

# Hand Tossed NY Style Pizza

Medium <sup>+</sup>XLarge  
(14") (18")

<i>Formaggio</i> Cheese	12	16
<i>Margherita</i> Slices of Fresh Mozzarella Cheese, Basil and Tomato	14	18
<i>Hawaiian</i> Covered in Applewood Smoked Ham and Pineapple Tidbits	14	18
<i>American</i> Ground Beef, Real Bacon with Mozzarella & Cheddar Cheese	15	19
<i>Primavera Veggie</i> Spinach, Tomato, Onion, Mushrooms, Black Olives, Green Peppers, Banana Peppers	15	19
<i>Vittoria</i> A Classic Pie with Sliced Tomatoes, Italian Sausage, dollops of creamy Ricotta & Garlic	16	20
<i>Roma</i> Meat Eater's Favorite. Loaded with Italian Sausage, Pepperoni, Sliced Meatballs, Genoa Salami	16	22
<i>Bella (Supreme)</i> Pepperoni, Sausage, Onions, Tomato, Mushrooms, Green Peppers, Black Olives, Banana Peppers	18	24
<i>Sicilian</i> The classic thick crust pie with nine large slices - Available in 16" only		20

## Special Sauce Pizza

<i>Bianco</i> The Classic White Pie - Creamy Ricotta with Garlic & Parsley with Mozzarella Cheese	14	18
<i>Venetian</i> Olive Oil base topped with Mozzarella, Sliced Tomatoes, Spinach & Garlic	14	18
<i>Greek Chicken</i> Basil Pesto base, Grilled Chicken, Black Olives, Roasted Red Peppers, Tomatoes, Spinach, with Feta & Mozzarella Cheeses	18	24

14" Gluten-Free Pizza Crust Add \$1.50

*Poco Pizza* 7  
Thin-shell crust pizza with your choice of toppings - Add 75¢ Each Topping (Limit 3 total)

## Calzone & Stromboli

Our Calzone is a Cheese Turnover filled with Ricotta, Mozzarella & Fillings

<i>House Calzone</i>	10
Stuffed with Mushroom and Spinach	
<i>Three-Cheese Calzone</i>	9
<i>Create Your Own Calzone</i>	9
Add 75¢ Each Filling (Limit 4 total)	

Our Stromboli is Pizza Crust Rolled with Pizza Sauce, Mozzarella & Fillings

<i>House Stromboli</i>	10
Stuffed with Pepperoni & Italian Sausage	
<i>Margherita Stromboli</i>	10
Filled with Tomatoes and Basil	
<i>Create Your Own Stromboli</i>	9
Add 75¢ Each Filling (Limit 4 total)	

## Toppings/Fillings

ADD \$1.50 MED or \$2 XL PER TOPPING PER PIZZA

Pepperoni Italian Sausage Meatballs Sliced Ham Ground Beef Real Bacon Fresh Mushrooms Garlic  
Black Olives Onion Spinach Tomatoes Banana Peppers Bell Peppers Jalapeno Peppers Pineapple

ADD \$2 MED or \$2.75 XL PER SPECIALTY TOPPING

Anchovies Artichokes Grilled Chicken Extra Cheese Feta Basil

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# Antipasto Appetizers

*Granchino di Bella Cucina Baked Crab Casserole*  
A zesty casserole with crabmeat, cheeses and peppers served with toasted bread roll 15

*Calamari Fritti Fried Calamari*  
Lightly breaded domestic calamari served with our marinara sauce 14

\**Cozze Mussels*  
Sautéed mussels prepared with your choice of a white wine mushroom sauce or tomato-based sea food broth 10

\**Vongole Fra Diavolo Spicy Red Clams*  
Sautéed fresh Littleneck Clams in an extra spicy tomato sauce 16

*Pizza Margherita Small Pizza*  
Thin-shell crust pizza topped with mozzarella, red sauce, tomatoes & basil 8

\**Antipasto Piatto Antipasto Plate*  
Genoa salami, provolone, tomatoes, roasted red peppers, black olives, artichokes, pepperoncini, celery, capers, red onions & fresh romaine for two 16

*Alette di Pollo Chicken Wings*  
Jumbo Wings 1.50 ea - minimum order 6 Buffalo (Mild, Med, Hot), Barbeque or Lemon Pepper

\**Mozzarella e Pomodoro Mozzarella and Tomatoes*  
Homegrown tomatoes topped with fresh mozzarella & basil then drizzled with olive oil 10

## Minestra e Insalata Soups & Salads

*Zuppa del Giorno Soup of the Day*  
Ask about our featured soup of the day

\**Tortellini en Brodo Tortellini Broth Soup*  
Housemade broth with a delicate, cheese-filled pasta and tender chunks of chicken 7

\**Insalata Salad*  
Fresh mixed greens, tomatoes, red onion & black olives *Piccolo Side* 3 *Intero Full* 7

\**Insalata Cesare Caesar Salad*  
Classic Caesar with fresh romaine lettuce, seasoned croutons & grated Romano cheese *Piccolo Side* 4 *Intero Full* 8

\**Insalata della Grecia Greek Salad*  
Romaine, tomatoes, onions, black olives, roasted red peppers, pepperoncini and feta 8  
Add to any salad - Seared: Chicken 5 Shrimp 7 Baked Salmon 14

*Ciabatta Bread & Oil*  
Our amazing thick-crust bread served with minced garlic, grated Romano cheese and chopped fresh parsley in Pomace Oil 3

## Voglio Cravings

Cravings are smaller portions of some of our featured dishes

<i>Ravioli - Cheese</i> 10	<i>Spaghetti &amp; Meatballs</i> 10	+ <i>Chicken Alfredo</i> 12
* <i>Penne Bolognese</i> 11	<i>Tortellini Bolognese</i> 12	<i>Eggplant Parmesan with Linguini</i> 12
* <i>Linguine Alfredo</i> 10	+ <i>Shrimp Alfredo</i> 14	

Substitute other sauce for marinara for \$2.00. Split entrées \$4.  
We will be happy to accommodate your dietary needs - please ask your wait staff.

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\*Available as Gluten-Free

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# Pasta

We offer **Gluten-Free and Wheat Pasta** as a Dietary alternative for all pasta dishes except **Lasagna, Ravioli and Tortellini**

## Spaghetti con Polpette Spaghetti and Meatballs

Spaghetti served with our family recipe for meatballs that has been handed down for generations - none better 17  
Suggested Wine: Cecchi Sangiovese

## \* Spaghetti a Carbonara

Tossed in an egg-batter cream sauce with crispy pancetta and Pecorino Romano cheese 17  
Suggested Wine: Banfi Centine

## \* Penne al Forno Baked Penne

A blend of creamy Italian cheeses with Penne Pasta and either Marinara or Bolognese Sauce baked to perfection 17  
Suggested Wine: Cline Old Vine Zinfandel

## Lasagna

Grandma Demeo's specialty - Baked with layers of pasta, sausage, beef, mozzarella, ricotta and romano cheeses 18  
Suggested Wine: Piccini Chianti

## Cheese Ravioli Ravioli filled with a delightful blend of parmesan and creamy ricotta cheeses 17

Suggested Wine: Cecchi Sangiovese

## \* Penne Bolognese Tubular pasta served with the traditional meat sauce from the city of Bologna 18

Suggested Wine: Piccini Chianti

## Tortellini Bolognese Cheese-filled pasta rings topped with the traditional meat sauce from the city of Bologna 19

Suggested Wine: Cline Old Vine Zinfandel

## \* Linguini Alfredo

Linguini tossed in a delicious sauce made with cheeses, cream and mild seasonings 17

## \* Add Baked Chicken 4 \* Add Sautéed Shrimp 6

Suggested Wine: Ruffino Orvieto or Cline 7 Ranchlands Sauvignon Blanc

## Melanzane Parmigiano Eggplant Parmesan

Delicately breaded fresh eggplant baked with our marinara sauce and mozzarella. Served with Linguine 17  
Suggested Wine: Banfi Centine

## \* Penne alla Vodka

Pink vodka sauce with pancetta for a subtle smoky flavor 17  
Suggested Wine: Tritano Montepulciano

# Pesce Fish

## \* Frutti di Mare Piccante

**Spicy Red Seafood Combination**  
Sautéed clams, mussels, shrimp and calamari in a spicy red sauce served over linguine 25  
Suggested Wine: Bar Dog Red Blend

## \* Salmone al Forno Baked Salmon

Petite Atlantic Salmon oven baked and topped with a Lemon Aioli. Served with fresh vegetables and Risotto 27  
Suggested Wine: Cline 7 Ranchlands Sauvignon Blanc

## \* Gamberi Scampi Shrimp Scampi

Delicious fresh shrimp sautéed in wine, olive oil & garlic, tossed with linguini & sprinkled with parsley 23  
Suggested Wine: Four Vines Chardonnay

## \* Pesce del Giorno Fish of the Day

Fresh Catch of the Day prepared exquisitely by our chef with accompaniments. Best market selections...Priced Daily

## \* Toscana Tusean Shrimp

Specially prepared Shrimp sautéed with mushrooms, roasted red peppers & spinach in a roasted garlic cream sauce tossed with linguine 26  
Suggested Wine: Fat Cat Pinot Noir or Tritano Montepulciano

## \* Linguini e Vongole Linguini with Whole Clams

Your choice of white sauce with fresh local clams steamed in olive oil, parsley and garlic or red sauce made from fresh ground tomatoes, olive oil, spices and herbs with a touch of red pepper 25  
Suggested Wines: Orvieto or Cline O. V. Zinfandel

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# Carne Meat

## Pollo Chicken 22

## Vitello Veal 27

Chicken and Veal Entrées served with pasta & sauce or vegetables & Risotto

## Chicken Francese

Lightly sautéed in a delicate lemon egg batter  
Suggested Wine: Four Vines Chardonnay

## Marsala

A savory Marsala wine reduction sauce with sautéed mushrooms  
Suggested Wine: Banfi Rosso di Montalcino

## \* Toscana Tusean Chicken 26

Specially prepared Chicken breast with mushrooms, roasted red peppers & spinach in a roasted garlic cream sauce Suggested Wine: Fat Cat Pinot Noir or Tritano Montepulciano

Add a Side Salad to your full entree \$2

## Parmigiano

Delicately breaded and baked with our marinara sauce and mozzarella - a classic  
Suggested Wine: Bertani Valpolicella

## \* Piccata

Lightly sautéed in a white wine reduction sauce with lemon and capers  
Suggested Wine: Ruffino Orvieto

# Contorni Sides

All side orders must accompany an entrée dish or entrée salad

## + Pasta 3

## \*Vegetables 3

## Meatballs 5

## \*Mild Italian Sausage 5

## + Seared Chicken 5

## \* Sautéed Shrimp 7

## \* Baked Salmon 14

# Dolce Desserts

## Cannoli Three shells filled with housemade sweet cream 7

**Tiramisu** Delicate layers of amaretto soaked lady fingers and mascarpone cheese 7

## New York Cheese Cake A classic treat 6

## Italian Bread Pudding

A warm dessert with a hint of bourbon and pecans drizzled with Caramel sauce 8

## Brownies 3 Brownies ala Mode 7

Homemade fluffy and oh so good!

Many other specialty cakes and pies available daily

# Kid's

For Kids 10 & Under

## Mozzarella Sticks 5

Yummy

## Poco Pizza 7

Thin crust mini cheese pizza

## Chicken Tenders 7

Served with chips and applesauce

## Spaghetti & Meatball 7

A sloppy face favorite!

## Mozzarella Sticks 5

## Cheesy Fries 6

# Hot Beverages

All Hot Beverages are available Decaffeinated

Coffee 3

Hot Tea 2

Espresso 4

Cappuccino 5

Irish Coffee 8

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