

Pesce Pasta

*All dishes are topped with fresh parmesan and parsley
Add a side house or side caesar salad for \$3, soup \$6*

PASTA VONGOLE

Hard shell baby clams, simmered with grape tomatoes, mixed onions, leeks and fresh spinach in a herbed butter white wine sauce. Served over a bed of linguini

\$19

SCAMPI AL VINO BIANCO

Jumbo prawns sauteed with mixed onions, fresh tomatoes, feta cheese and fresh herbs, simmered in an olive oil and garlic white wine sauce and served over linguine

\$20

PESCE ASIAGO

Fresh mussels, tiger prawns, scallops and baby clams, simmered together in our roasted garlic and asiago cream sauce, served over linguine verdi

\$21

Entrees

*Your choice of soup or a side house or side caesar salad
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BRACIOLA DI MAIALE

Bone in frenched pork chops lightly breaded and pan seared, topped with an apple brandy butter sauce. Served with wild mushroom risotto

\$24

POLLO MARSALA

Lightly floured chicken breast stuffed with spinach, caramelized onions, bacon, and wrapped with prosciutto, topped with marsala wine sauce served with roasted baby potatoes and seasonal vegetables

\$25

POLLO RIPIENO

A pecan-crust chicken breast, stuffed with asparagus, sun-dried tomatoes, onions and chevre cheese, topped with a caramelized honey sauce. Served with a side of vegetable pasta stir fry

\$26

VITELLO PARMIGIANA

Lightly breaded veal cutlet topped with mozzarella and parmesan cheese, oven-baked in a rich tomato sauce, served with pasta marinara

\$24

VITELLO LIMONE

Tender veal scaloppini lightly floured and pan-seared to perfection, topped with a lemon mushroom cream sauce, served with roasted baby potatoes and seasonal vegetables

\$26

SALMONE

Herb crusted Atlantic salmon fillet topped with a sweet and spicy tomato chutney served with roasted baby potatoes and seasonal vegetables

\$24

CIOPPINO

A classic Italian seafood stew made with fresh mussels, hardshell baby clams, crab and tiger prawns, simmered in a spicy marinara bouillon, served with garlic butter herbed toast points

\$30

ALL DISHES ARE PREPARED FRESH UPON ORDER
PLEASE ALLOW AMPLE TIME
PLEASE INFORM US OF ANY ALLERGIES

Pizza Specialty Pizzas

No Substitutions Please

MEAT DELUXE

Pizza sauce then loaded with pepperoni, ground beef, back bacon, ham, salami, side bacon and mozzarella

9" N/A 13" \$20 15" \$23

VEGGIE

Start with a creamy rosé sauce, and then top it with fresh mushrooms, red onions, roasted red peppers, fresh spinach, asparagus, marinated artichokes, mozzarella and feta cheese

9" N/A 13" \$20 15" \$23

PEROGIE

Sour cream, deep fried potato, side bacon, caramelized onions, cheddar and mozzarella cheese and finished with green onions

9" N/A 13" \$20 15" \$23

COMBO

Pizza sauce, pepperoni, mushroom, back bacon, salami, onions, green pepper, and mozzarella cheese

9" \$13 13" \$19 15" \$22

ITALIAN (PICCANTE)

Pizza sauce, hot banana peppers, Italian sausage, pepperoni, spicy eggplant, onions, mozzarella and asiago cheese

9" \$15 13" \$22 15" \$25

MEATBALL

Pizza sauce, salami, fresh mushrooms, onions, green peppers, diced prosciutto, mini homemade meatballs, and mozzarella cheese

9" \$15 13" \$22 15" \$25

BUFFALO CHICKEN RANCH

Sauce it with creamy ranch dressing, then we add caramelized onions red and green peppers, cheddar and mozzarella cheese, and finish it with lightly breaded chicken tossed in a buffalo hot sauce

9" \$15 13" \$23 15" \$26

SPINACH EXTREMO

We start off with a garlic butter feta basil pesto sauce, load it with fresh spinach, onions, leeks, cheddar and mozzarella cheese

9" \$14 13" \$20 15" \$23

CHICKEN ALFREDO

Homemade Alfredo sauce, chicken, red onions, roasted red peppers, leeks, prosciutto, topped with a blend of mozzarella and cheddar cheese

9" \$14 13" \$20 15" \$23

Create Your Own Pizza

9" Cheese \$8 13" Cheese \$13 15" Cheese \$15

REGULAR TOPPINGS

Pepperoni • Salami • Green Pepper • Onion • Back Bacon • Ham • Fresh Mushrooms • Side Bacon
Ground Beef • Pineapple • Black Olives • Cheddar Cheese • Tomato • Hot Banana Peppers

For each additional topping, please add:

Small \$1.50 Medium \$2.00 Large \$2.50

GOURMET TOPPINGS

Homemade Italian Sausage • Prosciutto • Chicken • Asiago Cheese • Feta • Spicy Eggplant • Calamata Olives
• Sun-dried Tomatoes • Spinach • Artichokes • Basil Pesto • Roasted Red Peppers
Asparagus • Blue Cheese • Figs • Anchovies • Calamari • Baby Clams

For each additional topping, please add:

Small \$2.00 Medium \$3.00 Large \$3.50

Antipasto

ZUPPA Homemade soup of the day. Ask your server for today's feature	\$6
PANE FRITTO Fluffy pillows of dough deep fried, tossed with garlic butter and parmesan cheese and served with a tomato dipping sauce	\$7
BRUSCHETTA Vine-ripe tomatoes mixed with fresh herbs, garlic and olive oil, served with herbed toasted points	\$8
FUNGHI DELIZIOSI Fresh whole mushrooms simmered with diced tomatoes, onions, calamata olives, and feta cheese in a lemon, white wine sauce	\$11
CALAMARI Baby squid tubes lightly breaded with our own recipe of herbs and spices, deep-fried to a golden brown and served with basil aioli	\$11
SALSA SPINACI A cream cheese blend of spinach, artichokes, sundried tomatoes, onions, cheddar, and mozzarella. Oven baked and served with pita slices	\$12
COZZE Fresh mussels simmered in your choice of: Spicy marinara sauce Tequila cream sauce	\$12

Insalate

Sweet Roasted Garlic Balsamic Vinaigrette is our featured house dressing

CASALINGA Mixed greens, cucumbers, tomatoes, red onions and olives tossed with our house dressing	\$9
CESARE Crisp romaine lettuce and tomatoes mixed in our own caesar dressing, topped with croutons and parmesan cheese	\$9
FORMAGGIO Mixed greens, cucumbers, onions, tomatoes and a blend of cheeses cheddar, feta, mozzarella and parmesan – tossed with our house dressing	\$11
GRECO Mixed greens, cucumbers, calamata olives, tomatoes, green peppers, and red onions tossed in our own Greek-style dressing, topped with feta cheese	\$11
INSALATE CON PESCE Mixed greens, tomatoes, cucumbers and red onions together with calamari, pollock crabmeat and tiger prawns tossed in our homemade creamy cucumber and roasted red pepper dressing, topped with parmesan	\$14
INSALATA CON FICHI Mixed greens topped with tiger prawns, tomatoes, candied pecans, Danish blue cheese, red onions and sliced figs, drizzled with a red wine vinaigrette	\$15

Add sliced chicken for \$5
Add tiger prawns for \$5

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Pasta

*All dishes are topped with fresh parmesan and parsley
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POLPETTE DI VITELLO E SPAGHETTI Homemade veal meatballs stuffed with prosciutto and asiago cheese on top of an Italian classic spaghetti with fresh tomato sauce	\$16
FETTUCCINI ALFREDO An Italian classic made the Bellissimo way. Fettuccini smothered in a thick, creamy Alfredo sauce	\$14
LASAGNA AL FORNO Layers of lasagna filled with ground beef, mozzarella and parmesan cheese baked in a rich tomato sauce	\$16
CANNELLONI CON CARNE Cannelloni pasta stuffed with mozzarella, seasoned ground beef, veal and pork, oven-baked in a rich tomato sauce and topped with mozzarella cheese	\$16
* CONCHIGLE VERDI Jumbo pasta shells filled with spinach, mozzarella and ricotta cheese, topped with mozzarella cheese and oven-baked in a basil rosé sauce	\$16
SALSICCE Homemade spicy Italian sausage sautéed with red peppers, red onions, fresh herbs, olive oil and garlic, served with penne	\$15
* WILD MUSHROOM RISOTTO A wild mushroom medley simmered with red onion, sun-dried tomatoes, and crisp asparagus in a italian style rice	\$18
PROSCIUTTO CON FICHI Sun-dried tomatoes, red onions, dried figs, diced tomatoes and sliced chicken tossed with basil pesto and feta cheese over a bed of linguini, topped with cured prosciutto	\$18
GNOCCHI POLLO PESTO Homemade Potato dumplings simmered with sliced chicken, red onions, mushrooms, and roasted red peppers in a basil pesto cream sauce	\$20
* PENNE CARAMELLATE Caramelized pecans, mushrooms, broccoli, red onions and diced tomatoes simmered in white wine, creating a uniquely sweet sauce, served over penne	\$17
POLLO ROSTATO Tender chicken strips, roasted red peppers, crisp asparagus and red onion, simmered in a roasted garlic cream sauce and served over linguine verdi	\$18
GNOCCHI CON AGNELLO Homemade potato dumplings simmered with pulled lamb, grape tomatoes, and red onions in a wild mushroom au jus	\$21

Add fresh mushrooms for \$3
Add sliced chicken for \$5
Add tiger prawns for \$5

* VEGETARIAN ITEMS

GLUTEN FREE PASTA AVAILABLE ON REQUEST \$3.

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