Bella Vista

BV

Dinner Menu

i primi
~ freddi ~
cold appetizers

Gamberi Freddi
Jumbo shrimp chilled and served with our own cocktail sauce.

10.95

Salmone
Smoked salmon thinly sliced and served with capers, crême fraîche and Bermuda onions. Accompanied by Italian toast points.

8.95

Insalata di Scungilli
Snail salad coarsely chopped with celery and onions and tossed with extra virgin olive oil, lemon juice and fresh herbs.

8.95

Carpaccio
Beef carpaccio layered atop baby arugula and served "the only way;" simply with extra virgin olive oil, fresh squeezed lemon and shaved Reggiano parmagiano.

9.50

Carpaccio di Tonno
Fresh tuna loins, coated with five spices, pan-seared and thinly sliced, served with a salsa verde and garnished with a wasabi sauce.

10.95

Ostricche e Cozze
Fresh shucked littlenecks and/or oysters served with our own cocktail sauce and horseradish.

9.50

Pepperoni al Mio Piacere
Roasted bell peppers, rolled with fresh mozzarella, Parma prosciutto and fresh basil. Drizzled with extra virgin olive oil and aged balsamic vinegar.

8.95

i primi
~ caldo ~
hot appetizers

Portobello alla Montagna
Grilled portobello mushroom served over a garlic-infused crostini, topped with sautéed rabe, fresh mozzarella and shaved Parma prosciutto.
8.95

Calamari in Padella
Calamari rings pan-sautéed and tossed with fresh squeezed lemon, garlic butter, cherry peppers and a touch of pesto.
9.50

Fois Gras
Sonoma Valley fois gras pan-seared and served in a reduction of port wine, grape juice, dried cranberries and a touch of aged balsamic vinegar.
15.95

Vongole Bella Vista
Littlenecks topped with our homemade breadcrumbs, garlic butter and smoked pancetta.
9.50

Bruschetta
Toasted Italian bread topped with kalamata olive pesto, fresh tomatoes, mozzarella and Parma prosciutto.
8.50

Lumache nella Barca
Escargot sautéed with garlic butter, white wine and a touch of Pernod.
8.95

Vongole alla Zuppa
Native littlenecks simmered in a spicy marinara sauce with fresh herbs and Cajun andouille sausage.
10.95

Carciofi Ripieni
Baby artichoke hearts stuffed with Italian sausage, roasted peppers, Italian bread, fresh mozzarella and Parmesan cheese.
8.95

Gamberi alla Romana
Jumbo shrimp sautéed with Sambuca Romana and finished with a touch of butter.
Served with sautéed spinach and radicchio.
10.95

insalate

salads

Insalata di Guiseppe

Tender hearts of romaine wrapped in Parma prosciutto and drizzled with our aged balsamic vinaigrette.

6.50

Insalata Tenera

Tender hearts of Boston Bibb topped with crumbled gorgonzola cheese, walnuts and pears, served with a citronette vinaigrette.

6.95

Arugula

Baby arugula tossed with red wine vinegar and served with marinated roasted red peppers and kalamata olives.

6.50

Insalata di Caprese

An Italian staple, fresh mozzarella, sliced vine-ripened tomatoes and fresh basil. Dressed with extra virgin olive oil and balsamic vinegar

7.95

Insalata di Cesare

Fresh, crisp romaine lettuce tossed in our own Caesar dressing.

5.95

zuppe

soups

Pasta e Fagioli

Cannelini beans, escarole, pancetta and pasta. Served with a touch of crushed red pepper.

4.25

Zuppa dello Cuoco

The Chef's daily choice.

Daily

Pollo e Risi

Chicken soup served with rice and a julienne of spinach.

4.25

tutto pesce

seafood

Pesce Bianco Bella Vista

Chilean sea bass broiled and served with a mixed berry coulee. Garnished with sautéed berries.

23.95

Pesce e Brodo Bianco

Fresh haddock sautéed with garlic, olive oil, white wine, fresh lemon juice and green onions. Accompanied with sautéed littlenecks.

18.95

Salmone nella Crosta

Fresh filet of salmon encrusted in cornmeal and Cajun spices. Served with a fresh strawberry and cream reduction.

21.95

Gamberi Bella Vista

Jumbo shrimp marinated in coconut milk and coated with panko breadcrumbs. Served with a Caribbean mango sauce and golden ripe grilled pineapple salsa.

22.95

Sogliola con Noccé

Fresh filet of sole sautéed in butter, lemon juice, white wine and shallots. Topped with crumbled walnuts and fresh Italian parsley.

19.95

Pesce Spada alla Griglia

Swordfish steak grilled and topped with roasted garlic, garlic butter and fresh rosemary.

Market

Capesanti Provenciale

Jumbo sea scallops pan-seared and finished with diced tomato, white wine, capers, scallions and lemon juice.

19.95

Tonno al Modo di Mamma

Tuna steak dusted with Cajun spices and glazed with a balsamic honey reduction.

23.95

Arragosta Bella Vista

We will prepare lobster any way you like it. Market availability will dictate price.

Market

panini e pizza

sandwiches and pizza

Il Panino

Fresh mozzarella, Parma prosciutto, vine-ripened tomatoes and fresh basil. All drizzled with extra virgin olive oil and a touch of balsamic vinegar.

8.95

Panino di Manzo

Beef palliard grilled and served open face over sliced focaccia bread. Topped with extra virgin olive oil, sautéed onions and Monterey Jack cheese.

9.95

Quesadilla di pollo

Diced chicken, onions and tomatoes sautéed and served in a grilled tortilla with tomato salsa, sour cream and Monterey Jack cheese.

8.95

Salsiccia e Rabe

Grilled Italian sausage topped with sautéed rabe and served in our crusted Italian roll.

9.95

Panino di Granchio

Fresh Maine crabmeat tossed with celery, onions and our homemade mayonnaise. Served in our Italian roll with vine-ripened tomatoes and Boston Bibb lettuce.

9.95

Pizza alla Margherita

Grilled pizza topped with plum tomatoes, fresh mozzarella, extra virgin olive oil and basil.

8.95

pasta

Fettuccine alla Saltimbocca

Fettuccine pasta tossed with ground veal, minced prosciutto, fresh sage and finely diced vegetables. Finished in a Marsala wine sauce with parmesan cheese.

10.95

Tortellini Bolognese

Cheese-filled tortellini tossed in a plum tomato sauce with ground veal and fresh basil.

9.95

Rigatoni d'Angelo

Rigatoni pasta served with our chef's fresh marinara sauce.

8.95

Gnocchi di Bella

Potato dumplings served in a pink plum tomato cream sauce with shredded Italian pork sausage.

10.95

Penne Arrabiata

Penne pasta tossed in a spicy marinara sauce with Bermuda onions, jalapeno peppers and fresh parsley.

9.95

Spaghetti con Funghi e Rabe

Spaghetti tossed with an "aglio-olio" sauce with diced portabello, Italian sausage, rabe and one plum tomato.

9.95

Fettuccine alla Panna

Fettuccine pasta sautéed with Parma prosciutto and finished in a rich cream sauce.

9.95

Pasta dell'Estate

Penne pasta tossed with olive oil, fresh summer squash, zucchini and broccoli florets. Finished with parmesan cheese.

8.95

pasta e risotto

Gamberi nello Nido
Traditional shrimp scampi style served in a bird's nest formed out of pappardelle pasta and sautéed spinach.
22.95

Fettuccine alla Saltimbocca
Fettuccine pasta tossed with ground veal, prosciutto, sage and minced vegetables. Finished with a Marsala wine sauce and parmesan cheese.
17.50

Ravioli di Arragosta
Jumbo ravioli stuffed with ricotta cheese and lobster meat. Served in a pink tomato brandy cream sauce with fresh lobster meat.
19.95

Vongole a Tipo di Domingo
Linguine pasta served with fresh clams, sun-dried tomatoes, green onions and a julienne of leeks. Simmered in a white wine, olive oil and garlic sauce.
18.95

Gnocchi Sorrentina
Potato dumplings tossed in a light marinara sauce with fresh mozzarella.
16.95

Tortolini alla Panna
Tortolini pasta tossed in a rich cream sauce with Parma prosciutto, and finished with parmesan cheese.
17.50

Spaghetti con Funghi e Rabe
Spaghetti served in an aglio-olio sauce with diced portobello mushrooms, rabe, Italian sausage and a touch of plum tomato.
17.95

Capellini dello Giardino
Capellini tossed in an aglio-olio sauce with artichoke hearts, sun-dried tomato, shiitake mushrooms, leeks and fresh basil. Finished with butter and Parmesan cheese.
15.95

Gamberi Fra Diavolo
Linguine pasta tossed with jumbo shrimp in a spicy fra diavolo sauce.
22.95

pasta e risotto

Rigatoni d'Angelo

Our own fresh marinara sauce served with fresh basil.

14.50

Linguine al Pescatore

Linguine pasta served with all the "fruits of the sea" — scallops, shrimp, littlenecks and lobster simmered in a plum tomato sauce.

21.95

Risotto al Primavera

Arborio rice served with a medley of fresh vegetables. Market freshness will dictate the contents of this dish.

15.95

Risotto di Mia Moglia

Arborio rice served with diced asparagus, jumbo shrimp, diced tomato and baby arugula. Finished with butter and parmesan cheese.

19.95

Risotto alla Bandiera

Arborio rice served with red roasted peppers, diced chicken and rabe, finished with a roasted garlic and white wine sauce.

18.95

Risotto al Pescatore

Arborio rice served with all the "fruits of the sea" — scallops, shrimp, littlenecks and lobster simmered in a plum tomato sauce.

21.95

carne

meats

Bistecca Fiorentina alla Griglia

22-ounce porterhouse simply served charbroiled and drizzled with olive oil and fresh squeezed lemon.

29.95

Filetto di Manzo Bricco

Filet mignon pan-sautéed in a Barolo wine sauce with fresh goose liver and domestic mushrooms.

26.95

Filetto di Manzo Coperto

Filet baked in a pastry shell with goose liver pâté, tarragon and domestic mushrooms. Served with a merlot wine reduction and shaved black truffles.

26.95

Costoletta di Cerro d'Orlando

Farm-raised venison chop, pan-seared and served in a rich Barolo wine sauce with a touch of balsamic vinegar.

25.95

Bistecca di Manzo Mamma

14-ounce sirloin grilled and topped with garlic butter, roasted garlic and cherry peppers.

24.95

Bistecca di Manzo au Poire

14-ounce sirloin coated with cracked black peppercorns and Dijon mustard, finished in a brandy cream sauce.

24.95

Costoletta d'Agnello Preferito

Rack of lamb coated with Brazilian nuts and goat cheese. Grilled and served with a lamb stock reduction.

25.95

Costoletta di Miale alla Griglia

Pork chops slightly pounded, grilled and glazed with an apple cider reduction. Topped with grilled Granny Smith apples.

19.95

Filletto di Manzo Superiore

Prime filet mignon for one, charbroiled, sliced and served with a bernaise sauce.

25.95

vitello

veal

Costoletto di Vitello al Forno

Veal chop pan-seared and finished in the oven with a port wine-balsamic vinegar reduction with diced tomato, chopped radicchio and spinach.

26.95

Scaloppine di Vitello al Tartufo

Scaloppine of veal sautéed with shiitake mushrooms and artichoke hearts, finished with Madeira wine, shallots and shaved black truffle.

22.95

Costoletta di Vitello Bella Vista

Veal chop pounded on the bone, coated with breadcrumbs, pan-sautéed and topped with prosciutto and fresh mozzarella. Served with a white wine demiglaze.

26.95

Vitello Parmigiano

A thin scallop of veal, breaded and served traditionally Parmesan style with your choice of pasta.

18.95

Medaglione di Vitello al Funghi di Bosco

Medallions of veal sautéed with a medley of wild mushrooms, served in a sherry wine demiglaze with a touch of cream.

24.95

Scaloppine di Vitello con Gamberi e Carciofi

Scaloppine of veal sautéed with baby shrimp, artichoke hearts and diced tomatoes. Finished in a lemon-butter, white wine sauce.

22.95

Scaloppine con Arragosta

Scaloppine of veal pan-sautéed with butter, shallots, white wine sauce and a touch of demiglaze. Topped with fresh lobster meat.

23.95

Vitello del Capitano

Veal paillard marinated with extra virgin olive oil and aged balsamic vinegar, charbroiled and served over mixed greens.

23.95

pollo

chicken

Pollo Erbe

Chicken breast pan-sautéed in a garlic and fresh herb sauce. Finished with a touch of demiglaze, white wine and butter.

17.95

Pollo al Italiana

Diced chicken sautéed with vinegar peppers, Italian sausage, Italian pepperoni and quartered baby artichoke hearts.

18.95

Pollo Amalfi

Semi-boneless chicken breast sautéed with roasted red peppers, mushrooms and artichoke hearts in a lemon butter reduction.

18.95

Pollo Ripeno

Chicken breast breaded and stuffed with fontina cheese and prosciutto. Served with a Madeira wine reduction.

19.95

Anitra e Cilege

Long Island duck breast pan-seared and finished in a Grand Marnier sauce with bing cherries and a touch of demiglaze.

20.95

Pollo di Casa

Chicken breast pounded and pan-sautéed with olive oil, garlic, white wine and fresh-squeezed lemon. Served over sautéed rabe and roasted peppers.

19.95

Faggiano Ripeno di Campagna

Farm-raised baby pheasant stuffed with shiitake mushrooms, sage and ground veal. Served in a white wine-sage sauce.

23.95