

Four decorative gold lines with a textured, metallic appearance cross the page diagonally. Two lines intersect in the upper left, and two intersect in the lower right, creating a large 'X' shape.

*La Bella Vita*



AUTENTICA CUCINA ITALIANA

# La Bella Vita

## AUTENTICA CUCINA ITALIANA

### ANTIPASTI

**ANTIPASTO MISTO [GF] \$20**  
CHEF'S SELECTION OF CURED MEATS, ARTISANAL CHEESE, AND FRESH VEGGIES

**COZZE FRESCHE \$21**  
FRESH MUSSELS SAUTÉED WITH FRESH GARLIC AND HERBS, IN A SPICY WHITE WINE TOMATO SAUCE

**MOZZARELLA CAPRESE [V/GF] \$16**  
SLICED TOMATOES, SLICED BUFFALO MOZZARELLA, FRESH BASIL, AND OLIVE OIL

**GAMBERI E FUNGHI \* \$20**  
SHRIMP SAUTÉED WITH FRESH MUSHROOMS IN A WHITE WINE CREAM SAUCE

**BURRATA ALLA BELLA VITA \$22**  
TOASTED CROSTINI TOPPED WITH GRILLED PROSCIUTTO, FRESH TOMATO, CREAMY BURRATA CHEESE, PESTO AND OLIVE OIL

**CARPACCIO \* [GF] MARKET PRICE**  
IN-HOUSE-SLICED RAW BEEF TENDERLOIN TOPPED WITH ARUGULA, CAPERS, LEMON, PARMIGIANO SHAVINGS AND OLIVE OIL

**BRUSCHETTA [V] \$16**  
TOASTED CROSTINI TOPPED WITH DICED TOMATOES, FRESH BASIL, GARLIC, OLIVE OIL AND PARMIGIANO CHEESE SHAVINGS

**CALAMARI FRITTI \$22**  
LIGHTLY BATTERED FRIED CALAMARI SERVED WITH SPICY MARINARA SAUCE

### INSALATA

**MISTA [GF] \$11**  
OUR HOUSE INSALATA WITH A MIX OF LETTUCE, CUCUMBERS, CHERRY TOMATOES, AND KALAMATA OLIVES IN A GARLIC PARMIGIANO VINAIGRETTE

**PRIMAVERA [GF] \$14**  
SPRING MIX LETTUCE, TOSSED WITH OLIVE OIL AND BALSAMIC VINEGAR, TOPPED WITH GORGONZOLA CRUMBLES AND CANDIED PECANS

**PANZANELLA \$16**  
A MIX OF CHERRY TOMATOES, CUCUMBERS, ONIONS, KALAMATA OLIVES, HOMEMADE CROUTONS, FRESH MOZZARELLA CHEESE, AND FRESH BASIL IN A CHAMPAGNE VINAIGRETTE DRESSING

**ARUGULA [GF] \$14**  
CHERRY TOMATOES ON WILD ARUGULA LETTUCE TOSSED IN OLIVE OIL AND BALSAMIC VINEGAR TOPPED WITH PARMIGIANO CHEESE SHAVINGS

**CAESAR \* \$14**  
ROMAINE LETTUCE TOSSED WITH A CAESAR DRESSING, GARLIC, CROUTONS, TOPPED WITH PARMIGIANO CHEESE SHAVINGS

### PRIMI

**TORTELLINI DELLA NONNA \$23**  
TORTELLINI PASTA FILLED WITH A MIX OF ITALIAN CHEESES, TOSSED WITH PROSCIUTTO COTTO, IN A SMOKY CREAM SAUCE

**SPAGHETTI BOLOGNESE \$20**  
SPAGHETTI PASTA TOSSED IN A HOMEMADE BOLOGNESE SAUCE

**PENNE ARRABBIATA [V] \$20**  
PENNE PASTA SAUTÉED WITH CRUSHED RED PEPPER IN A HOMEMADE MARINARA SAUCE

**BAKED MANICOTTI \$23**  
HAND-ROLLED PASTA FILLED WITH RICOTTA, PARMIGIANO, MOZZARELLA CHEESE, AND FRESH HERBS, BAKED IN A HOMEMADE BOLOGNESE SAUCE

**LINGUINI ALLE VONGOLE \* \$29**  
LINGUINI PASTA SAUTÉED WITH GARLIC, OLIVE OIL, CRUSHED RED PEPPER, AND FRESH CLAMS, IN A WHITE WINE SAUCE

**LINGUINI ALLE COZZE \* \$29**  
LINGUINI PASTA SAUTÉED WITH FRESH MUSSELS, GARLIC, AND WHITE WINE IN A SPICY MARINARA SAUCE

**SPAGHETTI ALLA CARBONARA \$25**  
SPAGHETTI PASTA TOSSED WITH PANCETTA, EGG YOLK, PARMIGIANO, PEPPER, AND CREAM

**FETTUCCINE VODKA CON GAMBERI \* \$27**  
FETTUCCINE PASTA TOSSED WITH SHALLOTS, SHRIMP, AND ARUGULA IN A VODKA CREAM SAUCE

**RISOTTO BOSCAIOLA [GF] \$25**  
ITALIAN ARBORIO RICE SIMMERED WITH SHALLOTS, MUSHROOMS, AND SWEET PEAS

**RISOTTO MILANESE [GF] \$26**  
ITALIAN ARBORIO RICE SIMMERED WITH SHALLOTS, SPANISH SAFFRON, AND PARMIGIANO CHEESE

**GF - GLUTEN-FREE** GLUTEN-FREE PASTA AVAILABLE UPON REQUEST AND AVAILABILITY FOR AN ADDITIONAL \$9  
**V - VEGETERIAN**

\*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS

## CHEF SPECIALTIES

**LASAGNA BOLOGNESE** **\$23**  
FRESH LAYERED PASTA BAKED WITH HOMEMADE BOLOGNESE SAUCE, BÉCHAMEL, MOZZARELLA, AND PARMIGIANO CHEESE

**RIGATONI ALLA CARRE** **\$26**  
RIGATONI PASTA TOSSED WITH DICED CHICKEN, SUNDRIED TOMATOES, FRESH MUSHROOMS, AND ARTICHOKE IN A HOMEMADE PESTO CREAM SAUCE

**MELANZANE PARMIGIANA [V]** **\$24**  
EGG-BATTERED FILLET OF EGGPLANT WITH MARINARA SAUCE, BAKED WITH MOZZARELLA AND PARMIGIANO CHEESE

**LINGUINI ALLA PESCATORE \*** **\$32**  
LINGUINI PASTA SAUTÉED WITH MUSSELS, CLAMS, SHRIMP, CALAMARI, GARLIC, OLIVE OIL, CRUSHED RED PEPPER, AND WHITE WINE, IN A HOMEMADE TOMATO SAUCE

**ROLLATINE DI POLLO** **\$27**  
CHICKEN SCALLOPINE ROLLED WITH PROSCIUTTO COTTO, MOZZARELLA, AND PARMIGIANO CHEESE, FILLED WITH FRESH HERBS, AND TOPPED WITH MUSHROOMS IN A MADEIRA WINE SAUCE

**GNOCCHI AL POMODORO E BASILICO** **\$24**  
HOMEMADE POTATO DUMPLINGS TOSSED IN A FRESH TOMATO BASIL SAUCE

## POLLO

SERVED WITH ROASTED ROSEMARY POTATOES AND DAILY FRESH VEGETABLE

**POLLO MARSALA** **\$26**  
CHICKEN SCALLOPINE SAUTÉED WITH FRESH GARLIC, MUSHROOMS, AND HERBS IN A MARSALA WINE SAUCE

**POLLO PICCATA** **\$26**  
CHICKEN SCALLOPINE SAUTÉED WITH FRESH GARLIC, CAPERS AND PARSLEY IN A LEMON BUTTER SAUCE

**POLLO PARMIGIANA** **\$26**  
CHICKEN BREAST BREADED AND BAKED WITH POMODORO, MELTED MOZZARELLA, AND PARMIGIANO CHEESE

**POLLO FORESTIERA** **\$26**  
CHICKEN SCALLOPINE SAUTÉED WITH FRESH MUSHROOMS AND HERBS IN A SHERRY WINE CREAM SAUCE

## PESCE

**SALMONE BASILICO \*** **\$30**  
FRESH SALMON SAUTÉED IN A BASIL AND SHERRY WINE CREAM SAUCE, SERVED WITH ROASTED ROSEMARY POTATOES AND DAILY FRESH VEGETABLE

**BACCALA MARECHIARO \*** **\$30**  
FRESH COD SAUTÉED IN OUR HOMEMADE MARINARA SAUCE, SERVED WITH ROASTED ROSEMARY POTATOES AND DAILY FRESH VEGETABLE

**GAMBERI SCAMPI \*** **\$29**  
SHRIMP SAUTÉED IN A LEMON BUTTER GARLIC WHITE WINE SAUCE, SERVED WITH ROASTED ROSEMARY POTATOES AND DAILY FRESH VEGETABLE

**CACCIUCCO ALLA TOSCANA \*** **\$37**  
PAN SAUTÉED CLAMS, MUSSELS, CALAMARI, SHRIMP, AND FRESH COD IN A GARLIC, CRUSHED RED PEPPER, WHITE WINE, FRESH HERB TOMATO SAUCE, SERVED WITH TOASTED CROSTINI

## VITELLO

SERVED WITH ROASTED ROSEMARY POTATOES AND DAILY FRESH VEGETABLE

**VITELLO MARSALA** **\$35**  
VEAL SCALLOPINE SAUTÉED WITH FRESH GARLIC, MUSHROOMS, AND HERBS IN A MARSALA WINE SAUCE

**VITELLO PICCATA** **\$35**  
VEAL SCALLOPINE SAUTÉED WITH FRESH GARLIC, CAPERS, AND PARSLEY IN A LEMON BUTTER SAUCE

**VITELLO PARMIGIANA** **\$35**  
VEAL SCALLOPINE BREADED AND BAKED WITH POMODORO, MELTED MOZZARELLA, AND PARMIGIANO CHEESE

**VITELLO AL OLIO TARTUFATO** **\$36**  
VEAL SCALLOPINE SAUTÉED WITH GARLIC, MUSHROOMS, WHITE WINE, FRESH HERBS, AND CREAM, DRIZZLED WITH WHITE TRUFFLE OIL

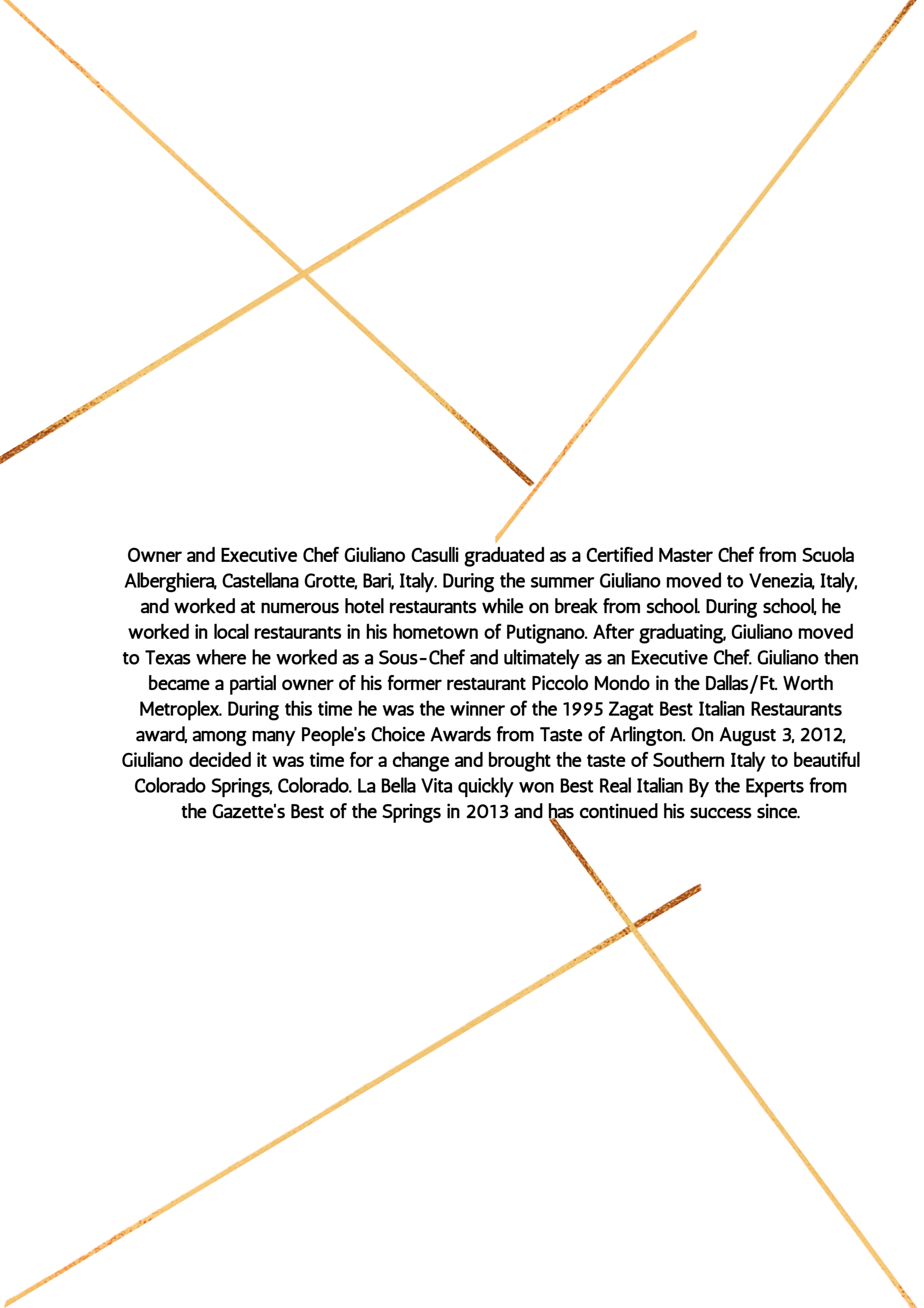
## CONTORNI

**SIDE PASTA** **\$8**  
**HOMEMADE MEATBALLS [2]** **\$10**  
**MILD ITALIAN LINK SAUSAGE [2]** **\$10**  
**SHRIMP PREPARED ANY STYLE [4] \*** **\$14**

**DAILY FRESH VEGETABLE** **\$7**  
**ROASTED ROSEMARY POTATOES** **\$7**  
**TORTELLINI SOUP** **\$8**

**GF - GLUTEN-FREE** GLUTEN-FREE PASTA AVAILABLE UPON REQUEST AND AVAILABILITY FOR AN ADDITIONAL \$9  
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Owner and Executive Chef Giuliano Casulli graduated as a Certified Master Chef from Scuola Alberghiera, Castellana Grotte, Bari, Italy. During the summer Giuliano moved to Venezia, Italy, and worked at numerous hotel restaurants while on break from school. During school, he worked in local restaurants in his hometown of Putignano. After graduating, Giuliano moved to Texas where he worked as a Sous-Chef and ultimately as an Executive Chef. Giuliano then became a partial owner of his former restaurant Piccolo Mondo in the Dallas/Ft. Worth Metroplex. During this time he was the winner of the 1995 Zagat Best Italian Restaurants award, among many People's Choice Awards from Taste of Arlington. On August 3, 2012, Giuliano decided it was time for a change and brought the taste of Southern Italy to beautiful Colorado Springs, Colorado. La Bella Vita quickly won Best Real Italian By the Experts from the Gazette's Best of the Springs in 2013 and has continued his success since.