



## **Antipasti - Appetizer**

### ***Add to any dish:***

*Grilled chicken breast \$8 – 3 x Grilled jumbo shrimp \$11*

*Grilled salmon \$17 - Grilled lobster tail \$20*

### **Soup - Zuppa \$10**

**Bruschetta of the Day - Bruschetta Del Giorno \$11**

### **Insalata Cesare – Caesar Salad**

Romaine hearts with our homemade Caesar dressing, croutons, bacon and freshly grated parmesan cheese. \$10 / \$16

### **Insalata Bella Vita – Bella Vita Salad**

Mixed greens tossed in our homemade balsamic vinaigrette topped with grilled portobello and oyster mushrooms, roasted red peppers and fresh goat cheese. \$12 / \$18

### **Pere e Caprino – Pear Goat Cheese Salad**

Mix greens tossed in aged balsamic local maple dressing, topped with pears, pecans and crumbled goat cheese. \$12 / \$18

### **Insalata Caprese Tricolore– Tricolor Caprese Salad**

Tomatoes layered with bocconcini cheese, made in the house organic basil pesto, served with arugula. \$13 / \$19

### **Calamari Fritti – Fried Calamari**

Lightly floured calamari served with a side of sundried tomato aioli. \$17

### **Pepata di Cozze – Marinara Mussels**

Fresh mussels steamed in a garlic white wine tomato sauce, served with crostini aglio & olio. \$19

### **Carpaccio**

Thinly sliced marinated beef tenderloin topped with arugula, cherry tomatoes and shaved parmesan. \$19

### **Prosciutto e Mozzarella – Prosciutto Wrapped Bocconcini**

Pan seared and served with rocket arugula and cherry tomato salad with a drizzle of balsamic glaze. \$19

### **Gamberoni e Prosciutto - Prosciutto Wrapped Shrimps**

Jumbo tigers wrapped with prosciutto, baked to perfection, and served with a mixed greens salad, strawberry in aged balsamic local maple vinaigrette. \$20

### **Fazzoletto di Salmone e Capesante -Salmon & Scallops**

Bay scallops in a thyme brandy cream sauce, folded in Norwegian smoked salmon and served with crostini. \$22

### **Antipasto della Casa – Antipasto Platter**

A mix of olives, artichokes hearts, imported marinated mushrooms, prosciutto, capicollo, sopressata salami and imported cheeses.

Small \$ 22 / Large \$33



## **Primi Piatti – Pasta**

### **Lasagna**

Handmade egg pasta sheets, layered with béchamel sauce, our bolognese sauce, parmigiano and mozzarella cheese and oven baked to perfection. \$28

### **Tagliatelle Bolognese – Tagliatelle in a Classic Meat Sauce**

Egg noodles tossed with a slow simmered veal and pork tomato passata. \$18/\$28

### **Farfalle Ortolana**

Bowtie noodles tossed with sautéed red bell peppers, leeks, sundried tomatoes, fresh tomatoes, aglio e olio, topped with crumbled goat cheese and homemade basil pesto. \$19/\$29

### **Penne alla Vodka**

Penne tossed with sautéed bacon and onions, flambéed with vodka, finished with a rosé sauce. \$19/\$29

### **Gnocchi Scamorza**

Homemade gnocchi, tossed with prosciutto, shallots and white wine rosé sauce, finished with melted smoked scamorza cheese. \$20/\$30

### **Fettucine con Pollo – Chicken Fettucine**

Imported fettucine egg noodles, tossed with sautéed chicken breast, roasted red pepper and broccoli in a sherry cream sauce. \$20/\$30

### **Risotto Contadino- Farmer Risotto**

Italian rice simmered in made in-house sausage meat, with cremini and shitake mushrooms, with shallots, red bell pepper and sweet peas. Splash tomato sauce finished with parmesan cheese. \$21/\$32

### **Ravioli alla Calabrese – Chicken and Sausage Ravioli**

Made in-house ravioli stuffed with calabrese sausage, chicken, ricotta and parmigiano cheese, tossed in a butter sage sauce. \$21/\$32

### **Calamarata – Seafood Calamarata**

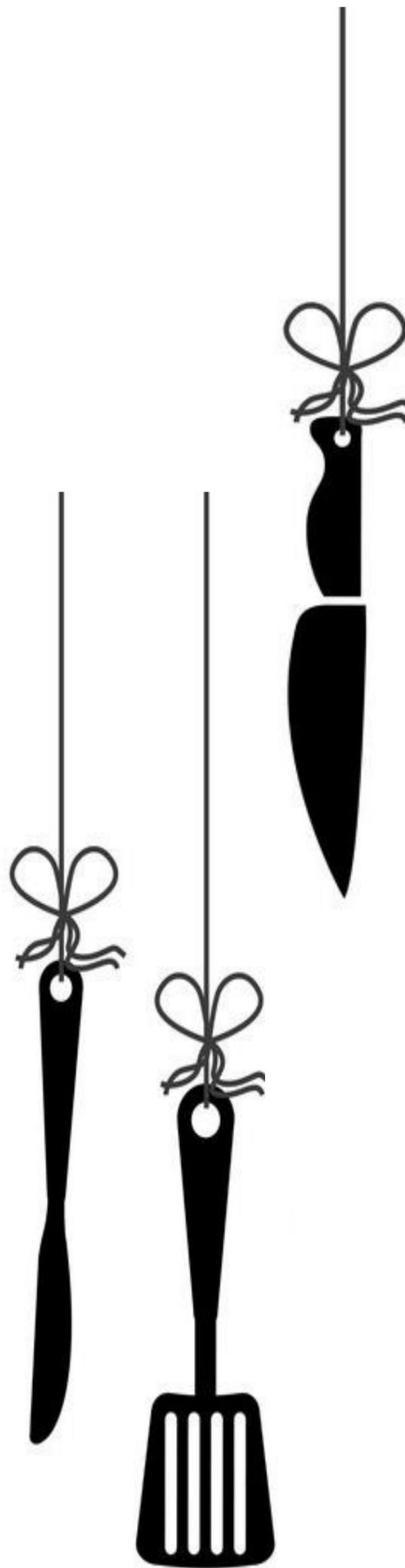
Imported calamarata noodles tossed with fresh PEI mussels, clams, shrimps, calamari, and cherry tomatoes, in a garlic white wine and tomato sauce. \$ 22/\$33

### **Risotto di Mare – Seafood Risotto**

Imported Italian rice simmered with fresh clams, mussels, calamari, scallops and shrimp, a touch of tomato sauce and a pinch of saffron. \$23/\$35

### **Farfalle Salmone e Capesante - Bowtie Smoked Salmon & Scallops**

Pan seared P.E.I. fresh scallops, smoked salmon and leeks, in a white wine rosé sauce. \$23/35



## **Secondi - Main**

*All main courses are served with potato and vegetable of the day.*

*Substitute for Penne Marinara or Fettucine Aglio Olio - \$9*

*Substitute for Risotto Milanese - \$11*

*Substitute for Cacio e Pepe - \$13*

### **Scaloppine ai Funghi – Veal Scaloppini**

Veal scaloppini pan seared in butter, julienned prosciutto, cremini and shiitake mushrooms simmered in a chardonnay wine sauce. \$36

### **Chicken Valdostana**

Grain fed chicken breast layered prosciutto and sage, pan seared and simmered in white wine sauce, topped with melted Fontina cheese. \$31

### **Controfiletto alla Griglia – Grilled Top Sirloin**

Grilled AAA 8oz center cut top sirloin steak, wrapped with bacon, topped with caramelized onions and drizzles of balsamic glazes. \$36

### **Bistecca di Filetto – Filet Mignon**

Grilled AAA 8oz filet mignon, wrapped with bacon, topped with shiitake, cremini mushrooms, with a cabernet sauvignon demi glaze. \$50

### **Agnello alla Griglia – Lamb Chops**

Ontario grilled lamb chops topped with our mushroom and black olive tapenade drizzled with imported Italian truffle oil. \$52

## **Secondi di Pesce – Fish Main Course**

### **Lemon Dill Salmon – Salmone Limone al Finocchio**

Norwegian, skinless and boneless filet, pan seared to perfection and served on a lemon dill mayo and topped with caramelized sweet red onions and toasted shaved almonds. \$35

### **Sogliola al Cognac – Cognac Alaskan Sole**

Fresh fillets, breaded pan fried in EVOO and served with a shrimp's thyme cognac cream sauce \$35

### **Gamberoni & Capesante – Shrimps & Scallops Aurora**

Fresh P.E.I. jumbo shrimps and Scallops pan seared simmered in a garlic white wine rose sauce. \$41

### **Grigliata Mista di Pesce – Mixed Grilled Seafood**

Norwegian salmon, scallops, jumbo tiger shrimp and lobster tail grilled to perfection and drizzled with a salmoriglio lemon dressing. \$53



## Pizza

*All pizzas are made with our made in-house 24-hour fermented dough.  
Traditional recipe passed down from our Nonna Lina.*

### **Margherita**

Classic tomato sauce, topped with grated mozzarella cheese, fresh basil with a touch of olive oil. \$18

### **Pepperoni Pizza**

Melted mozzarella cheese and tomato sauce with sliced genoa salami. \$19

### **Capricciosa Vegetariana**

Tomato sauce and mozzarella cheese with mushrooms, artichokes, red bell pepper, and black olives. \$21

### **Calabrese**

Sopressata salami, black olives, roasted red peppers, tomato sauce and goat cheese. \$23

### **Michelangelo**

Sliced capicollo, balsamic caramelized onions, mozzarella cheese and fresh basil. \$23

### **Vodka**

Baked with Our signature vodka sauce with mozzarella cheese, bacon and red bell peppers. \$23

### **Canadese**

Genoa salami, bacon, mushrooms, tomato sauce and mozzarella cheese. \$23

### **Reggina**

Calabrese sausage, ndujia (spicy pork purée), tomato sauce and mozzarella cheese, baked and topped with shaved parmesan cheese. \$23

### **Genovese**

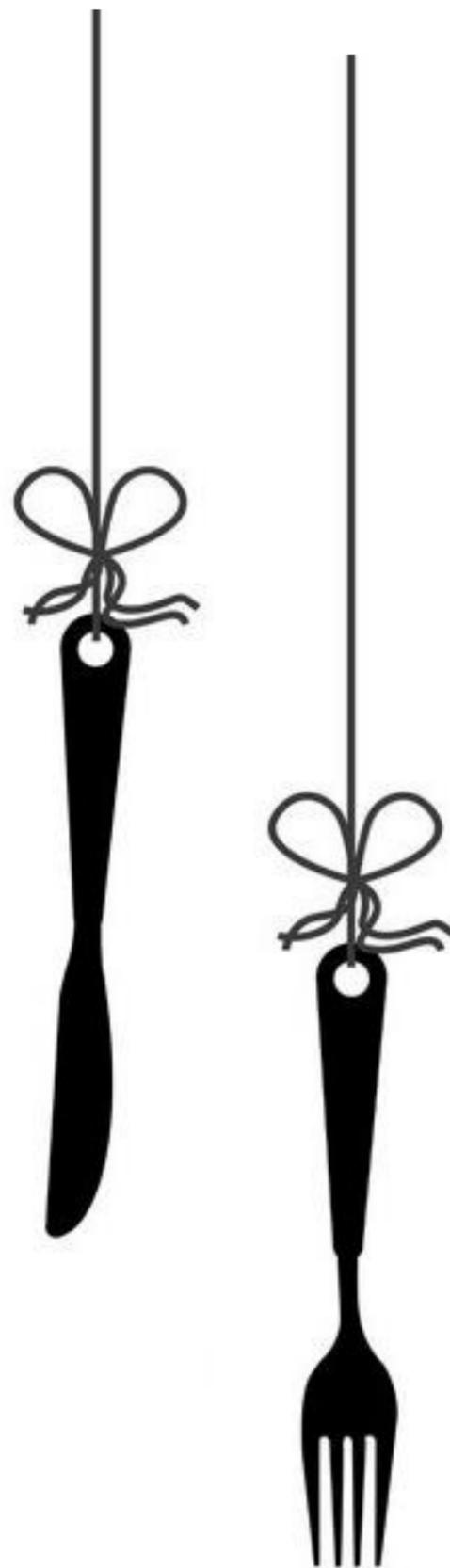
With our fresh, local and homemade basil pesto, topped with mozzarella, crumbled goat cheese and handmade pancetta. \$24

### **Prosciutto Arugula**

Baked with tomato sauce and bocconcini cheese, draped with prosciutto, arugula and shaved parmesan. \$24

### **Leonardo**

Mushrooms and smoked scamorza cheese with tomato sauce and mozzarella, topped with imported sliced prosciutto. \$24



### **-Allergy Disclaimer-**

If you have intolerance to any of the following products or any not listed here, kindly let us know. The food that is prepared at Bella Vita Cucina may contain eggs, peanuts, soybeans or a derivate, milk, fish, shellfish, olive pits, wheat, gluten and sesame seeds or traces thereof. Although we will use our best efforts to accommodate your dietary requirements, we cannot guarantee that our food will be absolutely free of specific ingredients to which you may be allergic some olives may contain pits, some chicken may contain bone fragments or pieces, and basil pesto contains pine nuts and cheese.