

+Available as Gluten-Free

*Gluten-Free

Hand Tossed NY Style Pizza

Prices for items with Mozzarella Cheese may change due to increased costs.

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

Special Sauce Pizza

Bianco The Classic White Pie - Creamy Ricotta with Garlic & Parsley with Mozzarella Cheese	14	18
Venetian Olive Oil base topped with Mozzarella, Sliced Tomatoes, Spinach & Garlic	14	18
Greek Chicken 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

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

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

House Stromboli	10
Stuffed with Pepperoni & Italian Sausage	
Margherita Stromboli	10
Filled with Tomatoes and Basil	
Create Your Own Stromboli	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 14

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**

Sauteed fresh Littleneck Clams in an extra spicy tomato sauce 15

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 9

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 oives **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

Ravioli - Cheese 10 Spaghetti & Meatballs 10 +Chicken Alfredo 12

+Penne Bolognese 10 Tortellini Bolognese 11 Eggplant Parmesan with Linguini 12

+Linguine Alfredo 10 +Shrimp Alfredo 14

Substitute other sauce for marinara for \$1.75. Split entrées \$4.

We will be happy to accommodate your dietary needs - please ask your wait staff.

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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 17
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 17

Suggested Wine: Piccini Chianti

Tortellini Bolognese Cheese-filled pasta rings topped with the traditional meat sauce from the city of Bologna 18

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 Chasing Venus 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 26

Suggested Wine: Chasing Venus Sauvignon Blanc

+ Gamberi Scampi Shrimp Scampi

Delicious fresh shrimp sautéed in wine, olive oil & garlic, tossed with linguini & sprinkled with parsley 22

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 Tuscan Shrimp

Specially prepared Shrimp sautéed with mushrooms, roasted red peppers & spinach in a roasted garlic cream sauce tossed with linguine 24

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 24

Suggested Wines: Orvieto or Cline O. V. Zinfandel

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Carne Meat

Pollo Chicken 22

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 Tuscan 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

Vitello Veal 26

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

Add a Side Salad to your full entree \$2

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