



813-907-MEAL (6325)

<http://www.mobilemeals.com>

# Bella's Italian Cafe

## Antipasti

Carpaccio Appetizer \$20.00

Best in Tampa! Marinated paper-thin tenderloin served chilled with caponata aioli: A blend of mayonnaise, sour cream, finely chopped eggplant, roasted red pepper, garlic, olives, capers and basil. Topped with shaved parmesan and a sprinkling of cracked pepper and parsley. Served with garlic butter croutons.

Formaggio Al Forno Appetizer \$12.00

Baked goat cheese in reduced bruschetta sauce; served with wedges of toasted garlic bread for dipping.

Scampi Scampi Appetizer \$15.00

Shrimp sauteed with garlic, scallions and tomatoes, reduced in a dry vermouth and shrimp stock sauce. Served with buttery croutons for dipping.

Caprese Appetizer \$14.00

Fresh mozzarella, fresh basil leaves and vine-ripened beefsteak tomatoes with a drizzle of pesto.

Fritti Di Calamari \$17.00

Rhode Island calamari dusted in seasoned flour and deep fried; served with reduced bruschetta sauce.

Bruschetta Appetizer \$8.00

The Neopolitan version of classic Roman garlic bread. Slices of bread brushed with olive oil and toasted dark on the grill; topped with our fresh bruschetta sauce of diced plum tomatoes, garlic, onions, parsley and basil.

## Zuppe

Pasta E Fagioli Soup \$7.00

Classic Italian pasta and bean soup with bacon, onion, ham, celery, garlic, and tomato.

Panna D' Aragosta Soup \$11.00

Creamy lobster bisque with flavors of saffron, tarragon and thyme, bowl topped with puff pastry and baked. Finished tableside with a garnish of caviar and sour cream.

## Pasta Della Casa

**We make our own pasta fresh daily - spaghetti, fettuccine, ziti, starburst, angel hair, ravioli and lasagne - the same way it's been done for centuries. Served "al dente".**

Pollo Rosso Pasta \$23.00

Chunks of chicken breast reddened with hot spices, sauteed with scallions and mushrooms, then reduced in a creamy basil tomato sauce. Tossed with fettuccine pasta.

Pera Sachet \$24.00

Pasta 'purses' filled with pear, robiola, ricotta and parmesan

## Insalati

**All of our salads are made with only hand-torn greens, and dressings are made fresh (except for low-cal Ranch and Balsamic Vinaigrette). Many of our salads and pasta dishes are enhanced, if you wish, by your server adding finely grated Grana Padana parmesan, which lends a wonderful flavor and nutty aroma.**

Bella's Cafe Salad \$7.00

Romaine topped with julienne carrot, shredded red cabbage, ripe tomato wedges, and zucchini slices. Choice of vinaigrette, low-cal ranch, or balsamic vinaigrette.

Insalata Mista Salad \$13.00

Romaine tossed with shredded red cabbage, hearts of palm, artichoke hearts, pimiento and parmesan; dressed in a creamy vinaigrette.

Caesar Salad \$12.00

Made traditionally with a dressing of only the finest ingredients: olive oil, garlic, worcestershire, mustard, lemon juice, egg and finely ground anchovy paste; tossed with shredded parmesan, croutons and hand-torn romaine.

Bella's Famous Chopped Salad \$12.00

A Tampa favorite. Finely chopped chicken breast, crumbled bacon, diced tomatoes, sun-dried tomatoes, shredded red cabbage, Gorgonzola, ditali pasta and romaine all tossed in a Dijon vinaigrette.

Sweet & Sour Strawberry Salad \$17.00

Mixed field greens tossed with fresh strawberries, toasted almonds, fontina and asiago cheeses in a sweet and sour sesame dressing.

## Create Your Own Pasta

Basil Tomato Pasta \$15.00

Our mother sauce of plum tomatoes, garlic, olive oil, parsley, and basil. Fresh and simple.

Bolognese \$20.00

A rich sauce of ground beef, onions, celery, carrots, and garlic simmered for 5 hours with white wine, milk, and ground plum tomatoes.

Alfredo \$19.00

Thick and rich with heavy cream, parmesan and romano cheeses, and nutmeg.

Bruschetta \$14.00

A bit heavier than basil tomato, with diced plum tomatoes, garlic, onions, parsley, and basil.

Pesto \$18.99

Classic pesto of pure fresh basil, parsley, garlic, olive oil, parmesan, romano, and pine nuts.

Roasted Tomato Cream \$16.00

Made with an intensely flavored

## Pizza

**Bella's genuine oak-burning stone oven-crafted in Milan, Italy-cooks at temperatures between 600 and 800 degrees. It adds a subtle but distinct flavor to our roasted dishes and is without question the ideal oven for making pizza. Our pizza dough is made with beer from an original Venitian recipe, then brushed with olive oil before baking; which gives our crust an extra light and crispy texture.**

Meatball Pizza \$21.00

Bella's hand-made meatballs, onions, and sweet peppers with mozzarella.

Create Your Own Pizza \$17.00

9 inches.

Margherita Pizza \$12.00

Mozzarella and tomato sauce with fresh basil and parmesan. The closest thing to an American pizza.

Capua Pizza \$17.00

Italian sausage, mushrooms and onions with mozzarella.

Genoa Pizza \$17.00

Very rich and flavorful with pesto, ricotta, romano, and mozzarella. A great appetizer for a small group, or a meal in itself.

Pazzo Pazzo Pizza \$20.00

Italians would call this a "crazy crazy" pizza! Too many ingredients! But we Americans love it! Pepperoni, sausage, pepperoncini, onions, and mushrooms topped with mozzarella.

Tre Funghi Pizza \$17.00

Porcini, portabello, and button mushroom mix with asiago and mozzarella.

American Pizza \$14.00

Pepperoni, mushrooms and onions with mozzarella.

Salciccia Vegano Pizza \$20.00

Beyond meat hot italian sausage, onion, mushrooms and spinach with plant-based mozzarella

## Calzones

**Include ricotta cheese on all Calzones.**

Create Your Own Calzone \$17.00

Meatball Calzone \$21.00

Bella's hand-made meatballs, onions, and sweet peppers with mozzarella.

Margherita Calzone \$12.00

Mozzarella and tomato sauce with fresh basil and parmesan. The closest thing to an American pizza.

Capua Calzone \$17.00

Italian sausage, mushrooms and onions with mozzarella.

Genoa Calzone \$17.00

Very rich and flavorful with pesto, ricotta, romano, and mozzarella. A great appetizer for a small group, or a

cheeses. Served in a creamy saffron sauce with peas.

**Spaghetti and Meatballs \$26.00**

An all-American favorite. A flavorful mixture of ground beef, prosciutto, sopressata (a lean pork salami), romano, garlic, and herbs served over spaghetti pasta with reduced bruschetta sauce. Garnished with parmesan and parsley.

**Ravioli Verde \$23.00**

Spinach pasta filled with spinach, ricotta, and Swiss cheese in choice of sauce.

**Lasagna Napoletana \$23.00**

Cheese lasagna served with choice of tomato basil sauce or bolognese sauce

**Pollo Milano Pasta \$25.00**

Chunks of chicken breast in a sauce of roasted garlic, heavy cream, sun-dried tomatoes, and fresh sage. Tossed with starburst pasta with a garnish of reduced balsamic vinegar and a fresh sage leaf.

**Confetti Spaghetti \$20.00**

A colorful South Tampa favorite. Spaghetti tossed in a creamy basil tomato sauce with fresh tomato, bacon, garlic, onions, basil, parsley, and green peas.

**Bisteca Brandy \$29.00**

Filet tips sautéed with caramelized onion and tre-funghi in brandy cream sauce; then tossed with campanelle pasta.

**Salciccia Al Forno Pasta \$23.00**

Baked Italian sausage tossed with penne pasta, mushrooms, and ricotta in a creamy tomato sauce, then topped with mozzarella and baked.

**Lasagne Con Pollo \$25.00**

Layers of freshly made sheet pasta, grilled chicken, spinach, portobello, porcini and button mushrooms, mozzarella, ricotta and asiago cheeses. Served with roasted-tomato cream sauce.

**Pasta IL Mare \$28.00**

Shrimp and scallops sautéed with roasted mushrooms and leeks in roasted-tomato cream sauce. Tossed with campanelle pasta.

**Rigatoni Alla Puttanesca \$22.00**

Sautéed eggplant, red bell pepper, sun-dried tomato, olives and capers tossed with rigatoni in basil-tomato sauce with a touch of crushed red pepper.

## **Vegano**

**Beyond Sal Al \$23.00**

A plant-based version of our delicious Salciccia al Forno. Beyond Meat Hot Italian Sausage, mushrooms, and basil-tomato sauce. Tossed with ziti and baked with Daiya mozzarella

**Roma Vegana \$22.00**

Beyond Meat Hot Italian Sausage, garlic, onions, olives, basil-tomato sauce and red wine with ziti pasta.

**Vegan Chicken Parmesan \$20.00**

Two Gardein Chick n Scallopini sautéed and topped with Daiya vegan cheese and basil-tomato sauce. Served with your choice of side

pure of roasted plum tomatoes, herbs, and heavy cream.

**Aglio E Olio \$13.00**

Olive oil, butter, and garlic, tossed with fresh parsley

## **Secondi**

**Served with your choice of one side:**

**Angel hair with Basil-tomato sauce; Buttered peas; Steamed broccoli.**

**Fettuccine alfredo 4.50**

**Vitello Marsala \$40.00**

Veal scallopini sautéed in a creamy marsala and mushroom sauce.

**Vitello Piccata \$40.00**

Veal scallopini sautéed in a lemon, caper and white-wine butter sauce.

**Vitello Parmigiana \$40.00**

Veal scallopini sautéed and topped with basil-tomato sauce, mozzarella and parmesan cheeses

**Nate's Veal \$40.00**

Veal scallopini breaded in romano cheese and sautéed golden brown, topped with mozzarella cheese and crispy prosciutto in a creamy marsala mushroom sauce. Served on a bed of sautéed spinach.

**Pollo Piccata \$26.00**

Two chicken breasts sautéed in a lemon, caper and white-wine butter sauce.

**Pollo Marsala \$26.00**

Two sautéed chicken breasts in a creamy marsala and mushroom sauce.

**Pollo Parmigiana \$26.00**

Two chicken breasts sautéed and topped with basil tomato sauce, mozzarella, and parmesan cheese.

**Pollo Alla Giovanna \$30.00**

Two chicken breasts breaded in Romano cheese and sautéed golden brown with fresh eggplant and mozzarella. Served in light basil-tomato cream sauce with bits of prosciutto.

**Pollo Romano \$27.00**

Chicken breasts breaded in Romano cheese and sautéed golden brown. Topped with lemon basil butter and artichoke.

**Nate's Chicken \$33.00**

Two chicken breasts breaded in romano cheese and sautéed golden brown, topped with mozzarella cheese and crispy prosciutto in a creamy marsala mushroom sauce. Served on a bed of sautéed spinach.

**Salmon al Forno \$24.00**

Maple-amaretto glazed salmon baked on a cedar plank in the oak-fired oven.

**Grouper Piccata \$35.00**

Flour-dusted grouper sautéed in a lemon, caper and white wine butter sauce.

**Grouper Alla Calabrese \$35.00**

Fresh grouper lightly floured and sautéed in a sauce of basil tomato, red wine, onions, garlic, capers, black olives and crushed red pepper.

## **Sides**

**Side Of Starburst Pasta With Peas \$2.50**

**Side of Steamed Broccoli \$2.50**

**Side Bella's Cafe Salad \$3.99**

Romaine topped with julienne carrot, shredded red cabbage, ripe tomato wedges and zucchini slices. Your choice of vinaigrette, low-cal ranch, blue cheese, or balsamic

meal in itself.

**Pazzo Pazzo Calzone \$20.00**

Italians would call this a "crazy crazy" pizza! Too many ingredients! But we Americans love it! Pepperoni, sausage, pepperoncini, onions, and mushrooms topped with mozzarella.

**Tre Funghi Calzone \$17.00**

Porcini, portabello, and button mushroom mix with asiago and mozzarella.

**Americano Calzone \$14.00**

Pepperoni, mushrooms and onions with mozzarella.

**Salciccia Vegano Calzone \$20.00**

Beyond meat hot italian sausage, onion, mushrooms and spinach with plant-based mozzarella

## **Dolci**

**Vesuvio Dessert \$11.00**

Warm, bittersweet Belgian chocolate oozes from inside an intensely rich molten chocolate cake. Dusted with powdered sugar.

**Tiramisu \$11.00**

Pick me up The classic Italian dessert with layers of lady fingers, zabaglione (Marsalaflavored custard), espresso whipped cream and mascarpone (sweet, buttery cheese) topped with whipped cream and warm chocolate sauce.

*vinaigrette, or honey-mustard  
dressing.*

### **Kids-For The Bambini**

Kids Ziti with Basil Tomato	\$8.00
Kids Spaghetti with Bolognese	\$8.00
Kids Fettuccine Alfredo	\$8.00
Kids Cheese Pizza	\$8.00
Kids Pepperoni Pizza	\$8.00