



Antipasti - Appetizer

Zuppa – soup \$9

Bruschetta del Giorno \$11

Add to any dish.

Grilled chicken breast \$8 - 3x Grilled jumbo shrimps \$10 - Grilled Salmon \$16

Insalata Cesare – Caesar Salad

Romaine hearts with our homemade Caesar dressing, croutons, bacon and freshly grated parmesan cheese. \$8/\$15

Insalata Caprese – Caprese Salad

Perfectly ripened tomatoes layered with bocconcini cheese seasoned with basil, oregano and extra virgin olive oil served with calabrese olives. \$10/\$17

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. \$9/\$16

Barbabetola & Caprino – Beet Goat Cheese Salad

Mix green tossed in orange and aged balsamic dressing, topped with roasted fresh beets shaved almonds and crumble goat cheese \$9/\$16

Calamari Fritti – Fried Calamari

Lightly floured calamari and served with a side of sundried tomato aioli. \$16

Pepata di Cozze – Marinara Mussels

Fresh mussels steamed in a garlic white wine tomato sauce, served with crostini aglio olio. \$18

Antipasto della Casa – Antipasto Platter

A mix of olives, artichoke hearts, grilled marinated mushrooms, prosciutto, capicollo, sopressata salami and imported cheeses. (For one or two) \$20/\$32

Primi Piatti – Pasta

Taglietelle Bolognese – Pappardelle in a Classic Meat Sauce

Homemade pappardelle egg noodles tossed in a slow simmered veal and pork tomato passata. \$17/\$25

Fettuccine Carbonara

Imported fettuccine egg noodles tossed with fried pancetta, finished with a freshly beaten egg and a splash of cream and grated parmigiano cheese. \$17/\$25

Penne alla Vodka

Penne tossed with sautéed bacon and onions flambéed with Russian vodka, finished with a rose sauce. \$17/\$26

Gnocchi Scamorza

Homemade gnocchi tossed with prosciutto, shallots and white wine rose sauce finished with melted smoked Scamorza cheese. \$18/\$27

Risotto Silano – Mushroom and Sausage Risotto

Imported Italian rice simmered with our homemade sausage meat, porcini, cremini, and oyster mushrooms, finished with a hint of truffle oil and Parmigiano cheese. \$19/\$28

Fettuccine con Pollo – Chicken Fettuccine

Imported fettuccine egg noodles, tossed with sautéed chicken breast, roasted red pepper and broccoli in a sherry cream sauce. \$18/\$27

Ravioli alla Calabrese – Chicken and Sausage Ravioli

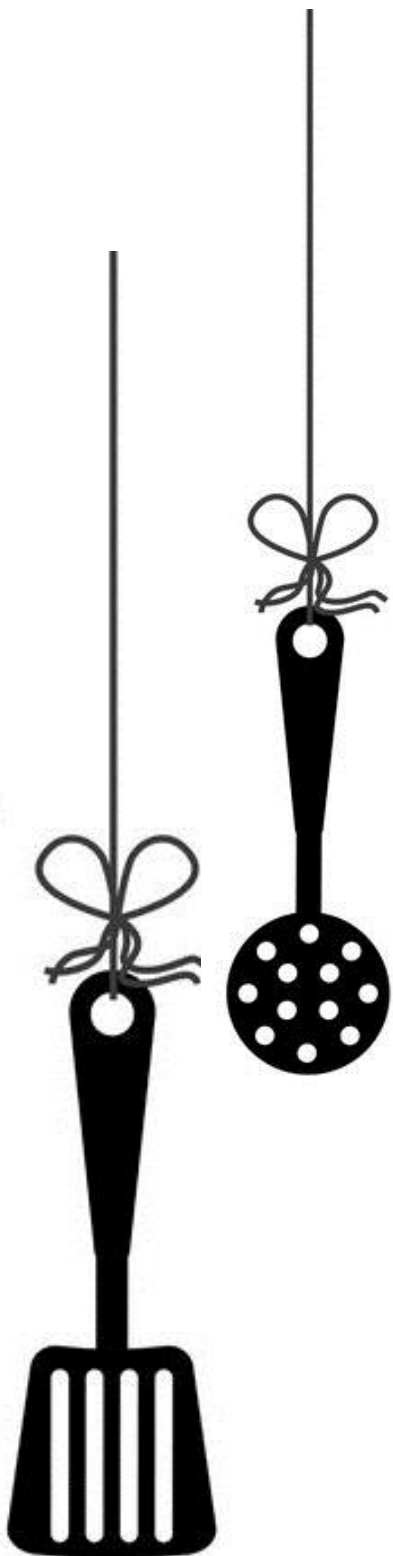
Made in the house stuffed ravioli with Calabrese sausage, chicken, ricotta and Parmigiano cheese tossed in a butter sage sauce. \$18/\$28

Calamarata – Seafood Calamarata

Imported calamarata noodles tossed with fresh PEI mussels, clams, shrimps, calamari and cherries tomato in a garlic white wine and tomato sauce. \$19/\$30

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. \$20/\$32





Panini

All Grilled Panini's are made with Calabrese style ciabatta bread and served with soup of the day or house salad. Substitute for a Caesar salad \$3

Panino alla Bistecca – Steak Panino

AAA grilled Top Sirloin layered with Asiago cheese, caramelized onions and arugula. \$20

Panino con Pollo – Chicken Panino

Grilled chicken breast layered with goat cheese and grilled portobello mushrooms. \$19

Panino Vitello Parmiggiana – Veal Parm Panino

Breaded veal topped with tomato sauce and parmesan cheese. \$19

Panino Italiano –Italian Panino

Thin sliced of imported prosciutto, with ripened tomatoes sliced and bocconcini cheese drizzle of garlic oil. \$19

Secondi- Main

All main courses are served with your choice of soup of the day or house salad. Substitute Penne Marinara or Fettucine Aglio Olio. \$8

Scaloppine ai Funghi – Veal Scaloppini

Veal scaloppini pan seared in butter, Julienne prosciutto, cremini and oyster mushrooms simmered in a chardonnay wine sauce. \$32

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. \$30

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. \$32

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. \$35

Pizza

Capricciosa Vegetariana

Tomato sauce and mozzarella cheese with mushrooms, artichokes, red bell pepper, and black olives. \$ 19

Canadese

Genoa salami, bacon, mushrooms, with tomato sauce and mozzarella cheese. \$21

Calabrese

Sopressata salami, black olives, roasted red peppers, tomato sauce and goat cheese. \$22

Leonardo

Mushrooms and smoked Scamorza cheese, with tomatoes sauce and mozzarella, topped with of imported prosciutto sliced. \$22

Reggina

Calabrese sausage, nduja (spicy pork purée), with tomato sauce and mozzarella cheese, baked and topped with shaved parmesan cheese. \$ 22

Prosciutto Arugula

Baked with tomato sauce and bocconcini cheese, draped with prosciutto, arugula and shaved parmesan. \$22

-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.

