ciabatta.	16	<b>Grilled Calamari</b> <sup>GF</sup> Chargrilled w/ arugula, bruschetta tomatoes and balsamic vinaigrette and charred lemon.	17
<b>Fire Roasted Brussels Sprouts</b> <sup>GF</sup> Maple cured bacon, hot honey drizzle, cherry peppers, cashews, Pecorino Romano.	14	<b>Prosciutto &amp; Fig Bruschetta</b> Ricotta, fig jam, balsamic, EVOO, arugula on grilled ciabatta.	14
<b>Truffle Fries</b> Grana Padano, roasted garlic, rosemary, herbs, truffle oil, garlic aioli.	12	<b>Bruschetta</b> Cherry tomatoes, basil, Stracciatella cheese, garlic, EVOO on grilled ciabatta.	13
<b>Woodfired Goat Cheese</b> Seasoned goat cheese fired in a bed of marinara w/ grilled ciabatta.	13	<b>Black Bear Bay Mussels</b> Sauteed w/ choice of white wine garlic or spicy red sauce w/ grilled ciabatta.	16
		<b>Nonna's Meatballs</b> San Marzano tomato sauce, Stracciatella cheese w/ grilled ciabatta.	15

\*Caution, olives may contain pits.

## SOUP & SALADS

ADD CHICKEN 4 | ADD SALMON 7 | ADD SHRIMP 6

<b>Pasta Fagiole Soup</b> Topped w/ shaved Parmesan.	Cup 6   Bowl 7	<b>The Ultimate Caesar</b> Grilled ciabatta, croutons, heirloom cherry tomatoes, Caesar dressing and Parmigiano served in a crispy Asiago cheese bowl. Anchovies upon request.	14
<b>Garden Salad</b> Mixed greens, red cabbage, heirloom cherry tomatoes, antipasto olives,* provolone, grilled ciabatta w/ choice of dressing.	13	<b>Apple Pecan</b> <sup>GF</sup> Romaine, Honeycrisp apples, Gorgonzola cheese, bacon, candied pecans. Honey vinaigrette dressing.	16
<b>Burrata &amp; Heirloom Tomato</b> Arugula tossed in lemon vinaigrette, heirloom cherry tomatoes, burrata cheese, antipasto olives*, avocado, fresh basil, EVOO, lemon pesto, balsamic glaze, grilled ciabatta. <b>Add Prosciutto 4</b>	16	<b>The Italian Chopped</b> Italian meats, mixed greens, sharp provolone, red onion, antipasto olives,* marinated artichoke hearts, grilled ciabatta, balsamic vinaigrette.	16

## SIDES

<b>Oven Roasted Potatoes</b>	5	<b>Chargrilled Broccolini</b>	6
<b>Cauliflower Mousse</b>	5	<b>Rigatoni</b> San Marzano tomato sauce, garlic cream sauce or aglio olio sauce.	6
<b>French Fries</b>	5		

## HOMEMADE DESSERTS

<b>Apple Tart Ala Mode</b>	9	<b>White Chocolate Bread Pudding</b>	8
<b>Crème Brûlée Salted Caramel</b>	8	<b>Mini Cannolis (3)</b>	6
<b>Coppa Chocolate Marshmallow</b>	8	<b>Tiramisu</b>	7



<b>Espresso</b>	4
<b>Cappuccino</b>	4
<b>Latte</b>	4
<b>Coffee</b>	3

Specials & More Info →



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## WOODFIRED PIZZAS

GLUTEN FREE CRUST ADD 4

<b>Margherita</b> San Marzano tomato sauce, Fior di Latte mozzarella, Pecorino cheese, fresh basil, EVOO.	16	<b>Fig n Pig</b> Provolone, mozzarella, fig preserves, Prosciutto, bacon, arugula, shaved Parmesan, drizzled w/ chile infused hot honey.	21
<b>Quattro Formaggi</b> Asiago, Gorgonzola, creamy mascarpone, provolone, EVOO.	18	<b>Spinach, Mushroom, Artichokes</b> Fior di Latte mozzarella, San Marzano tomato sauce, baby spinach, sliced mushrooms, artichoke hearts, Grana Padano.	17
<b>Charred Pepperoni</b> Pesto, crisp cup pepperoni, mozzarella, chile infused hot honey.	19	<b>Spicy Sicilian</b> San Marzano tomatoes, spicy soppressata, Prosciutto, fresh mozzarella, Grana Padano, basil, EVOO.	22
<b>Funghi</b> Assorted mushrooms, Asiago, Gorgonzola, mascarpone, provolone, truffle oil.	19	<b>Neapolitan Veggie</b> Fresh mozzarella, San Marzano tomato sauce, spinach, mushrooms, broccolini, sweet peppers, tomatoes, red onion and Grana Padano.	17
<b>Prosciutto Arugula</b> Fior di Latte mozzarella, Grana Padano, Prosciutto di Parma, EVOO, arugula.	21	<b>Sausage &amp; Pepperoni</b> Italian fennel sausage, charred pepperoni, San Marzano tomato sauce and fresh mozzarella.	18
<b>Pistacchiona</b> Pistachio pesto, Mortadella, Pecorino cheese, Fior di Latte mozzarella, fresh basil.	21	<b>Roasted Red Pepper, Goat Cheese &amp; Red Onion</b> Goat cheese and creamy mascarpone.	18
<b>Sausage &amp; Rapini</b> Italian fennel sausage, rapini, Stracciatella, Fior di Latte mozzarella and chile flakes.	18		

## PASTAS

ADD A CUP OF SOUP, DINNER SALAD OR SIDE CAESAR 4 | ADD CHICKEN 4 | ADD SALMON 7 | ADD SHRIMP 6 | ADD A SIDE OF MEATBALLS 6

<b>Rigatoni alla Vodka</b> Tomato vodka sauce, crumbled sausage, Parmigiano Reggiano, basil.	22	<b>Pistachio Pesto</b> Gemelli, basil, pistachios, Parmigiano Reggiano and toasted breadcrumbs.	21
<b>Carbonara</b> Spaghetti Quadrato, Pancetta, Grana Padano cheese, egg yolk, rich cream sauce.	22	<b>Orecchiette with Sausage &amp; Rapini</b> Orecchiette, chili flakes, garlic, shallots, Parmesan broth.	22
<b>Braised Short Rib</b> Pappardelle, garlic, roasted tomato sauce, Stracciatella cheese.	25	<b>Spaghetti &amp; Meatballs</b> Spaghetti Quadrato pasta, San Marzano tomato sauce, Nonna's meatballs and Stracciatella cheese.	19
<b>Gluten free Penne Pasta</b> With San Marzano tomato sauce or garlic cream sauce.	20	<b>Cavatelli Trattoria</b> San Marzano tomatoes, Stracciatella cheese and fresh basil.	22

## ENTRÉES

ADD A CUP OF SOUP, DINNER SALAD OR SIDE CAESAR 4 | ADD A SIDE OF MEATBALLS 6

<b>Chicken alla Parmigiana</b> Italian cheeses, pesto, roasted tomato sauce and linguine fini.	25	<b>*Tuscan Filet Trio</b> Crisp herb roasted potatoes, thyme au jus, chargrilled broccolini.	29
<b>Chicken Saltimbocca</b> Prosciutto, provolone, fresh sage, white wine butter sauce, linguine fini and wilted spinach.	25	<b>Grilled Salmon</b> <sup>GF</sup> Citrus dill butter, cauliflower mousse, chargrilled broccolini.	28
<b>Brick Chicken</b> Parmesan crusted w/ spicy Calabrese peppers, artichoke hearts, vesuvio potatoes, white wine herb sauce.	28	<b>Black Bear Bay Mussels</b> Sautéed w/ choice of white wine garlic or spicy red sauce, linguine fini and grilled ciabatta.	23
<b>Pork Chop Romano</b> 12oz center cut, Parmesan breaded, spinach, white wine roasted Roma tomato sauce w/ linguine fini.	28	<b>Shrimp Scampi</b> Garlic, lemon butter and linguine fini.	24
		<b>Eggplant Caprese</b> Crispy eggplant, Fior di Latte mozzarella, fresh basil, balsamic drizzle, linguine fini w/ San Marzano tomato sauce.	20

GF - While we strive to ensure our gluten-free items are safe for your diet, we can not guarantee that cross-contamination between ingredients will not occur.

\*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% gratuity will be added to parties of 8 or more. All info subject to change without notice. © 4/23/25 Bella Napoli