



Antipasti - Appetizer

Add to any dish:

Grilled chicken breast \$7 – 3 x Grilled jumbo shrimp \$9

Grilled salmon \$13 - Grilled lobster tail \$19

Soup - Zuppa \$9

Bruschetta of the Day - Bruschetta Del Giorno \$9

Insalata Cesare – Caesar Salad

Romaine hearts with our homemade caesar dressing, croutons, bacon and freshly grated parmesan cheese. \$14

Insalata Caprese – Caprese Salad

Perfectly ripened tomatoes layered with bocconcini cheese and seasoned with basil, oregano and extra virgin olive oil, served with calabrese olives. \$15

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. \$15

Barbabetola & Caprino – Beet Goat Cheese Salad

Mix greens tossed in orange and aged balsamic dressing, topped with roasted fresh beets, shaved almonds and crumbled goat cheese. \$16

Lumache ai Funghi – Escargot with Mushrooms

Escargot sautéed with cremini mushrooms in a white wine tomato sauce, topped with melted provolone cheese and served with crostini aglio olio. \$14

Calamari Fritti – Fried Calamari

Lightly floured calamari and served with a side of sundried tomato aioli. \$15

Pepata di Cozze – Marinara Mussels

Fresh mussels steamed in a garlic white wine tomato sauce, served with crostini aglio olio. \$16

Carpaccio

Thinly sliced marinated beef tenderloin topped with arugula, cherry tomatoes and shaved parmesan. \$16

Prosciutto e Mozzarella – Prosciutto Wrapped Bocconcini

Pan seared and served with rocket arugula and cherry tomato salad with a drizzle of balsamic glaze. \$18

Gamberoni e Prosciutto - Prosciutto Wrapped Shrimp

Jumbo tigers wrapped with prosciutto, baked to perfection, and served with a baby spinach and strawberry salad in an orange balsamic vinaigrette. \$19

Antipasto della Casa – Antipasto Platter

A mix of olives, artichoke hearts, grilled marinated mushrooms, prosciutto, capicollo, sopressata salami and imported cheeses. Small \$ 18 / Large \$28

Primi piatti – Pasta

Lasagna

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

\$22

Tagliatelle Bolognese – Tagliatelle in a Classic Meat Sauce

Egg noodles tossed with a slow simmered veal and pork tomato passata.

\$15/\$22

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. \$15/\$23

Penne alla Vodka

Penne tossed with sautéed bacon and onions, flambéed with russian vodka, finished with a rosé sauce. \$15/\$23

Gnocchi Scamorza

Homemade gnocchi, tossed with prosciutto, shallots and white wine rosé sauce, finished with melted smoked scamorza cheese. \$16/\$24

Risotto Silano – Mushroom and Sausage Risotto

Italian rice simmered in our made in-house sausage meat, cremini and oyster mushrooms, with imported porcini and truffle oil, finished with parmigiano cheese. \$16/\$24

Fettucine con Pollo – Chicken Fettucine

Imported fettucine egg noodles, tossed with sautéed chicken breast, roasted red pepper and broccoli in a sherry cream sauce. \$16/\$24

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. \$16/\$25

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. \$ 17/\$26

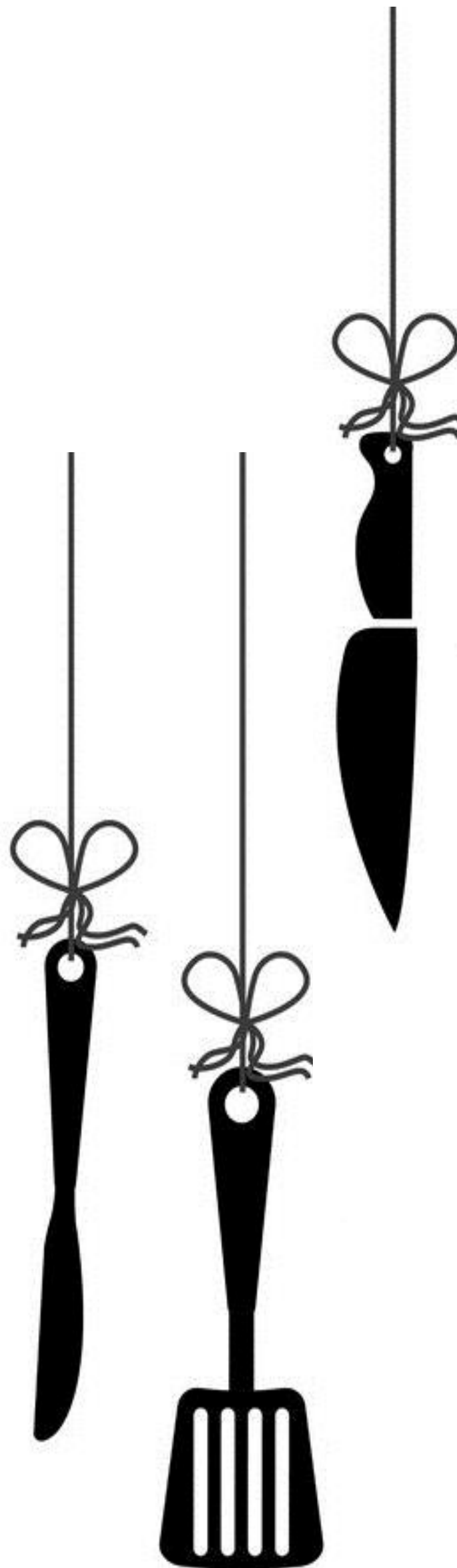
Risotto di Mare – Seafood Risotto

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

\$18/\$27

Farfalle Capesante e Granchio - Bowtie Scallops and Crab

Pan seared P.E.I. fresh scallops, crab meat and leeks in a white wine rosé sauce. \$19/28



Secondi - Main

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

Substitute for Penne Marinara or Linguine Aglio Olio - \$6

Substitute for Risotto Milanese - \$9

Scaloppine al Funghi – Veal Scaloppini

Veal scaloppini pan seared in butter, julienned prosciutto, cremini and shiitake mushrooms simmered in a chardonnay wine sauce. \$27

Pollo Alpino – Chicken Alpine

Breaded grain fed chicken breast oven baked in our marinara sauce topped with sautéed baby spinach, prosciutto and melted fontina cheese. \$28

Controfiletto alla Griglia – Grilled Top Sirloin

Grilled AAA 8oz center cut top sirloin steak wrapped with bacon, served on a bed of arugula, topped with blue cheese butter. \$31

Bistecca di Filetto – Filet Mignon

Grilled AAA 8oz filet mignon, wrapped with bacon, topped with shiitake, cremini mushrooms, with a cabernet sauvignon demi glaze. \$43

Agnello alla Griglia – Lamb Chops

Ontario grilled lamb chops topped with our mushroom and black olive tapenade drizzled with imported Italian truffle oil. \$44

Secondi di Pesce – Fish Main Course

Lemon Dill Salmon – Salmone Limone al Finochietto

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. \$28

Branzino all'Acqua Pazza – Crazy Water Sea Bass

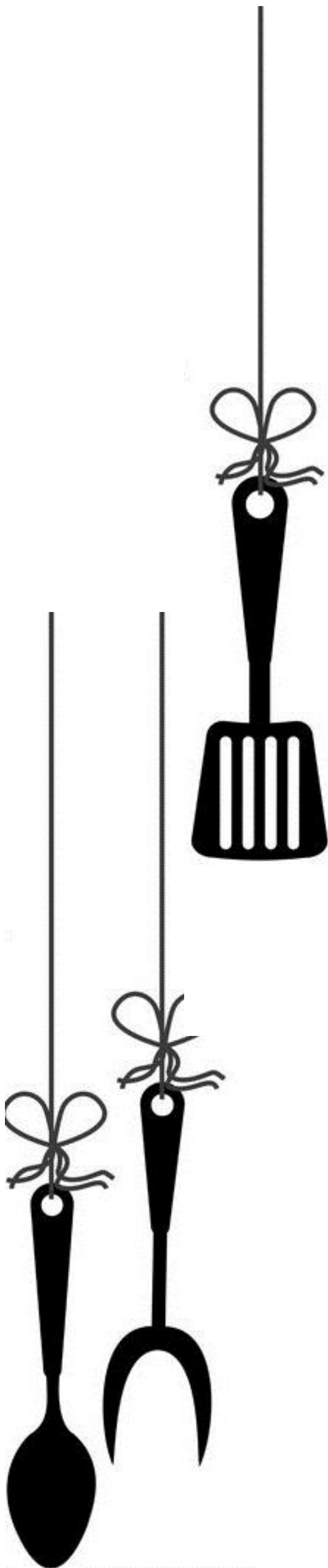
Boneless, fresh greek sea bass, pan seared and simmered in white wine, fresh tomatoes, black olives and artichokes. \$29

Brodetto di Pesce – Seafood Stew

Steamed and simmered fresh mussels, clams, calamari rings, scallops, shrimps and european sea bass fillet in a white wine tomato, fresh herbs, served with garlic crostini. \$36

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. \$45



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. \$15

Pepperoni Pizza

Melted mozzarella cheese and tomato sauce with sliced genoa salami. \$16

Capricciosa Vegetariana

Tomato sauce and mozzarella cheese with mushrooms, artichokes, red bell pepper, and black olives. \$17

Calabrese

Sopressata salami, black olives, roasted red peppers, tomato sauce and goat cheese. \$18

Genovese

With our fresh, local and homemade basil pesto, topped with mozzarella, crumbled goat cheese and handmade pancetta. \$18

Leonardo

Mushrooms and smoked scamorza cheese with tomato sauce and mozzarella, topped with imported sliced prosciutto. \$19

Michelangelo

Sliced capicollo, balsamic caramelized onions, mozzarella cheese and fresh basil. \$19

Prosciutto Arugula

Baked with tomato sauce and bocconcini cheese, draped with prosciutto, arugula and shaved parmesan. \$19

Canadese

Genoa salami, bacon, mushrooms, tomato sauce and mozzarella cheese. \$19

Reggina

Calabrese sausage, ndujia (spicy pork purée), tomato sauce and mozzarella cheese, baked and topped with shaved parmesan cheese. \$19

-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.

