



La Bella Vita



AUTENTICA CUCINA ITALIANA



Menù di San Valentino



Antipasto

Gamberi y Funghi \$23

Shrimp sautéed with fresh mushrooms in a white wine cream sauce

Carpaccio * [GF] \$30

In-house-sliced raw beef tenderloin topped with Arugula, capers, lemon, Parmigiano shavings, and olive oil

Burrata alla Bella Vita \$25

Toasted crostini topped with grilled prosciutto, fresh tomato, creamy burrata cheese, pesto and olive oil

Mozzarella Caprese [V/GF] \$19

Sliced tomatoes, sliced Buffalo mozzarella, fresh basil, and olive oil

Zuppa e Insalata

Zuppa D'aragosta \$26

Lobster Bisque

Panzanella [V] \$18

A mix of cherry tomatoes, cucumbers, onions, kalamata olives, homemade croutons, fresh mozzarella cheese, and fresh basil in a champagne vinaigrette dressing

Cesare * \$16

Romaine lettuce tossed with a Caesar dressing, garlic, croutons, topped with Parmigiano cheese shavings

Primavera [V] \$18

Spring mix lettuce, tossed with olive oil and balsamic vinegar, topped with Gorgonzola crumbles and candied pecans

V - Vegetarian

GF - Gluten-Free

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of a foodborne illness



Primi

Canneloni di Mare

\$35

Pasta filled with shrimp, sea scallops, and lobster then baked in a lobster bechamel sauce

Fettuccine Principessa

\$30

Fettuccine pasta tossed with shrimp in an aurora sauce

Fiocchi Boscaiola [V]

\$30

Purse shaped pasta stuffed with pear and cheese tossed with peas and mushrooms in a white wine garlic sauce

Lasagna Bolognese

\$27

Fresh layered pasta baked with homemade Bolognese sauce, Béchamel, mozzarella, and Parmigiano cheese

Ravioli Aragosta

\$32

Lobster ravioli tossed in a brown butter sage sauce

Baked Manicotti [V]

\$27

Hand-rolled pasta filled with Ricotta, Parmigiano, Mozzarella cheese, and fresh herbs, baked in a homemade Bolognese sauce

Tortellini della Nonna

\$27

Tortellini pasta filled with a mix of Italian cheeses, tossed with prosciutto cotto, in a smoky cream sauce

Pesci

Salmone alle Zafferano *

\$35

Salmon sautéed with saffron in a sherry wine cream sauce served with Rosemary potatoes and daily fresh vegetable

Aragosta Isabella

\$54

Lobster tail and shrimp tossed in a light tomato and herb sauce with a side of Angel Hair pasta

Gamberi Scampi

\$32

Shrimp sautéed in a lemon butter garlic white wine sauce, served with roasted Rosemary potatoes and daily fresh vegetable

Carne

Served with Roasted Rosemary Potatoes and the daily vegetable

Pollo Mare e Terra

\$30

Pan sautéed half chicken breast with jumbo shrimp and mushrooms in a garlic white wine sauce

Rollatine di Pollo

\$30

Chicken scallopine rolled with prosciutto cotto, mozzarella, and Parmigiano cheese, filled with fresh herbs, and topped with mushrooms in a Madeira wine sauce

Pollo Forestiera

\$29

Chicken scallopine sautéed with fresh mushrooms and herbs in a Sherry wine cream sauce

Pollo Marsala

\$29

Chicken scallopine sautéed with fresh garlic, mushrooms, and herbs in a Marsala wine sauce

Vitello Marsala

\$37

Veal scallopine sautéed with fresh garlic, mushrooms, and herbs in a Marsala wine sauce

Vitello al olio Tartufato

\$40

Veal scallopine sautéed with garlic, mushrooms, white wine, fresh herbs, and cream, drizzled with white truffle oil

Vitello Parmiggiana

\$37

Veal scallopine breaded and baked with Pomodoro, melted mozzarella, and Parmigiano cheese

Vitello Pizzaiola

\$37

Veal scallopini sautéed with kalamata olives, capers, and garlic in a homemade marinara sauce

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