

APPETIZERS

Shrimp Cocktail (4 large)	12.95
Bruschetta	8.95
Stuffed Mushrooms	9.95
Arancini (choose roasted red pepper, spinach/mush, sausage) (Choice of sauce: vodka, marinara, meat or Alfredo)	7.95
Fried Zucchini	7.95
Sausage and Peppers	9.95
Toasted Ravioli (4 large pieces)	9.95
Bombolini (toasted ravioli teardrops - 2 cheese/2 sausage)	9.95
Rolled Eggplant with Ricotta Cheese	8.95
Grilled Octopus	12.95
Shrimp Scampi	12.95
Fresh Mussels (choice of marinara or white wine sauce)	12.95
Baked Clams	Half order 8.95 Full 13.95
Fried Calamari	Half order 8.95 Full 13.95
Grilled Calamari	12.95
Garlic Bread	7.95

10" APPETIZER PIZZA

13.95 each, with your choice of the following:

La Bella Four Cheese
(gouda, romano, parmesan, mozzarella)

Fresh Tomato, Garlic and Basil

Tomato and Ricotta

Bianco
(prosciutto, artichoke hearts, black olives, Alfredo sauce)

Barbeque Chicken
(chicken breast, barbeque sauce, mozzarella)

Primavera
(sun-dried tomatoes, green peppers, broccoli)

SOUPS

Cup 3.95 Bowl 5.95

Minestrone
Italian Wedding

SALADS

Stacked Eggplant Salad Layers of thin, egg-battered fried eggplant slices, fresh mozzarella and tomato slices. Served over arugula and finished with balsamic glaze.	12.95
Insalata di Mare Grilled shrimp, calamari and octopus medley in Italian dressing. Served over arugula and finished with balsamic glaze.	16.95
La Bella Salad (romaine, carrots, celery, salami, roasted red peppers, black olives, pepperoncini, fontinella cheese, tomatoes, artichoke hearts, red onions, Italian dressing)	Small 9.95 Large 12.95
Broccoli Salad (broccoli, roasted red peppers, olive oil, garlic, lemon)	8.95
Fresh Mozzarella, Tomato and Bermuda Onion Salad	8.95
*Caesar Salad (contains raw pasteurized egg in dressing) Add chicken:	7.95 10.95
Spinach Chicken Vesuvio Salad (fresh spinach in olive oil dressing, roasted red peppers, peas, grilled chicken breast)	12.95
Rotini Salad (chicken breast, fresh mozzarella, tomatoes, red onions, green onions, broccoli, cucumbers, rotini pasta)	9.95
Dinner Salad (choice of Italian, creamy peppercorn, balsamic vinaigrette or Caesar dressing)	6.95
Add blue cheese:	2.00
Add anchovies:	3.00

*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness, especially if you have certain health conditions.

SOUTHERN (ITALIAN) COMFORT

Includes soup or dinner salad.

Di Maiale dal Diavolo Otto Sliced pork tenderloin sautéed in spicy vodka sauce, served over fresh 8-finger pasta.	19.95
Chicken Vesuvio Half chicken and potato wedges, sautéed in a sauce of olive oil, white wine, garlic and peas.	16.95
Chicken Oreganato Half chicken and potato wedges, sautéed in lemon, olive oil and oregano.	16.95
Chicken Cacciatore Half chicken sautéed with green peppers, black olives, mushrooms and onions, in white wine marinara sauce. Served with a side of pasta.	16.95
Giambotta Italian sausage, green and red peppers, potatoes, mushrooms and onions, all sautéed in garlic and oil.	16.95
Eggplant Parmigiana Thinly sliced egg-battered, fried tender eggplant, layered with mozzarella cheese and marinara sauce.	16.95
Eggplant Siciliano Large slices of fresh eggplant, lightly breaded, fried and baked to a crisp outer coating and topped with roasted red peppers.	16.95
Chicken Limoncello Lightly coated breast filets sautéed in a sweet lemony sauce with butter, onions, garlic and spices. Served with a side of sautéed spinach.	16.95
"The Sicilianos" One 10 oz. Pork Chop Siciliano with a half order Eggplant Siciliano.	19.95

CHICKEN or VEAL

Prepared in your choice of styles listed below. Includes soup or dinner salad.

Chicken 2 pieces - 16.95, 1 piece - 12.95

Veal 3 pieces - 24.95, 2 pieces - 19.95

Marsala
Served with sautéed mushrooms in sweet marsala wine sauce.

Parmigiana
Served with mozzarella in meat sauce.

La Bella
Served with prosciutto, eggplant and mozzarella, in white wine marinara.

Scampi
Lightly breaded, sautéed with olives, wine, and zucchini.

Siciliano
Lightly breaded, fried, baked to a crisp outer coating and topped with roasted red
peppers.

Saltimbocca
Served with prosciutto and mozzarella, in white wine marinara.

Limone
Served with capers and artichoke hearts, in lemon butter sauce.

Francese
Egg battered and served in a lemon white wine sauce.

Piccata
Lightly breaded and served with pine nuts in a lemon white wine sauce.

Piccante Cremoso
Breaded, sautéed and served in our creamy Alfredo sauce, topped with mild
giardiniera. Also available in our lighter Siciliano sauce or with HOT giardiniera.

De la Torre
Served over cavatelli, with string beans, mushrooms and roasted red peppers
sautéed in garlic and oil.

CAPPELLACCI

Fresh, handmade filled pasta, folded to resemble a hat.
Includes soup or dinner salad.

Lobster (in Alfredo sauce)	22.95
Frutti di Mare Lobster (topped with grilled and sautéed calamari, octopus and shrimp)	29.95
Spinach and Four Cheese (oil/garlic sauce or vodka sauce)	19.95
With sausage (oil/garlic sauce) or meatballs (vodka sauce)	24.95
Beef Sparerib and Polenta (in marsala sauce with mushroom)	19.95
Fresh Roasted Beet and Goat Cheese (in brown butter)	19.95
Venison and Wild Boar (in Hunter's Cream marsala with mushrooms)	24.95
Carne Asada – Grilled steak and jalapeño filling marinated in citrus, garlic and spices (in tangy marinara or spicy arrabiata sauce)	19.95
Primavera – Cherry tomato, broccoli, zucchini, mushroom and spinach filling (in tangy marinara sauce)	19.95
Sweet Pork – Pork, peach and spice filling (in sweet limoncello sauce)	19.95

VEGETARIAN SEITAN SPECIALTIES

Includes soup or dinner salad.

(Seitan is wheat gluten/protein. Ours resembles crumbled Italian sausage.)

Creamy Seitan Risotto <i>Seitan, arborio rice, mushrooms, roasted red peppers and sautéed onions, in a cream sauce.</i>	18.95
Marsala Portabella Gnocchi with Seitan <i>Seitan and fresh mushrooms with gnocchi, in marsala wine sauce.</i>	18.95
Spinach and Four Cheese Cappellacci w/Seitan <i>(garlic and oil sauce).</i>	24.95
Seitan de la Torre <i>Seitan, string beans, mushrooms, and roasted red peppers, sautéed in garlic and oil. Served over cavatelli.</i>	19.95
Seitan Rossa e Bianco <i>Seitan in marinara sauce, served over creamy homemade fettuccini Alfredo.</i>	18.95

SEAFOOD *Includes soup or dinner salad.*

*Fresh Barramundi Fillet *(native to Australia, prized for its light, buttery texture/taste) Served Siciliano style (lightly breaded with roasted red peppers in a light wine sauce) with a side of creamy risotto.* 24.95

*Fresh Arctic Char Fillet *(relative of salmon and trout, with a lighter, moister salmon taste) Served Francese style (light egg batter, lemon, white wine) with a side of sautéed spinach.* 24.95

Homemade Linguine with Calamari
(in white wine with black olives and capers) 16.95

Homemade Linguine with Broccoli and Shrimp
(broccoli and shrimp sautéed in garlic and olive oil) 19.95

Homemade Linguine in Clam Sauce
(choice of red or white sauce) 19.95

Homemade Fettuccine Broccoli Shrimp Alfredo
(broccoli and shrimp in creamy Alfredo sauce) 19.95

La Bella Homemade Shrimp Fettucine
(shrimp in marsala sauce with black olives and green onions) 19.95

Lemony Shrimp Alfredo Siciliano
Homemade linguini in Alfredo sauce (with a lemony twist), topped with Siciliano style (breaded, fried, baked) shrimp. 19.95

Shrimp Scampi over Homemade Angel Hair
(breaded, sautéed shrimp with olives, wine, zucchini) 19.95

Fresh Mussels over Homemade Linguine
(choice of marinara or white wine sauce) 19.95

Shrimp Siciliano
Breaded, fried and baked shrimp with roasted red peppers and pasta side. 19.95

Stuffed Calamari
Whole calamari stuffed with ground crab, veal, pork, beef, mushrooms and Italian spices. Served in red meat sauce with a side of sautéed spinach. 19.95

Calamari Siciliano
Breaded, fried, baked calamari rings and roasted red peppers in light oil/wine sauce, served over homemade angel hair. May also be made "spicy"! 16.95

Nero di Seppia
Calamari, shrimp and octopus in olive oil and garlic sauce, served over fresh squid ink fettuccine, 24.95

GNOCCHI *Fresh, Soft. Includes soup or dinner salad.*

Gorgonzola Filled Gnocchi
(gorgonzola filling, in olive oil and garlic sauce) 16.95

Add grilled shrimp: 22.95

Ricotta Filled Gnocchi
(ricotta filling, in rich vodka sauce) 16.95

Add meatballs: 19.95

Jalapeño Gnocchi
Fresh, soft, jalapeño-filled gnocchi, in vodka sauce. 16.95

Add Italian sausage: 19.95

RAVIOLI *Fresh, Handmade. Includes soup or dinner salad.*

Ossobuco *(braised veal shank, in Marsala sauce with mushrooms)* 22.95

Butternut Squash *(fresh butternut squash, in browned butter)* 16.95

Lobster *(fresh lobster, in creamy Alfredo sauce)* 22.95

Smokey Mozzarella
(fresh mozzarella, in oil and garlic sauce with prosciutto.) 16.95

Choice of Four Cheese, Spinach or Meat
(in marinara, Alfredo, vodka, agli olio or meat sauce) 16.95

GLUTEN FREE PASTAS *Includes soup or dinner salad.*

Portobello Mushroom Ravioli *(in Marsala sauce with mushrooms)* 19.95

Butternut Squash Ravioli *(in browned butter)* 19.95

Spinach Ravioli *(in creamy Alfredo sauce)* 19.95

Gnocchi *(marinara, meat, Alfredo, vodka, or arrabiata sauce)* 19.95

PASTA SPECIALTIES *Includes soup or dinner salad.*

Eight-Finger Cavatelli
Served in savory vodka sauce. 16.95

Rossa e Bianco "Red and White"
Homemade fettuccine Alfredo with two meatballs, covered in meat sauce. 18.95

Rigatoni all'Abruzzese
Served with sliced Italian sausage and ricotta topping in marinara sauce. 18.95

Special Cavatelli
Served with garlic and olive oil sautéed string beans, roasted red peppers and mushrooms. 18.95

Linguine Broccoli
Broccoli sautéed in garlic and olive oil, served over homemade linguine. 16.95

Rigatoni with Fresh Mozzarella
Fresh mozzarella topping with fresh basil in tomato-basil sauce. 18.95

Baked Cavatelli
Served with romano, parmigiana, ricotta and mozzarella cheeses in marinara. 16.95

Lasagna
Meat lasagna made with imported cheeses, fresh ricotta. 16.95

LA BELLA'S OWN PASTABILITIES

Fresh, Handmade. Includes soup or dinner salad.

Cabernet Pasta *(Vegan version available with Seitan)* 19.95
Our own homemade thick spaghetti is made with a cabernet wine reduction and sautéed in browned butter with grated parmesan to bring out the cabernet flavor. The pasta is paired with slices of grilled, sautéed pork tenderloin and Italian sausage and served with a side of our sautéed spinach. This unique pasta has a softer, lighter texture and is sticky and clumpy, with a rich cabernet flavor. Vegan, No Egg!

Super Green Spinach Fettuccine 16.95
Our own homemade! We created a new "Super Green" version of our spinach pasta. We do NOT use the typical commercial powders, but instead, steam fresh spinach to lock in flavor and vitamins – you can see it! Browned butter or garlic/oil sauce suggested. Pasta is vegan/contains no eggs!

Chipotle Tagliatelle White Bolognese 19.95
La Bella's own homemade tagliatelle made with Chipotle pepper (smoky jalapeño) in our own white Bolognese sauce with a side of sautéed spinach. Rich and creamy with good heat. For veggie, substitute seitan for the beef in the sauce!

PASTAS and SAUCES

Fresh, Handmade. Includes soup or dinner salad.

LaBella's own fresh handmade linguine, spaghetti, penne, or angel hair (rigatoni and rotini also available) in choice of sauces below:

[Sub Fresh Cavatelli (or 8 Finger): 2.00 extra]
[Add crumbled, Italian-flavored vegetarian seitan: 6.00 extra]

Marinara Sauce *(no chicken stock/no cheese)* 14.95

Meat Sauce 14.95
(red sauce simmered with pork neck bones)

Agli Olio Sauce 14.95
(garlic, olive oil and spices)

Arrabiata Sauce 14.95
(spicy marinara, minced prosciutto, jalapeño)

Alfredo Sauce 14.95

Bolognese Sauce 16.95
(red sauce, ground beef, sweet onions)

Vodka Sauce 16.95
(marinara sauce, parmesan cheese, cream, vodka)

CARNE *Includes soup or dinner salad.*

*Butteri Bistecca 29.95
16-18 oz. bone-in rib eye paired with our popular Gorgonzola Gnocchi, both prepared in olive oil and garlic sauce.

*Blackened Pork Chops 24.95
Two thick cut 10 oz. chops blackened with Cajun seasonings. Served with sautéed spinach and a side of homemade linguine in garlic and oil.

*Pork Chops Oreganato 24.95
Two thick cut 10 oz. chops sautéed in lemon, butter, and oregano. Served with red peppers, green peppers and potato wedges.

*Pork Chops Siciliano 24.95
Two thick cut 10 oz. chops lightly breaded, fried, baked to a crisp outer coating and topped with roasted red peppers.

*Pork Chop Risotto 19.95
One thick cut 10 oz. chop Siciliano Style (lightly breaded, fried, baked to a crisp outer coating and topped with roasted red peppers). Served with a side of our homemade creamy risotto.

Take Out ONLY

Hours: 4:00PM to 8:00PM
(Mon: Closed) Tuesday through Sunday

*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness, especially if you have certain health conditions.