

The background of the page is a light cream color. In the four corners, there are decorative elements consisting of multiple thin, parallel, wavy lines in a light gold or beige color. These lines flow from the corners towards the center, creating a sense of movement and elegance.

# *Trattoria Bella*

— MENU —

# Trattoria Bella

A FURFARO RESTAURANT

## APPETIZERS

### 2 CRAB CAKES \$26

Blue crab, caramelized onions, carrots, celery and bell peppers, mozzarella cheese, parmigiano cheese, breaded with panko gluten free Japanese breadcrumbs with hollandaise sauce

Pair it up with: *Di Majo Sangiovese*

### CARPACCIO DI MANZO \$23

Beef tenderloin carpaccio, parmigiano reggiano, capers, lemon & olive oil

Pair it up with: *Zenato Pinot Grigio*

### BRUSCHETTA \$16

Diced fresh tomatoes, fresh basil, minced garlic & extra virgin olive oil over sliced ciabatta bread

Pair it up with: *La Fiera Pinot Grigio*

### CALAMARI FRITTI \$21

Served with pomodoro sauce

Pair it up with: *Vermentino Giunc*

### MUSSELS A LA TARANTINA \$23

Choice of: White wine and garlic sauce with cherry tomatoes or marinara sauce

Pair it up with: *Vermentino Giunc*

### CAPRESE SALAD \$19

Thick sliced tomatoes, fresh basil, mozzarella & aged balsamic

Pair it up with: *Velenosi Montepuciano*

### ANTIPASTO ROMANO 2 PEOPLE \$25

Cured Italian meats, asiago cheese, 4 PEOPLE \$35  
marinated artichokes, olives

Pair it up with: *Velenosi Montepuciano*

### FOCACCIA BREAD \$5

### GLUTEN-FREE BREAD \$5

## SOUPS

### TOMATO BISQUE \$16

Tomato bisque with fresh basil

Pair it up with: *Di Majo Sangiovese*

### LOBSTER BISQUE MKT\$

Creamy lobster bisque finished with sherry and fresh lobster meat.

Pair it up with: *Lavignone Barrera D'Asti*

## SALADS

ADD CHICKEN +\$12 | SHRIMP +\$14 | SALMON +\$16

### BIETOLE E ARUGULA \$16

Roasted beets, arugula, pistachios, gorgonzola & lemon olive oil

Pair it up with: *La Fiera Pinot Grigio*

### ARUGULA SALAD \$16

Arugula, dried cranberries, toasted walnuts, goat cheese and house made balsamic vinaigrette

Pair it up with: *Terra Alpina Chardonnay*

### CAESAR SALAD \$16

Hearts of romaine lettuce, croutons & shaved parmigiano cheese

Pair it up with: *Inna Vin Soave Classico*

ADD ANCHOVIES +\$4

### HOUSE SALAD \$16

Spring mix, cucumbers, tomatoes & onions with house made honey mustard vinaigrette

Pair it up with: *Terra Alpina Chardonnay*

### GREEK SALAD \$19

Spring mix, banana peppers, sun dried tomatoes, artichokes & feta cheese with house made honey

Pair it up with: *Polvero Nero Blend*

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## PASTA

GLUTEN FREE PASTA ADDITIONAL +\$5

### **TORTELLINI ALLA ROMAGNOLA**

**\$32**

Stuffed with veal, lamb & pork in o sage cream butter sauce with truffle oil

Pair it up with: *Villasparina Gavi*

### **PACCHERI DUCK RAGU**

**\$35**

Juicy duck meat, slow braised in a rich tomato and red wine sauce and paccheri pasta

Pair it up with: *LeBombarde Cannonau*

### **RISOTTO AL TARTUFO**

**\$39**

With porcini mushrooms, shaved truffle and a decadent creamy sauce

Pair it up with: *Bottega Vinaia Pinot Noir*

### **BUTTER SQUASH RAVIOLI**

**\$32**

#### **WITH SAGE BUTTER SAUCE**

Stuffed with butter squash and parmigiano cheese topped with sage butter sauce

Pair it up with: *Borgogno Doc Dolcetto*

### **PAPPARDELLE BOLOGNESE**

**\$28**

Homemade pasta with meat sauce

Pair it up with: *Tommasi Valpolicella*

### **GNOCCHI AL PESTO**

**\$39**

#### **WITH BLUE CRAB MEAT**

Traditional dish with fresh pesto sauce and shredded blue crab meat

Pair it up with: *Villasparina Gavi*

### **FETTUCCINE ALLA PANNA**

**\$26**

Pair it up with: *La Fiera Pinot Grigio*

(ALFREDO) ADD CHICKEN +\$11 | SHRIMP +\$13

### **LASAGNA**

**\$28**

Homemade lasagna sheets with bechamel, bolognese, and pecorino cheese

Pair it up with: *Lamole Chianti Classico*

### **ORECCHIETTE PUGLIESE**

**\$29**

White wine and garlic sauce with cherry tomatoes, pork sausage and broccoli

Pair it up with: *Villa Sparina Barbera D'Asti*

### **PASTA ALLA AMATRICIANA**

**\$29**

Pasta of the day with red sauce, imported italian guanciale (pork cheeks) and pecorino cheese

Pair it up with: *Catena Cabernet Sauvignon*

### **LINGUINI CLAMS**

**\$32**

Linguini pasta with white wine or marinara sauce with little neck clams

Pair it up with: *Zenato Lugana (Sav Blanc)*

### **TAGLIATELLE BLACK**

**\$35**

#### **SQUID INK CARTOCCIO**

Home made black squid ink pasta with marinara sauce, mussels, shrimp, calamari and little neck clams

Pair it up with: *LeBombarde Cannonau*

### **FETTUCCINE ALLA PESCATORA**

**\$35**

Homemade pasta with mussels, shrimp calamari, and little neck clams

Pair it up with: *Bottega Vinaia Pinot Noir*

### **RISOTTO ALLA PESCATORA**

**\$35**

Risotto a with mussels, shrimp calamari, and little neck clams

Pair it up with: *Bottega Vinaia Pinot Noir*

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## ENTREES

### VEAL CHOP GORGONZOLA

\$60

Pan seared and finished in the oven with mushrooms and gorgonzola cheese

Pair it up with: *Catena Cabernet Sauvignon*

### SALMON PICCATA

\$39

Lemon butter and white wine sauce with capers, artichoke and cherry tomatoes over seasonal sauteed mix vegetables and roasted fingerling potatoes

Pair it up with: *Vilasparina Gavi*

### CHICKEN PICCATA

\$28

Lemon butter and white wine sauce with capers, artichokes and cherry tomatoes, over seasonal sauteed mix vegetables and roasted fingerling potatoes

Pair it up with: *Etna Bianco DOC*

SUBSTITUTE VEAL \$30

### BRANZINO

\$39

Pan seared in a lemon butter sauce with cherry tomatoes, capers, seasonal sauteed vegetables and roasted fingerling potatoes

Pair it up with: *Terra Alpina Chardonnay*

### CHICKEN MARSALA

\$28

Marsala wine sauce and porcini mushrooms over seasonal sauteed mix vegetables and roasted fingerling potatoes

Pair it up with: *Catena Cabernet Sauvignon*

SUBSTITUTE VEAL \$30

### EGGPLANT ALLA PARMIGIANA

\$25

Served over spaghetti with pomodoro sauce

Pair it up with: *Velenose Montepuciano*

SUBSTITUTE CHICKEN \$28 OR VEAL \$30

### CHICKEN SALTIMBOCCA ALLA ROMANA

\$28

Topped with prosciutto in a butter sage sauce over spinach and seasonal sauteed mix vegetables and roasted fingerling potatoes

Pair it up with: *Lamole Chianti Classico*

SUBSTITUTE VEAL \$30

## SIDES

### PAN SEARED CHICKEN BREAST

\$12

### SAUTEED SHRIMP

\$14

### MEATBALL

SINGLE \$4

THREE \$10

### SAUTEED SPINACH

\$9

### SIDE SPAGHETTI AIOLIO

\$13

### SAUTEED VEGETABLES

\$12

### EXTRA FOCACCIA BREAD

\$5

### SIDE MARINARA SAUCE

\$5

### SIDE ALFREDO SAUCE

\$7

ANY EXTRA OR CHANGE ON THE DISH  
WILL BE SUBJECT TO EXTRA CHARGE

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# Trattoria Bella

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## DESSERTS

|                                                          |      |
|----------------------------------------------------------|------|
| TIRAMISU                                                 | \$15 |
| CHOCOLATE MOUSSE CAKE                                    | \$15 |
| LIMONCELLO MASCARPONE                                    | \$15 |
| LAYERED CAKE                                             |      |
| CRÈME BRÛLÉE CHEESECAKE                                  | \$15 |
| CANNOLI AL PISTACCHIO                                    | \$10 |
| GLUTEN FREE CAKE                                         | \$15 |
| CHOCOLATE PROFITEROL                                     | \$15 |
| RICOTTA E PISTACCHIO CAKE                                | \$15 |
| LIMONCELLO SORBET                                        | \$15 |
| GELATO                                                   | \$15 |
| Pistacchio / strawberry / chocolate / vanilla / hazelnut |      |

## COFFEE

|                 |       |
|-----------------|-------|
| ESPRESSO        | \$4   |
| DOUBLE ESPRESSO | \$7.5 |
| AMERICANO       | \$3.5 |
| CAPPUCCINO      | \$4.5 |
| CAFE LATTE      | \$4.5 |
| DECAFFEINATED   | \$4.5 |

## TEA

|                                |     |
|--------------------------------|-----|
| ORGANIC LAVANDER EARL GREY TEA | \$7 |
| ORGANIC JASMINE GREEN TEA      | \$7 |

## — AMARO & CORDIALS —

|                        |      |
|------------------------|------|
| GRAPPA NONNINO         | \$14 |
| AMARO NONNINO          | \$14 |
| AMARO MONTENEGRO       | \$14 |
| AMARO TOSOLINI HERBAL  | \$14 |
| AMARO BRUTO AMERICANO  | \$14 |
| AMARO ZUCCA RABARBARO  | \$14 |
| CITADELLE 19 HERBS GIN | \$14 |
| KAHLUA                 | \$14 |
| LIMONCELLO HOME MADE   | \$14 |
| ROMANA SAMBUCA         | \$14 |
| AMARETTO DISARONNO     | \$14 |
| BAILEY'S               | \$14 |
| FRANGELICO             | \$14 |
| TAWNY PORTO 10 YEARS   | \$18 |

## — LIQUID DESSERTS —

|                                                                            |      |
|----------------------------------------------------------------------------|------|
| TIRAMISU MARTINI                                                           | \$16 |
| Vanilla vodka, Kahlua, Horchata cream, Creme de cacao, cocoa powder topped |      |
| ESPRESSO MARTINI                                                           | \$16 |
| Fresh espresso, Bailey's, vanilla vodka                                    |      |
| PEACH COBBLER                                                              | \$16 |
| Crown Royale Peach, fresh peach purée, Rumchata, cinnamon/sugar rim        |      |
| CHOCOLATE MARTINI                                                          | \$16 |
| Van Gogh Dutch chocolate vodka, Creme de cacao, Bailey's                   |      |

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## COCKTAILS

|                                                                                                                                                       |             |                                                                                                                                                  |             |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|--------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>BASIL MARTINI</b><br>Vodka, house made limoncello & fresh muddled basil                                                                            | <b>\$16</b> | <b>ITALIAN MARGARITA</b><br>Luna Azul Tequila, Amaretto Disaronno, lime juice & Agave                                                            | <b>\$16</b> |
| <b>HIBISCUS OLD FASHIONED</b><br>Whistle Pig 8yr rye, hibiscus simple syrup, toasted almond bitters & orange bitters                                  | <b>\$16</b> | <b>AMALFI BREEZE</b><br>Malfi Blood Orange gin, 229 gin, orange juice, lime juice                                                                | <b>\$16</b> |
| <b>THE SMOKED PEACH OLD FASHIONED</b><br>Bourbon, Black walnut bitters, Peach Nectar, stirred and served on a big rock in an applewood smoked snifter | <b>\$16</b> | <b>CUCUMBERTINI</b><br>Bright and refreshing is made with Ketel One cucumber mint vodka or cucumber mint Gin lemon juice, and elderflower liquor | <b>\$16</b> |
| <b>APEROL SPRITZ</b><br>Aperol liquor, prosecco & soda water                                                                                          | <b>\$16</b> | <b>MOJITO ITALIANO</b><br>Don Q rum, Florente Eldelflower liquor, fresh mint, fresh lime, topped with prosecco                                   | <b>\$16</b> |
| <b>NEGRONI</b><br>Bombay dry gin, Cinzano sweet red vermouth & Campari                                                                                | <b>\$16</b> | <b>GRAPEFRUIT LEMON MARTINI</b><br>Katel One Grapefruit & Rose vodka, lemon and grapefruit fresh juice                                           | <b>\$16</b> |
| <b>PEACH ORANGE BLOSSOM MARTINI</b><br>Ketel One peach orange Blossom vodka, fresh orange & fresh peach puree                                         | <b>\$16</b> | <b>BOURBONCELLO MARTINI</b><br>Home made limoncello bourbon lemon mint leaves                                                                    | <b>\$16</b> |
| <b>LIMONCELLO MARTINI</b><br>Our house made limoncello, Titos vodka, lemon juice, with a sugar rim                                                    | <b>\$16</b> | <b>SANGRIA ITALIANA</b><br>Italian sweet red or white wine juice and Cinzano sweet vermouth                                                      | <b>\$16</b> |
| <b>PAOLO MALDINI</b><br>Luna Azul Tequila Aperol, lime juice, agave, topped with grapefruit soda                                                      | <b>\$16</b> | <b>GIN MULE</b>                                                                                                                                  | <b>\$16</b> |
| <b>PISTACHIO MARTINI</b><br>Pistachio liquor, Van Gogh chocolate and vanilla vodka, Cointreau                                                         | <b>\$16</b> | <b>MOSCOW MULE</b>                                                                                                                               | <b>\$16</b> |
| <b>POMEGRANATE COSMO</b><br>Titos vodka, fresh lime juice, Cointreau orange liquor, Pama liquor                                                       | <b>\$16</b> | <b>KENTUCKY MULE</b>                                                                                                                             | <b>\$16</b> |
|                                                                                                                                                       |             | <b>MEXICA MULE</b>                                                                                                                               | <b>\$16</b> |

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## SPARKLING

|                                            |      |      |
|--------------------------------------------|------|------|
| DE STEFANO PROSECCO <i>Veneto</i>          |      | \$75 |
| ZARDETTO PROSECCO                          | \$15 | \$60 |
| BERLUCCHI '61 ROSE <i>Veneto</i>           |      | \$90 |
| CASTEGGIO MOSCATO SWEET WHITE <i>Pavia</i> | \$15 | \$60 |
| FERRARI BRUT CHAMPAGNE <i>Trento</i>       |      | \$85 |

## WHITE

|                                            |      |      |
|--------------------------------------------|------|------|
| LA FIERA PINOT GRIGIO <i>Veneto</i>        | \$15 | \$60 |
| ZENATO PINTO GRIGIO <i>Veneto</i>          | \$16 | \$65 |
| VILLA SPARINA GAVI DI DAVI <i>Piemonte</i> | \$16 | \$65 |
| GENTRUM REISLING <i>Germania</i>           | \$15 | \$60 |
| ZENATO LUGANA (SAV BLANC) <i>Sardegna</i>  | \$16 | \$65 |
| VERMETINO GIUNCO <i>Sardegna</i>           | \$15 | \$60 |
| TERRA ALPINA CHARDONNAY <i>Dolomiti</i>    | \$16 | \$65 |
| INAMA CIN SOAVE CLASSICO <i>Veneto</i>     | \$15 | \$60 |
| ETNA BIANCO DOC <i>Sicilia</i>             | \$16 | \$65 |

## RED

|                                                 |      |      |
|-------------------------------------------------|------|------|
| BOTTEGA VINAIA PINOT NOIR <i>Trento</i>         | \$15 | \$60 |
| TOMASSI VALPOLICELLA <i>Verona</i>              | \$15 | \$60 |
| DI MAJO SANGIOVESE <i>Toscana</i>               | \$15 | \$60 |
| VELENOSI MONTEPULCIANO <i>Abruzzo</i>           | \$16 | \$65 |
| AVIARY NERO BLEND <i>Napa</i>                   | \$15 | \$60 |
| LAVIGNONE BARRERA D'ASTI <i>Piemonte</i>        | \$16 | \$65 |
| LAMOLE DI LAMOLECHIANTI CLASSICO <i>Toscana</i> | \$16 | \$65 |
| CULTUSBONI CHIANTI <i>Toscana</i>               | \$15 | \$60 |
| LEBOMBARDE CANNONAU <i>Sardegna</i>             | \$15 | \$60 |
| CATENA CABERNET <i>Argentina</i>                | \$16 | \$65 |
| BORGOGNO DOC DOLCETTI <i>D'Alba</i>             | \$16 | \$65 |

## RESERVES

|                                                     |       |
|-----------------------------------------------------|-------|
| ANTINORI IL BRUCIATO <i>Verona</i>                  | \$70  |
| ZENATO ALANERA ROSSO <i>Toscana</i>                 | \$68  |
| ALBE G.D. VAJRA BAROLO <i>Piemonte</i>              | \$82  |
| PEPPOLI CHIANTI CLASSICO ANTINORI <i>Firenze</i>    | \$80  |
| SER LAPO CHIANTI CLASSICO RISERVA <i>Toscana</i>    | \$75  |
| ZENATO AMARONE DELLA VALPOLICELLA <i>Verona</i>     | \$155 |
| ZENATO SUPERIORE RIPASSA <i>Peschiera</i>           | \$135 |
| ZENATO VALPOLICELLA SUPERIORE 2017 <i>Peschiera</i> | \$100 |
| CAPANNA 'BRUNELLO' DI MONTALCIONO <i>Toscana</i>    | \$165 |
| VENTISEI MONTEPULCIANO <i>Cortona</i>               | \$85  |
| IL CABREO SUPER TUSCANO <i>Toscana</i>              | \$130 |
| PAPALE PRIMITIVO <i>Varvaglione</i>                 | \$80  |
| BRAMITO DELLA SALA CHARD ANTINORI <i>Umbria</i>     | \$75  |
| CASTELGIOCONDO BRUNELLO <i>Toscana</i>              | \$210 |

## BEER

|                            |
|----------------------------|
| BLUE MOON                  |
| NEW REALM, HAZY LIKE A FOX |
| PREONI 0.0                 |
| MILLER LITE                |
| STELLA ARTOIS              |
| SCOFFLAW IPA               |
| HEINEKEN 0.0               |

## CRAFT BEER

|           |
|-----------|
| NORA      |
| NAZIONALE |

## BEER

|                   |
|-------------------|
| COCA COLA         |
| SPRITE            |
| FANTA             |
| MINUTE MAID       |
| DIET COKE         |
| SWEET/UNSWEET TEA |
| ACQUA PANNA       |
| S. PELLEGRINO     |

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