

APPETIZERS

Garden Bruschetta \$12

Tomato, cucumber, red onion, garlic, kalamata olive, giardiniera, basil, EVOO, grilled focaccia, balsamic reduction

Arancini \$14

fried saffron rice balls, meat filling

Meatballs \$15

currants, beef, veal, spicy tomato

Fried Calamari \$17

spicy tomato sauce

Tuna Crudo \$16

raw tuna, lemon, capers, oil, shallot - over crostini

Roasted Burrata Caprese \$15

pan roasted cherry tomatoes, basil, roasted garlic, burrata, calabrian honey

Mussels \$18

spicy tomato, white wine, fish stock

Seafood Risotto \$18

saffron risotto, garlic, white wine, tomato, fresh salmon, shrimp, finished with pesto and parm

Eggplant Caponata \$9

traditional Sicilian eggplant stew - over crostini

PIZZA

All pizzas available Gluten Free +3

Margherita \$24

tomato, basil, mozz
-- sub buffalo mozz +3
- sub burrata +5

Five Cheese \$24

basil, mozz, parm, pecorino, cacio cavallo, fontina
- add tomato +1

Ham & Ricotta \$25

mozz, basil, prosciutto cotto, marinated tomatoes, ricotta, calabrian honey

Garden Pizza \$24

sun dried tomato, mozz, artichokes, Beamster swiss,

Mortadella & Pistachio \$25

basil, mozz, fontina, mortadella, pistachio, black pepper

Sausage \$25

tomato, basil, mozz, caramelized onions, house-made Italian sausage, calabrian chili

Prosciutto Arugula \$25

tomato, basil, buffalo mozz, arugula, prosciutto

Calabrese Salame \$23

tomato, basil, mozz, spicy calabrese salame, parm

Sicilian Mushroom \$25

tomato, basil, mozz, caciocavallo, cremini and shitake mushrooms, caponata

CHEESE & CHARCUTERIE

All cheeses/meats paired with orange marmalade and crostini. Select any 4 + caponata & mixed olives - \$35

Meat

Spicy Capicola

spicy pork shoulder, cayenne, salt brine

Sopressata

dry pressed salame, fatty, peppercorn

Calabrese Salame

dry, spicy

Prosciutto Di Parma

sweet, salt-cured, italian ham

Smoked Duck

rich, fatty, sweet

Prosciutto Cotto

prime shoulder meat, coriander, smoky

Cheese

Burrata

Mozzarella outside, stracciatella cream inside. Soft, buttery, rich

Lamb Chopper

sheep's milk, smooth, semi-hard, nutty, slightly sweet

Toscana

salame, tangy, peppercorn

Mortadella

mild, fatty, peppercorn

Parmigiano Reggiano

cow's milk, hard, crystalized, sharp, aged 24 months

Fontina

DOP, Aosta Valley, aged 60 days, cow's milk, firm

Beamster Swiss

mild, tangy and nutty with fruity notes

Dolce Gorgonzola

cow's milk, soft, creamy, blue-veined, rich, strong

Brie

soft, creamy, French

SALADS

*Add: marinated white anchovies +2, shrimp +8, chicken +7, half salmon +10, full salmon +19

Farro & Arugula \$13

goat cheese, dried cherries, toasted walnuts, cucumber, roasted red pepper, champagne vinaigrette

Caesar \$13

romaine, cherry tomatoes, croutons, parm, caesar dressing

Bibb \$13

bibb lettuce, orange supreme, pistachios, red onion, strawberry vinaigrette, goat cheese

Butternut & Spinach \$13

baby spinach, roasted butternut squash, dried cranberries, toasted almonds, goat cheese, strawberry vinaigrette

PASTA

All pastas made in house / Gluten Free +3

Pea Pesto \$25

pea-pesto, pistachio, dehydrated kalamata olives, pecorino romano, radiatore

Pumpkin Radiatore \$25

sausage, peas, parm, butter sage, radiatore

Bolognese \$27

meat sauce, parm, tagliatelle

Putanesca \$25

radiatore, tomato, olives, capers, garlic, & anchovies

Salmon \$32

Dijon-parmigiana encrusted, brussel sprouts, butternut puree, grilled lemon

Grilled Shrimp \$31

marinated shrimp, creamy goat risotto, roasted zucchini and yellow squash

Chicken Parmigiano \$29

classic chicken parmesan, spaghetti pomodoro

Chicken Marsala \$31

chicken breast, broccolini, marsala wine mushroom sauce

Focaccia \$6

house-made rosemary bread, oil, aged balsamic

Haricort vert \$6

Broccolini \$6

Carbonara \$29

guanciale, egg, cream, parm, black pepper, spaghetti

Bella Radiatore Seafood \$32

crabmeat, shrimp, zucchini, creamy ricotta mascarpone tomato sauce, parm

Arrabiata \$26

house-made Italian sausage, red wine, spicy tomato, parm, radiatore

ENTRÉES

Veal Parmigiano \$33

thin-cut, breaded, pan-fried, sautéed spinach and baby carrots

— add side pomodoro +6

Veal Marsala \$33

veal scallopini, broccolini, marsala wine mushroom sauce

Eggplant Parmigiano \$25

breaded, pan fried, tomato, mozz, pesto, spaghetti pomodoro

Shrimp Scampi \$29

shrimp, peppers and onions, white wine, lemon, butter, garlic, parm, linguine

Vodka Sauce \$26

vodka, shrimp, tomato paste, cream, mushrooms, parm, rigate

Lasagna \$26

meat sauce, ricotta, mascarpone, mozzarella, parm

Grilled Pork Chop \$36

Woodford Reserve apple butter, potatoes au gratin, haricot vert, pancetta, caramelized onion, agro-dolce

Filet Gorgonzola \$45

thyme and rosemary fingerling potatoes, broccolini, gorgonzola cream sauce

Osso Buco \$45

braised center-cut veal shank, saffron risotto, braised vegetables

SIDES

3 pcs grilled shrimp \$9

Goat cheese risotto \$13

Brussel sprouts \$6

Potatoes Au Gratin \$6

*lasagna pasta not made in house
\$5 split charge for all Pastas and Entrées
20% Gratuity added to tables w/ 6 or more guests