



Bella Napoli

Ristorante Italiano

Pizze

Margherita

Tomato sauce, cheese and basil
10.50

Prosciutto e Funghi

Tomato sauce, cheese, Prosciutto and mushrooms.
11.50

Pepperoni

Tomato sauce, cheese and pepperoni.
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

Calamari Affogati

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

Mozzarella Pomodoro e Basilico

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

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.
4.95

Caesar

Romaine hearts tossed with homemade Caesar dressing, croutons and parmesan.
4.95

Bella Napoli

House chop salad with tomatoes, onions, garbanzo beans, provolone and salami in a zesty tomato-vinegarette.
4.95

Spinaci e Pancetta

Wilted spinach salad with red onion, bacon and a sweet, balsamic vinegarette.
4.95

Primi

Ravioli al Pomodoro

Ricotta chesse. Ravioli in tomato sauce.
11.95

Penne con Gorgonzola e Prosciutto

*Penne, in a rich gorgonzola cream sauce
with ham.*
11.50

Lasagne Bella Napoli

*Homemade lasagne in a tomato-meat bechamel
with mozzarella.*
11.50

Gamberoni Fra Diavolo

*Prawns in a spicy tomato Sauce with
Spaghettoni, pasta.*
11.95

Cannelloni

*Homemade Cannelloni stuffed with ground
Pork Sausage, in Tomato & bechamel.*
10.95

Gnocchi alla Sorrentina

*Homemade potato dumplings in a tomato
sauce with fresh basil and mozzarella.*
10.95

Spaghettoni al Sugo di Carne

Spaghettoni in a tomato-meat sauce.
9.95

Penne Puttanesca

*Penne pasta in a spicy tomato sauce with
anchovies, garlic, capers and calamata olives.*
9.95

Penne Siciliana

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

Rigatoni Con Salsiccia e Funghi

*Tube pasta, Sundried Tomato, Mushrooms
Marinara Sauce with touch Cream*
9.95

Penne con Gamberi

*Large Prawns, Olive Oil, Garlic,
Roma Tomatoes.
And Spinach Over Penne Pasta.*
11.95

Linguine con Vongole

*Fresh clams simmered in white wine,
olive oil and garlic, served over linguine.*
11.95

Secondi

Cioppino

*Savory stew of light, herbal tomato sauce,
fish stock and fresh seafood of the day.*
14.95

Snapper Puttanesca

*Fresh red snapper braised and served in a
spicy tomato sauce with anchovies, garlic,
capers and calamata olives.*
14.95

Calamari Steak

*Dipped in Eggs and Pan Fried In White wine
Butter Lemon Sauce, with Capers*
13.95

Pollo Dorato

*Boneless breast of chicken pan-seared
and finished in the oven with white wine,
rosemary and butter.*
13.50

Pollo Marsala

*Boneless breast of chicken sauteed in a
sweet Marsala, chicken stock and butter
sauce with mushrooms.*
13.50

Involtini di Maiale

*Pork loin, Stuffed with prosciutto, provolone
and spinach in marsala cream sauce
with mushrooms.*
14.95

Split entrée \$ 2.00