

# Bella Via

Ristorante

## Soups & Appetizers

SOUP OF THE DAY.....	7
❖ PASTA FAGIOLI <i>White and red beans, tomatoes and pasta in a savory broth</i> .....	7
❖ ITALIAN WEDDING SOUP <i>Miniature Italian meatballs simmered in a light garlic scented chicken broth with chicken, celery, egg croutons and Parmesan cheese.</i> .....	7
SQUISITO SHRIMP <i>Sautéed Shrimp in a herb butter Ale sauce served with crustini.</i> .....	12
CALAMARI <i>Crispy panko crusted calamari strips served with marinara</i> .....	11
CAPRESE DI SORRENTO <i>Fresh mozzarella, basil and tomatoes with olive oil and balsamic glaze</i> .....	10

## Salads

CAESAR OR HOUSE SALAD .....	8
<i>+ Add Grilled Chicken...2, Shrimp...4, or Salmon...5</i>	
WEDGE SALAD <i>Applewood smoked bacon, roma tomatoes, cucumbers and crumbled bleu cheese with bleu cheese dressing</i> .....	10
<i>+ Half portion \$5</i>	

## Entrées

*All entrées are served with your choice of a cup of soup or a small side salad and two sides*

### Pasta

PENNE PRIMAVERA <i>Penne pasta tossed with white wine, fresh vegetable and our homemade marinara sauce.</i> .....	17
❖ PASTA MARINARA <i>Choice of pasta tossed with sauce and meatballs or Italian sausage</i> ..	18
PASTA BOLGANAISE <i>Choice of any of our Pasta covered in Bolganaise sauce</i> .....	18
FETTUCCHINE ALFREDO <i>Fettuchine with creamy Alfredo sauce</i> .....	19
<i>+ Add Chicken \$3 Add Shrimp \$5</i>	

### Veal

❖ VEAL PARMESAN <i>Breaded veal cutlets, fried and covered with marinara sauce and mozzarella cheese</i> .....	31
<i>+ Paired with our House Pinot Noir</i>	
VEAL FRANCAISE <i>Breaded veal cutlets Capers and tomato sautéed in white wine.</i> .....	28
<i>lemon sauce.</i>	

### Beef

CHAR-GRILLED RIBEYE <i>Marinated 12 oz Ribeye Steak Char-grilled to your favorite temperature</i> ...	31
BONELESS BEEF SHORT RIBS <i>Tender Boneless Beef Short Ribs braised then glazed on the char-grill.</i> .....	32
NY STRIP STEAK 12 OZ OR 6 OZ <i>Seasoned just right and char-grilled to your favorite temperature</i> ...	30/26

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## Entrées

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### Chicken

**HERB BAKED CHICKEN BREAST** Hand-cut chicken breast with . . . . . 27  
exposed wing bone, seasoned with Italian herbs and spices, oven baked and  
finished with a crispy skin.

**CHICKEN CACCIATORA** Boneless chicken breast with peppers, onions . . . 28  
and mushrooms finished with capers and red wine pomodoro.

**CHICKEN PARMESAN** Breaded chicken breast baked with parmesan, . . . . . 28  
mozzarella and marinara

+ Substitute: Eggplant no charge, Shrimp \$4

**CHICKEN MARSALA** Lightly seasoned chicken breast or veal cutlet, . . . . . 30  
mushrooms and fresh garlic sautéed in Marsala wine and butter sauce served over  
linguine.

+ Substitute Veal \$3

### Seafood

**SEARED SALMON OR MAHI-MAHI** Lightly seasoned 6oz filet . . . . . 32  
seared and brushed with garlic butter

+ Pair with Chardonnay

**SHRIMP SCAMPI** Sautéed tiger shrimp in a white wine lemon garlic sauce . . 30  
served over linguine

**CHEFS CATCH** Choice of cooking style Baked, Grilled or . . . . . MARKET PRICE  
Blackened

## Choice of sides

GRILLED VEGETABLES

TWICE BAKED POTATO

MASHED POTATOES

BOWL OF PASTA Penne,  
Fettuccine, Spaghetti, Linguine,  
Cavatapi or Angel hair

SWEET POTATOES

## Dessert

❖ CHOCOLATE SCREWBALL CAKE . . . . . 6

NEW YORK CHEESE CAKE . . . . . 7

CANNOLI . . . . . 6

SCOOP OF ICE CREAM . . . . . 4

