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 Giunco***

MUSSELS A LA TARANTINA — $23
Choice of: White wine and garlic sauce with cherry tomatoes or marinara sauce

Pair it up with: ***Vermentino Giunco***

CAPRESE SALAD — $19
Thick sliced tomatoes, fresh basil, mozzarella & aged balsamic

Pair it up with: ***Velenosi Montelpuciano***

ANTIPASTO ROMANO — 2 PEOPLE $25 / 4 PEOPLE $35
Cured Italian meats, asiago cheese, marinated artichokes, olives

Pair it up with: ***Velenosi Montelpuciano***

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 emeat.

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: ***Inma 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: ***Aviary 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 WITH SAGE BUTTER SAUCE $32
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 WITH BLUE CRAB MEAT $39
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: ***Lavignone 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 SQUID INK CARTOCCIO $35
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: ***Velenosi Montelpuciano***

SUBSTITUTE CHICKEN $28 OR VEAL $30

CHICKEN SALTIMBOOCCA 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

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

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DESSERTS

CANNOLI ALLA RICOTTA	$10
TIRAMISU	$15
CHOCOLATE MOUSSE CAKE	$15
LIMONCELLO MASCARPONE LAYERED CAKE	$15
CRÈME BRÛLÉE CHEESECAKE	$15
CANNOLI AL PISTACCHIO	$10
GLUTEN FREE CAKE	$15
CHOCOLATE PROFITEROL	$15
RICOTTA E PISTACCHIO CAKE	$15
LEMON SORBET	$15
GELATO	$15

Pistacchio / strawberry / chocolate / vanilla / hazelnut

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

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

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

BASIL MARTINI $16
Vodka, house made limoncello & fresh muddled basil

HIBISCUS OLD FASHIONED $16
Whistle Pig 8yr rye, hibiscus simple syrup, toasted almond bitters & orange bitters

THE SMOKED PEACH OLD FASHIONED $16
Bourbon, Black walnut bitters, Peach Nectar, stirred and served on a big rock in an applewood smoked snifter

APEROL SPRITZ $16
Aperol liquor, prosecco & soda water

NEGRONI $16
Bombay dry gin, Cinzano sweet red vermouth & Campari

PEACH ORANGE BLOSSOM MARTINI $16
Ketel One peach orange Blossom vodka, fresh orange & fresh peach puree

LIMONCELLO MARTINI $16
Our house made limoncello, Titos vodka, lemon juice, with a sugar rim

PAOLO MALDINI $16
Luna Azul Tequila Aperol, lime juice, agave, topped with grapefruit soda

PISTACHIO MARTINI $16
Pistachio liquor, Van Gogh chocolate and vanilla vodka, Cointreau

POMEGRANATE COSMO $16
Titos vodka, fresh lime juice, Cointreau orange liquor, Pama liquor

ITALIAN MARGARITA $16
Luna Azul Tequila, Amaretto Disaronno, lime juice & Agave

AMALFI BREEZE $16
Malfi Blood Orange gin, 229 gin, orange juice, lime juice

CUCUMBERTINI $16
Bright and refreshing is made with Ketel One cucumber mint vodka or cucumber mint Gin lemon juice, and elderflower liquor

MOJITO ITALIANO $16
Don Q rum, Florente Eldelflower liquor, fresh mint, fresh lime, topped with prosecco

GRAPEFRUIT LEMON MARTINI $16
Katel One Grapefruit & Rose vodka, lemon and grapefruit fresh juice

BOURBONCELLO MARTINI $16
Home made limoncello bourbon lemon mint leaves

SANGRIA ITALIANA $16
Italian sweet red or white wine juice and Cinzano sweet vermouth

GIN MULE $16

MOSCOW MULE $16

KENTUCKY MULE $16

MEXICA MULE $16

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SPARKLING

DE STEFANO PROSECCO *Veneto*		$75
ZARDETTO PROSECCO	$15	$60
BERLUCCHI '61 ROSE *Veneto*		$90
CASTEGGIO MOSCATO SWEET WHITE *Pavia*	$15	$60
MOËT & CHANDON IMPÉRIAL BRUT *Champagne*		$145

WHITE

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

RED

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

RESERVES

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

FOUNTAIN DRINKS

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

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