

APPETIZERS

Shrimp Cocktail (4 large)	12.95
Bruschetta	7.95
Stuffed Artichoke	8.95
Stuffed Mushrooms	8.95
Fried Zucchini	6.95
Sausage and Peppers	8.95
Toasted Ravioli	6.95
Rolled Eggplant with Ricotta Cheese	7.95
Escargot	8.95
Grilled Octopus	12.95
Shrimp Scampi	12.95
Fresh Mussels <i>Choice of marinara or white wine sauce.</i>	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	6.95
Pizza Bread	6.95

10" APPETIZER PIZZA

13.95 each, with your choice of the following:

La Bella Four Cheese <i>gouda, romano, parmesan, mozzarella</i>
Fresh Tomato, Garlic and Basil
Tomato and Ricotta
Bianco <i>prosciutto, artichoke hearts, black olives, Alfredo sauce</i>
Barbeque Chicken <i>chicken breast, barbeque sauce, mozzarella</i>
Primavera <i>sun-dried tomatoes, green peppers, broccoli</i>

SOUPS

Cup 2.95 Bowl 5.95

Minestrone
Italian Wedding

SALADS

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

SOUTHERN (ITALIAN) COMFORT

Includes soup or dinner salad.

Di Maiale Dal Diavolo Otto <i>Sliced pork tenderloin sautéed in spicy vodka sauce, served over fresh 8-finger pasta.</i>	19.95
Chicken Vesuvio <i>Half chicken and potato wedges, sautéed in a sauce of olive oil, white wine, garlic and peas.</i>	16.95
Chicken Oreganato <i>Half chicken and potato wedges, sautéed in lemon, olive oil and oregano.</i>	16.95
Chicken Cacciatore <i>Half chicken sautéed with green peppers, black olives, mushrooms and onions, in white wine marinara sauce. Served with a side of pasta.</i>	16.95
Giambotta <i>Italian sausage, green and red peppers, potatoes, mushrooms and onions, all sautéed in garlic and oil.</i>	16.95
Eggplant Parmigiana <i>Thinly sliced egg-battered, fried tender eggplant, layered with mozzarella cheese and marinara sauce.</i>	16.95
Eggplant Siciliano <i>Large slices of fresh eggplant, lightly breaded, fried and baked to a crisp outer coating and topped with roasted red peppers.</i>	16.95
Chicken Limoncello <i>Lightly coated breast filets sautéed in a sweet lemony sauce with butter, onions, garlic and spices. Served with a side of sautéed spinach.</i>	16.95
"The Sicilianos" <i>One 10 oz. Pork Chop Siciliano served alongside a half order of Eggplant Siciliano.</i>	18.95

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 <i>Served with sautéed mushrooms in sweet Marsala wine sauce.</i>
Parmigiana <i>Served with mozzarella in meat sauce.</i>
Alla Bella <i>Served with prosciutto, eggplant and mozzarella, in white wine marinara.</i>
Siciliano <i>Lightly breaded, fried, baked to a crisp outer coating and topped with roasted red peppers.</i>
Saltimbocca <i>Served with prosciutto and mozzarella, in white wine marinara.</i>
Limone <i>Served with capers and artichoke hearts, in lemon butter sauce.</i>
Francese <i>Egg battered and served in a lemon white wine sauce.</i>
Piccata <i>Lightly breaded and served with pine nuts in a lemon white wine sauce.</i>
Piccante Cremoso <i>Breaded, sautéed and served in our creamy Alfredo sauce, topped with mild giardiniera. Also available in our lighter Siciliano sauce or with HOT giardiniera.</i>
De La Torre <i>Served over cavatelli, with string beans, mushrooms and roasted red peppers sautéed in garlic and oil.</i>

CAPPELLACI

Fresh, handmade, filled pasta, folded to resemble a hat.

Includes soup or dinner salad.

Lobster-filled (in Alfredo sauce)	22.95
Frutti Di Mare Special Lobster-filled <i>(topped with grilled and sautéed calamari, octopus and shrimp)</i>	29.95
Spinach and Four Cheese (oil/garlic sauce or vodka sauce)	19.95
With sausage (in oil and garlic sauce):	24.95
With meatballs (in vodka sauce):	24.95
Beef Sparerib and Polenta in Marsala Sauce with Mushroom	19.95
Fresh Goat Cheese and Roasted Beet in Brown Butter	19.95
Lamb and Potato in Garlic and Oil Sauce	19.95
Chicken Pesto in Garlic and Oil 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>	16.95
Marsala Portabella Gnocchi with Seitan <i>Seitan and fresh portabella-filled gnocchi, in Marsala wine sauce.</i>	18.95
Spinach and Four Cheese Capellacci w/Seitan (garlic and oil sauce).	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 Arctic Char Fillet (<i>relative of salmon and trout, with a lighter, moister salmon taste</i>) Served <i>Francesese style</i> (light egg batter, lemon, white wine), with a side of sautéed spinach.	24.95
Linguine with Calamari <i>In white wine with black olives and capers over homemade linguini.</i>	16.95
Linguine with Broccoli and Shrimp <i>Sautéed in garlic and olive oil, served over homemade linguini.</i>	19.95
Linguine in Clam Sauce <i>Homemade linguini with choice of red or white sauce.</i>	19.95
Fettuccine Broccoli Shrimp Alfredo <i>Broccoli with shrimp over homemade fettuccini in creamy Alfredo sauce.</i>	19.95
Shrimp Fettuccine Alla Bella <i>Marsala sauce with black olives, green onions over homemade fettuccine.</i>	19.95
Lemony Shrimp Alfredo Siciliano <i>Linguini in our Alfredo sauce (with a lemony twist), topped with Siciliano style (breaded, fried, baked) shrimp.</i>	19.95
Shrimp Scampi over Homemade Angel Hair <i>Breaded, sautéed shrimp with olives, wine, zucchini over pasta.</i>	19.95
Fresh Mussels over Homemade Linguine <i>Served in marinara or white wine sauce.</i>	19.95
Shrimp Siciliano <i>Breaded, fried and baked shrimp with roasted red peppers and pasta side.</i>	19.95
Stuffed Calamari <i>Whole calamari stuffed with ground crab, veal, pork and beef, mushrooms, and Italian spices. Served in red meat sauce, with a side of sautéed spinach.</i>	19.95
Calamari Siciliano <i>Breaded, fried, baked calamari rings and roasted red peppers in light oil/wine sauce, served over homemade angel hair. May also be made "spicy"!</i>	16.95
Nero Di Seppia <i>Calamari, shrimp and octopus in olive oil and garlic sauce, served over fresh, squid ink fettuccine,</i>	24.95

GNOCCHI *Includes soup or dinner salad.*

Gorgonzola Gnocchi <i>Fresh, soft, gorgonzola-filled gnocchi, in olive oil and garlic sauce.</i>	14.95
Add grilled shrimp:	22.95
Roasted Red Pepper Gnocchi <i>Fresh, soft, roasted red pepper-filled gnocchi, in olive oil/garlic sauce. Served over sautéed spinach.</i>	14.95
Add grilled shrimp:	22.95
Portabella Gnocchi <i>Fresh, soft, mushroom-filled gnocchi, in Marsala wine sauce.</i>	14.95
Add pork medallions:	19.95
Ricotta Gnocchi <i>Fresh, soft, ricotta-filled gnocchi, in rich vodka sauce.</i>	14.95
Add meatballs:	19.95
Jalapeño Gnocchi <i>Fresh, soft, jalapeño-filled gnocchi, in arrabiata sauce.</i>	14.95
Add Italian sausage:	19.95

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

Ossobuco (<i>Braised veal shank, in Marsala sauce and mushrooms.</i>)	22.95
Butternut Squash (<i>Fresh butternut squash, in browned butter.</i>)	16.95
Sweet Pea (<i>Fresh sweet peas, in creamy Alfredo sauce.</i>)	16.95
Asparagus (<i>Fresh asparagus, in olive oil and garlic sauce.</i>)	16.95
Kale (<i>Fresh kale, in olive oil and garlic sauce.</i>)	16.95
Lobster (<i>Fresh lobster, in creamy Alfredo sauce.</i>)	22.95
Smokey Mozzarella <i>(Fresh mozzarella, in oil and garlic sauce, with prosciutto.)</i>	16.95
Choice of Four Cheese, Spinach or Meat <i>(Marinara, Alfredo, Vodka, Agli Olio or Meat Sauce)</i>	16.95

PASTA SPECIALTIES

Includes soup or dinner salad.

Eight-Finger Cavatelli <i>Served in savory vodka sauce.</i>	16.95
Rossa e Bianco "Red and White" <i>Homemade fettuccini Alfredo with two meatballs, covered in meat sauce.</i>	16.95
Rigatoni All'abruzzese <i>Served with sliced Italian sausage and ricotta topping in marinara sauce.</i>	17.95
Special Cavatelli <i>Served with garlic and olive oil sautéed string beans, roasted red peppers and mushrooms.</i>	17.95
Linguine Broccoli <i>Broccoli sautéed in garlic and olive oil, served over homemade linguini.</i>	14.95
Rigatoni with Fresh Mozzarella <i>Fresh mozzarella topping with fresh basil in tomato-basil sauce.</i>	17.95
Baked Cavatelli <i>Served with romano, parmigiana, ricotta and mozzarella cheeses in marinara.</i>	16.95
Lasagna <i>Meat lasagna made with imported cheeses, fresh ricotta.</i>	16.95

LA BELLA'S OWN PASTABILITIES

Fresh, Handmade. Includes soup or dinner salad.

Cabernet Pasta <i>Our own homemade thick spaghetti is made with a cabernet wine reduction. It is 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.</i>	19.95
Fiery Fettuccini <i>Our own homemade cayenne pepper fettuccini to bring on the heat. We sauté it with pork medallions in your choice of sauce (vodka, marinara, meat, Marsala or oil and garlic). Served with a side of our sautéed broccoli.</i>	19.95
Chipotle Tagliatelle White Bolognese <i>La Bella's own homemade tagliatelle made with Chipotle pepper (smoky jalapeno) 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!</i>	19.95

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:	
[Fresh Cavatelli (or 8 Finger):	4.00 extra]
[Added crumbled, Italian-flavored vegetarian seitan:	6.00 extra]
Marinara Sauce	12.95
Meat Sauce <i>ground beef simmered with pork neck bones in tomato sauce</i>	12.95
Agli Olio Sauce <i>garlic, olive oil</i>	12.95
Arrabiata Sauce <i>spicy marinara, minced prosciutto, jalapeno</i>	12.95
Alfredo Sauce	12.95
Bolognese Sauce <i>red sauce, ground beef, sweet onions</i>	15.95
Vodka Sauce <i>marinara sauce, parmesan cheese, cream, vodka</i>	14.95

CARNE

Includes soup or dinner salad.

Beef Tenderloin Marsala with Mushrooms <i>8 oz. tender beef tenderloin sautéed in our Marsala sauce with mushrooms, served with our creamy risotto and sautéed broccoli.</i>	29.95
Butteri Bistecca <i>16-18 oz. bone-in rib eye paired with our popular Gorgonzola gnocchi, both prepared in olive oil and garlic sauce.</i>	29.95
Blackened Pork Chops <i>Two thick cut 10 oz. chops blackened with Cajun seasonings. Served with sautéed spinach and a side of homemade linguine in garlic and oil.</i>	22.95
Pork Chops Oreganato <i>Two thick cut 10 oz. chops sautéed in lemon, butter, and oregano. Served with red peppers, green peppers and potato wedges.</i>	22.95
Pork Chops Siciliano <i>Two thick cut 10 oz. chops lightly breaded, fried, baked to a crisp outer coating and topped with roasted red peppers.</i>	22.95
Pork Chop Risotto <i>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.</i>	16.95

Delivery, Take Out, Private Parties and Catering

Hours: Tue/Wed/Thu/Sun: 4:00 to 9:00
(Mon: Closed) Fri / Sat: 4:00 to 10:00