

# ANTIPASTI

NEW ENGLAND CLAM CHOWDER 5. CUP/7. BWL WHEN AVAILABLE	TODAY'S HOMEMADE ZUPPA 4. CUP/6. BWL
STUFFED MUSHROOM CAPS 9.95 STUFFED WITH HERB-SEASONED BREAD CRUMBS, BAKED 'TIL GOLD-EN BROWN	GARLIC BREAD 3.75   with MOZZARELLA 4.50
EGGPLANT ROLLATINI 9.95 FRIED EGGPLANT, ROLLED WITH BOURSIN CHEESE, BAKED, SERVED WITH BELLA'S MARINARA	SHRIMP COCKTAIL 3. EA. JUMBO U-10 SHRIMP, CHILLED WITH COCKTAIL SAUCE
LITTLENECK CLAMS, "CASINO STYLE" 10.95 BAKED WITH HERB-SEASONED BREADCRUMBS AND BACON	DUXBURY 'ISLAND CREEK' OYSTERS 2. EA. ON THE HALF SHELL
HOT ANTIPASTI 12.95 ASSORTMENT OF CLAMS CASINO, STUFFED MUSHROOMS, MEAT-STUFFED SWEET PEPPER, ROASTED SWEET SAUSAGE AND SHRIMP	LITTLENECK CLAMS 8.95 CHILLED, ON THE HALF SHELL
LITTLENECK CLAMS & MUSSELS 13.95 SAUTÉED PAN OF LITTLENECK CLAMS AND MUSSELS, IN YOUR CHOICE OF GARLIC & OLIVE OIL OR BELLA'S MARINARA	ROASTED RED PEPPERS 9.95 FRESH MOZZARELLA AND BASIL, DRIZZLED WITH GARLIC-INFUSED EVOO
SAUTÉED SHRIMPS, "SCAMPI STYLE" 14.95 JUMBO SHRIMP, SAUTÉED WITH OLIVE OIL, GARLIC, LEMON AND CREAMY SWEET BUTTER	ANTIPASTI MISTI 13.95 ASSORTED SALAMIS, PROSCIUTTO, CHEESES, OLIVES AND SEASONAL MARINATED VEGETABLES
	FRIED CALAMARI 10.95 COOKED PERFECTLY — LIGHT AND CRISPY, SERVED WITH A SPICY TOMATO DIPPING SAUCE

# SALAD

BELLA'S HOUSE SALAD 8.95 FULL / 4.50 SM MIXED GREENS WITH ROMAINE, TOMATOES, CUCUMBERS, RED ONION, JULIENNE CARROTS, BLACK OLIVES AND A PEPPERONCINI ~ DRESSINGS: BELLA'S CREAMY ITALIAN, BALSAMIC VINAIGRETTE, LO-CAL ZINFANDEL, CHUNKY BLUE CHEESE OR OIL & VINEGAR	ROASTED BEET INSALATA 10.95 ROASTED TENDER BEETS WITH FRESH ARUGULA, IN A BALSAMIC VINAIGRETTE TOPPED WITH CRUMBLER GOAT CHEESE AND CANDIED WALNUTS
CAESAR SALAD 9.95 FULL / 5.50 SM ROMAINE LETTUCE TOSSED IN BELLA'S CREAMY CAESAR DRESSING, TOPPED WITH GARLIC CROUTONS AND FRESHLY GRATED PARMESAN CHEESE	ROMANO SALAD 9.95 ROMAINE LETTUCE, DICED HOT RED CHERRY PEPPERS AND BLACK OLIVES, TOSSED IN A BELLA'S HOUSE BALSAMIC VINAIGRETTE
BABY GREENS 9.95 MESCLIN LETTUCE TOSSED IN BELLA'S HOUSE BALSAMIC VINAIGRETTE, TOPPED WITH ROASTED WALNUTS, DRIED CRANBERRIES AND CRUMBLER BLUE CHEESE	SPINACH SALAD 10.95 BABY SPINACH, TOSSED WITH WARM SWEET BACON DRESSING, GARNISHED WITH CRISPY BACON AND SLICED EGG

Add any of the following toppings to your salad to make it your own....

ALBACORE TUNA 4. | GRILLED CHICKEN 4.50 | FRIED CALAMARI 5.50  
GRILLED SCALLOPS 2.50 PC. | GRILLED SHRIMP 2.25 PC.  
SLICED GRILLED STEAK 8.

# PIZZA

GRILLED "RED" 14.75 ROASTED RED PEPPERS, SLICED TOMATO, MOZZARELLA AND PARMESAN AND THINLY SLICED IMPORTED PROSCIUTTO	Our signature-style 'Grilled Pizzas' are made with a thin crust, cooked over an open fire ... making them extra light and crispy	GRILLED "WHITE" 17.50 "SCAMPI STYLE" EVOO, GARLIC, SHRIMP AND SPINACH, MOZZARELLA AND PARMESAN
"MARGHERITA" 12.50 BELLA'S PESTO, SLICED TOMATO, FRESH MOZZARELLA, TOPPED WITH FRESH BASIL		"TUSCAN" 14.50 SLICED ITALIAN SWEET SAUSAGE, ROASTED RED PEPPERS, SPINACH AND RICOTTA
GRILLED PIZZA 9.50 TOPPED WITH BELLA'S TOMATO SAUCE, MOZZARELLA AND PARMESAN		PAN PIZZA 8.50 OUR 10" PUB-STYLE PIZZA, TOPPED WITH BELLA'S TOMATO SAUCE, MOZZARELLA AND PARMESAN

Add any of the following toppings to create your own:

ANCHOVY | ARTICHOKE | BLACK OLIVES  
BROCCOLI | CARAMELIZED ONIONS | CHERRY PEPPERS | EGGPLANT | EXTRA CHEESE | GARLIC  
GREEN PEPPERS | MUSHROOM | PEPPERONI | ROASTED RED PEPPER  
SPANISH ONION | SLICED TOMATO 2.00 EA  
FETTA | GOAT | RICOTTA 4.  
BACON 3. | CHICKEN 3. | HAMBURGER 3. | MEATBALL 3. | SAUSAGE 3.  
PESTO 4. | PROSCIUTTO 5. | SALAMI 4. | SHRIMP 9. | SPINACH 3.

†The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness.

# PASTA

<b>BOWL OF PASTA</b> LINGUINE, ZITI OR ANGEL HAIR With <b>GRILLED SWEET ITALIAN SAUSAGE</b> <b>TWO MEATBALLS</b>	10.95 14.95 16.95	<b>TODAY'S HOMEMADE RAVIOLI</b> SERVER WILL RECITE	MARKET PRICE
<b>FETTUCCINE ALFREDO</b> FRESH FETTUCCINE NOODLES, TOSSED WITH PARMESAN, CREAM AND CREAMY SWEET BUTTER	15.95	<b>HADDOCK &amp; CALAMARI "CIOPPINO"</b> FRESH TENDER HADDOCK AND SLICED CALAMARI, POACHED IN A SPICY MARINARA WITH ANGEL HAIR PASTA, SERVED TO YOU IN A SAUTÉ PAN	22.95
<b>CARBONARA, "ROMAN STYLE"</b> SAUTÉED PANCETTA, CREAM, CREAMY SWEET BUTTER, PARMESAN, ROMANO AND PARSLEY TOSSED WITH IMPORTED LINGUINE - MAGNIFICO!	16.95	<b>"SCAMPI" PORTOFINO</b> JUMBO SHRIMP SAUTÉED WITH GARLIC, CREAMY SWEET BUTTER, LEMON AND EVOO, TOSSED WITH IMPORTED LINGUINE	24.95
<b>FETTUCCINE "LA BELLA"</b> SAUTÉED SHALLOTS, HAM, MUSHROOM AND PEAS IN A PARMESAN CREAM SAUCE, TOSSED WITH FETTUCCINE	17.95	<b>SHRIMP &amp; CLAMS, "AMALFI STYLE"</b> TENDER SHRIMP AND LITTLENECK CLAMS SAUTÉED IN CHOICE OF WHITE OR RED SAUCE, TOSSED WITH IMPORTED LINGUINE <b>CLAMS ONLY 18.95</b>	25.95
<b>THREE-CHEESE LASAGNA</b> LAYERS OF HOMEMADE PASTA, PLENTY OF RICOTTA, PARMESAN AND MOZZARELLA, TOPPED WITH BELLA'S TOMATO SAUCE - BAKED TO PERFECTION!	17.95	<b>BOW~TIE PASTA</b> SAUTÉED LOBSTER, SCALLOPS, SHRIMP, CARROTS AND PEA PODS, IN OUR SPECIAL HOUSE-MADE TOMATO-LOBSTER SAUCE WITH A TOUCH OF CREAM AND FRESH BASIL	28.95
<b>CHICKEN, BROCCOLI AND ZITI</b> TENDER CHICKEN AND FRESH BROCCOLI SAUTÉED WITH EVOO AND PLENTY OF GARLIC, TOSSED WITH IMPORTED ZITI	18.95	<b>FRUITTI DI MARE</b> SAUTÉED LOBSTER, SCALLOPS, SHRIMP, CLAMS, MUSSELS AND CALAMARI IN CHOICE OF RED OR WHITE SAUCE, TOSSED WITH IMPORTED LINGUINE ~ SERVED TO YOU IN THE SAUTÉ PAN	36.95

# MAIN COURSES

<b>TODAY'S MARKET FISH</b> SERVER WILL RECITE	MARKET PRICE	<b>PORK CHOPS</b> GRILLED BONE-IN PORK CHOPS, SAUTÉED SWEET AND HOT VINEGAR PEPPERS, WITH ROASTED POTATOES <b>SINGLE CHOP</b>	25.95 16.95
<b>CRABMEAT RISOTTO</b> CREAMY ARBORIO RICE WITH LUMP CRABMEAT, SURROUNDED BY A FENNEL, TOMATO-BROTH WITH FRESH BASIL, TOPPED WITH A LOBSTER TAIL	23.95	<b>VEAL SPIEDINI</b> TENDER VEAL ROLLED WITH PROSCIUTTO, FONTINA AND PARMESAN CHEESE, FRESH SAGE, LIGHTLY BREADED AND GRILLED, SERVED WITH A MARSALA MUSHROOM CREAM SAUCE, RED BLISS MASHED POTATOES AND TONIGHT'S SEASONAL VEGETABLE	26.95
<b>SWORDFISH</b> FRESHLY CAUGHT 12-OZ CENTER-CUT SWORDFISH PREPARED GRILLED OR PAN-ROASTED:	MARKET PRICE	<b>STEAK "LA BELLA"</b> GRILLED 16-OZ. CENTER-CUT SIRLOIN, SERVED "LA BELLA STYLE" (SAUTÉED PEPPERS, MUSHROOMS AND ONIONS) WITH ROSEMARY ROASTED POTATOES	28.95
<b>PAN-ROASTED</b> WITH A PUTTANESCA SAUCE AND ANGEL HAIR PASTA ~ SERVED TO YOU IN THE SAUTÉ PAN	<b>OR</b>	<b>GRILLED WITH RICE PILAF AND TONIGHT'S SEASONAL VEGETABLE, SERVED WITH CHILLED HORSERADISH CREAM ON THE SIDE</b>	
<b>SURF &amp; TURF</b> PAN-SEARED DELMONICO STEAK, GRILLED LOBSTER TAIL, SHRIMP AND SCALLOPS WITH A BACON COMPOUND BUTTER, RED BLISS MASHED POTATOES AND TONIGHT'S SEASONAL VEGETABLE	39.95	<b>RACK OF LAMB</b> DIJON, WALNUT-CRUSTED, GRILLED, SERVED WITH EGGPLANT PARMIGIANA	29.95
		<b>FILET MIGNON</b> GRILLED 14-OZ FILET, SAUTÉED SHITAKE AND BUTTON MUSHROOMS WITH FRESH TARRAGON, RED BLISS MASHED POTATOES AND TONIGHT'S SEASONAL VEGETABLE	36.95

# OLD FAVORITES

<b>BAKED SCROD</b> FRESH BAKED COD WITH SEASONED BREAD CRUMBS, SERVED WITH RICE PILAF AND TONIGHT'S SEASONAL VEGETABLE	19.95	<b>HADDOCK FRANCESE</b> FRESH TENDER COD, COATED LIGHTLY WITH FLOUR, PARMESAN AND EGG WITH A HINT OF TARRAGON, PAN-FRIED UNTIL GOLDEN-BROWN, SERVED IN A LEMON, BUTTER SAUCE, WITH RICE PILAF AND SAUTÉED SPINACH	21.95
<b>STUFFED CHICKEN BREAST</b> STUFFED WITH SWEET ITALIAN SAUSAGE, RED & GREEN PEPPERS, ONION AND CELERY, FONTINA CHEESE, FRESH HERBED-BREAD CRUMBS, TOPPED WITH A WALNUT BUTTER SAUCE, SERVED WITH RED BLISS MASHED POTATOES AND TONIGHT'S SEASONAL VEGETABLE	22.95	<b>MARSALA</b> TENDER CHICKEN OR VEAL, SAUTÉED WITH GARLIC, BUTTON MUSHROOMS, CREAMY SWEET BUTTER AND MARSALA WINE, TOSSED WITH YOUR CHOICE OF PASTA ~ ANGEL HAIR · LINGUINE · ZITI	
<b>PARMIGIANA</b> LIGHTLY BREADED AND SAUTÉED, BAKED WITH MOZZARELLA, BELLA'S TOMATO SAUCE, SERVED WITH CHOICE OF PASTA ~ ANGEL HAIR · LINGUINE · ZITI WITH TOMATO SAUCE		<b>CHICKEN</b> <b>VEAL</b>	21.95 24.95
<b>CHICKEN</b> <b>EGGPLANT</b> <b>VEAL</b> <b>CHICKEN &amp; EGGPLANT COMBO</b> <b>VEAL &amp; EGGPLANT COMBO</b>	19.95 20.95 22.95 21.95 23.95	<b>PICCATA</b> TENDER CHICKEN OR VEAL SAUTÉED WITH CREAMY SWEET BUTTER CAPERS AND LEMON, WITH RICE PILAF AND TONIGHT'S SEASONAL VEGETABLE	20.95 23.95
		<b>SHRIMP PARMIGIANO RENDEZVOUS</b> JUMBO SHRIMP SAUTÉED IN MARINARA OR OIL & GARLIC, WITH WHITE WINE, BAKED WITH MOZZARELLA AND PARMESAN, SERVED WITH A SIDE OF PASTA WITH TOMATO SAUCE	25.95

20% Gratuity added to parties of 8 or more