

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

ANTIPASTI

Crispy Fried Mozzarella Freshly hand-breaded w/ San Marzano tomato sauce and Parmigiano Reggiano.	10	Fritto Misto Shrimp, calamari or combo w/ San Marzano tomato sauce and charred lemon. Also available grilled.	16
Antipasto Platter Sliced Italian meats and cheeses, olives,* fig jam and grilled ciabatta.	15	Grilled Calamari ^{GF} Chargrilled w/ arugula, bruschetta tomatoes and balsamic vinaigrette and charred lemon.	16
Fire Roasted Brussels Sprouts ^{GF} Maple cured bacon, hot honey drizzle, cherry peppers, cashews, Pecorino Romano.	13	Prosciutto & Fig Bruschetta Ricotta, fig jam, balsamic, EVOO, arugula on grilled ciabatta.	13
Truffle Fries Grana Padano, roasted garlic, rosemary, herbs, truffle oil, garlic aioli.	11	Bruschetta Cherry tomatoes, basil, Stracciatella cheese, garlic, EVOO on grilled ciabatta.	13
Woodfired Goat Cheese Seasoned goat cheese fired in a bed of marinara w/ grilled ciabatta.	13	Black Bear Bay Mussels Sauteed w/ choice of white wine garlic or spicy red sauce w/ grilled ciabatta.	16
		Nonna's Meatballs 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

Pasta Fagiole Soup Topped w/ shaved Parmesan.	Cup 5 Bowl 6	The Ultimate Caesar Grilled ciabatta, croutons, heirloom cherry tomatoes, Caesar dressing and Parmigiano served in a crispy Asiago cheese bowl. Anchovies upon request.	14
Garden Salad Mixed greens, red cabbage, heirloom cherry tomatoes, antipasto olives,* provolone, grilled ciabatta w/ choice of dressing.	13	Apple Pecan ^{GF} Romaine, Honeycrisp apples, Gorgonzola cheese, bacon, candied pecans. Honey vinaigrette dressing.	15
Burrata & Heirloom Tomato Arugula tossed in lemon vinaigrette, heirloom cherry tomatoes, burrata cheese, antipasto olives*, avocado, fresh basil, EVOO, lemon pesto, balsamic glaze, grilled ciabatta. Add Prosciutto 4	15	The Italian Chopped Italian meats, mixed greens, sharp provolone, red onion, antipasto olives,* marinated artichoke hearts, grilled ciabatta, balsamic vinaigrette.	15

SANDWICHES

CHOICE OF FRIES, SIDE SALAD OR RIGATONI PASTA W/ SAN MARZANO SAUCE

Short Rib Grilled Cheese Homemade short rib meat, Fontina, American and white cheddar cheese on grilled brioche.	16	Anthony Bourdain's Mortadella Sandwich Layers of crispy fried fresh mortadella w/ melted provolone and American cheese, honey Dijon mayo served on butter grilled tomato focaccia.	15
Spicy Italian Sub Spicy soppressata, capicola, Mortadella, aioli and melted provolone on toasted ciabatta.	15	Grilled Chicken Sandwich Marinated chicken breast, melted provolone, pesto mayo, lettuce and tomato on butter toasted ciabatta.	15
Chicken Parmesan Sandwich Golden crispy chicken breast baked w/ marinara and Italian cheeses on grilled tomato focaccia.	15		

LUNCH COMBOS

11AM-3PM DAILY

Combo #1

Cup of Pasta Fagiole soup and one salad. 12.99

Combo #2

Chose one salad or Pasta Fagiole soup and one sandwich. 13.99

Combo #3

Chose one salad or Pasta Fagiole soup and one entrée. 14.99

Combo Selections

Soup Pasta Fagiole w/ Parmesan

Salads

Caesar | Garden Salad

Sandwiches

Spicy Italian | Chicken Parmesan
Anthony Bourdain's Mortadella
Grilled Chicken Sandwich

Entrées

Eggplant Caprese | Pistachio Pesto
Rigatoni alla Vodka
Chicken alla Parmigiana

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ALL WOODFIRED PIZZAS \$14⁹⁹ FOR LUNCH

MON-FRI BEVERAGE PURCHASE REQUIRED PER GUEST | GLUTEN FREE CRUST ADD 4

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

Rigatoni alla Vodka Tomato vodka sauce, crumbled sausage, Parmigiano Reggiano, basil.	19	Pistachio Pesto Gemelli, basil, pistachios, Parmigiano Reggiano and toasted breadcrumbs.	19
Carbonara Spaghetti Quadrato, Pancetta, Grana Padano cheese, egg yolk, rich cream sauce.	19	Orecchiette with Sausage & Rapini Orecchiette, chili flakes, garlic, shallots, Parmesan broth.	19
Braised Short Rib Pappardelle, garlic, roasted tomato sauce, Stracciatella cheese.	23	Spaghetti & Meatballs Spaghetti Quadrato pasta, San Marzano tomato sauce, Nonna's meatballs and Stracciatella cheese.	17
Gluten free Penne Pasta With San Marzano tomato sauce or garlic cream sauce.	17	Cavatelli Trattoria San Marzano tomatoes, Stracciatella cheese and fresh basil.	19

ENTRÉES

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

Chicken alla Parmigiana Italian cheeses, pesto, roasted tomato sauce and linguine fini.	23	*Tuscan Filet Trio Crisp herb roasted potatoes, thyme au jus, chargrilled broccolini.	29
Chicken Saltimbocca Prosciutto, provolone, fresh sage, white wine butter sauce, linguine fini and wilted spinach.	24	Grilled Salmon ^{GF} Citrus dill butter, cauliflower mousse, chargrilled broccolini.	26
Brick Chicken Parmesan crusted w/ spicy Calabrese peppers, artichoke hearts, vesuvio potatoes, white wine herb sauce.	25	Black Bear Bay Mussels Sautéed w/ choice of white wine garlic or spicy red sauce, linguine fini and grilled ciabatta.	23
Pork Chop Romano 12oz center cut, Parmesan breaded, spinach, white wine roasted Roma tomato sauce w/ linguine fini.	25	Shrimp Scampi Garlic, lemon butter and linguine fini.	24
		Eggplant Caprese Crispy eggplant, Fior di Latte mozzarella, fresh basil, balsamic drizzle, linguine fini w/ San Marzano tomato sauce.	19

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