

April 2017



Please refer to the other side for our *magnifico* wine selection.

Four-course dinner is \$43/person or à la carte prices are listed after each item.

Antipasto

BRUSCHETTE MISTE

Grilled homemade bread topped with classic tomato basil and portobello mushrooms sautéed in balsamic. \$8

POLPETTE AL SUGO

Homemade meatballs in a tomato basil sauce with house made bread. \$10

COZZE ALLO ZAFFERANO

Penn Cove mussels sautéed in an extra virgin olive oil, garlic, pinot grigio broth with saffron served with homemade bread. A perfect appetizer for two. \$12

Insalata

INSALATA DI CESARE GRIGLIATA

Hearts of Romaine lettuce grilled and topped with our homemade Caesar dressing and shaved Parmigiano. \$10
Caesar dressing contains raw egg yolk.*

MOZZARELLA, POMODORI E FINOCCHIO

Fresh mozzarella on a bed of fennel with Campari tomatoes, finished with black pepper and fresh squeezed lemon juice. \$10

Primo Piatto

FETTUCCINE AL GRANCHIO

Homemade fettuccine served with Alaskan King crab legs, extra virgin olive oil, peperoncino, garlic and grape tomatoes. \$29
(or \$10 extra on the four course menu)

PENNE ALLA VODKA

A creamy tomato sauce with a splash of vodka, bacon and extra virgin olive oil. \$18

Dolce

TIRAMISU'

Savoiardi cookies soaked in espresso, layered with cream of mascarpone and zabbaione and dusted with cocoa. \$10

TORTA DELLA NONNA

Homemade tart filled with vanilla lemon pastry cream topped with pine nuts and dusted with powdered sugar. \$10

PROFITEROLE

Delicate, melt in your mouth pastry puffs filled with homemade vanilla cream and dipped in chocolate. A must try dessert. \$10

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs increases your risk of a foodborne illness.


 VINO
 

<i>Bianco</i>	<i>Vintage</i>	<i>Region</i>	<i>Price</i>
House White Wine			¼ liter \$9 • ½ liter \$18
Cascina Maddalena Lugana Turbiana 100%	2014	Veneto	glass \$9 • bottle \$33
Oltretorrente Timorasso Timorasso 100%	2014	Piemonte	bottle \$39
Prosecco Matti Roeno Glera 100%	2015	Veneto	glass \$7 • bottle \$32

<i>Rosé</i>	<i>Vintage</i>	<i>Region</i>	<i>Price</i>
Rosanora Rose' Cascina Maddalena Marzemino 100%	2014	Lombardia, Veneto	glass \$8 • bottle \$32

<i>Rosso</i>	<i>Vintage</i>	<i>Region</i>	<i>Price</i>
House Red Wine			¼ liter \$8 • ½ liter \$16
Chiappini Ferrugini DOC Bolgheri Rosso Sangiovese 50%, Cabernet Sauvignon 30%, Syrah 20%	2011	Toscana	glass \$9 • bottle \$33
Enantio Terradeiforti DOC Enantio 100%	2010	Trentino	bottle \$38
Langhe Nebbiolo Pugnane Nebbiolo 100%	2011	Piemonte	bottle \$45
Barbera D'Asti Gatto Pierfrancesco Barbera 100%	2014	Piemonte	glass \$9 • bottle \$34
Rosso Piceno Superiore Castellano Montepulciano 85%, Sangiovese 15%	2012	Marche	bottle \$38

<i>Vino Dolce</i>	<i>Vintage</i>	<i>Region</i>	<i>Price</i>
Frasanto Donini Trebiano, Malvasia, Canaiolo Bianco	2012	Umbria	glass \$5

<i>Birra</i>	\$6.50	<i>Other Beverages</i>	\$2.50
Gjulia IPA (Italian Pale Ale from Friuli)		San Pellegrino Water • Perrier Water	
Gjulia Ovest Ambrata (Amber Ale from Friuli)		San Pellegrino Aranciata or Limonata	
		Coca Cola (glass bottle) • Espresso	

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