



Bella Napoli

Ristorante Italiano

Pizze

Margherita

Tomato sauce, cheese and basil
10.50

Pepperoni

Tomato sauce, cheese and pepperoni.
11.50

Prosciutto e Funghi

Tomato sauce, cheese, ham and mushrooms.
11.50

Napoletana

Tomato sauce, cheese, garlic and anchovies.
11.50

Antipasti

Ciro's Bruschette

Toasted *Ciro's* bread with tomato, basil, celery, parsley and extra virgin olive oil. 7.50

Mozzarella Pomodoro e Basilico

Buffalo mozzarella with Roma tomatoes, extra virgin olive oil and basil.
9.50

Calamari Affogati

Calamari simmered white wine, olive oil, garlic, chopped tomato and parsley.
10.95

Vongole or Cozze Saltate

Fresh steamed clams or mussels. Simmered in white wine olive oil, garlic and parsley.
11.95

Zuppe

Pasta e Fasule

Cannellini beans sautéed with olive oil, garlic and pancetta.
5.95

Minestrone alla Napoletana

Classic Neapolitan vegetable soup.
5.95

Insalate

Misto della Casa

Spring mix with balsamic, extra virgin olive oil and Roma tomatoes.
5.95

Caesar

Romaine hearts tossed with homemade Caesar dressing, croutons and parmesan.
5.95

Bella Napoli

House chop salad with tomatoes, onions, garbanzo beans, provolone and salami in a zesty tomato-vinegarette.
5.95

Spinaci e Pancetta

Wilted spinach salad with red onion, bacon and a sweet, balsamic vinegarette.
5.95

Primi

Ravioli al Pomodoro

Ricotta chesse. Ravioli in tomato sauce.
12.95

Linguine al Pesto

Linguine with pesto and a touch of cream.
12.50

Risotto Primavera

Arborio rice with garlic, onions, seasonal vegetables, tomato sauce and a touch of cream.
13.50

Penne con Gorgonzola e Prosciutto

Penne, in a rich gorgonzola cream sauce with ham.
13.50

Lasagne Bella Napoli

Homemade lasagne in a tomato-meat bechamel with mozzarella.
13.50

Gamberoni Fra Diavolo

Prawns in a spicy tomato Sauce with Spaghetini, pasta.
14.95

Cannelloni

Homemade Cannelloni stuffed with ground Pork Sausage, in Tomato & bechamel.
13.95

Spaghetini al Sugo di Carne

Spaghetini in a tomato-meat sauce.
12.95

Penne Puttanesca

Penne pasta in a spicy tomato sauce with anchovies, garlic, capers and calamata olives.
12.95

Penne Siciliana

Garlic, onion, tomatoes, eggplant and pepper with tomato sauce and mozzarella over penne.
12.95

Rigatoni al Ragù di Salsiccia e Funghi

Tube pasta in a ground pork sausage ragù with porcini mushrooms.
12.95

Penne con Gamberi

Large Prawns, Olive Oil, Garlic, Roma Tomatoes. And Spinach Over Penne Pasta.
14.95

Linguine con Vongole

Fresh clams simmered in white wine, olive oil and garlic, served over linguine.
14.95

Gnocchi alla Sorrentina

Homemade potato dumplings in a tomato sauce with fresh basil and mozzarella.
12.95

Secondi

Polenta al Ragù

Polenta in a ground pork sausage ragù with porcini mushrooms.
13.95

Cioppino

Savory stew of light, herbal tomato sauce, fish stock and fresh seafood of the day.
18.95

Snapper Puttanesca

Fresh red snapper braised and served in a spicy tomato sauce with anchovies, garlic, capers and calamata olives.
17.95

Bistecca di Calamari

Calamari steak dipped in egg and pan-fried, served in a lemon, white wine butter sauce with capers.
17.95

Involtini di Maiale

Pork loin, Stuffed with prosciutto, provolone and spinach in marsala cream sauce with mushrooms.
18.95

Pollo Dorato

Boneless breast of chicken pan-seared and finished in the oven with white wine, rosemary and butter.
16.50

Pollo Marsala

Boneless breast of chicken sauteed in a sweet Marsala, chicken stock and butter sauce with mushrooms.
16.50

Vitello Piccata

Veal Scaloppini in a lemon, white wine and butter sauce with capers.
18.95

Vitello Pizzaiola

Veal Scaloppini with tomato sauce, garlic and oregano.
18.95

Bistecca alla Gorgonzola

Steak pan-seared and finished in a rich gorgonzola cream sauce.
23.95

Split entrée \$ 3.00