



Antipasti - Appetizer

Zuppa – soup \$10

Add to any dish.

Grilled chicken breast \$8 - 3x Grilled jumbo shrimps \$11 - Grilled Salmon \$17

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, with slices of pears, pecans and crumbled goat cheese. \$12 / \$18

Insalata Caprese – 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 and 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

Antipasto della Casa – Antipasto Platter

A mix of olives, artichoke hearts, imported marinated mushrooms, prosciutto, capicollo, sopressata salami and imported cheeses. (For one or two) \$22/\$33

Primi Piatti – Pasta

Tagliatelle Bolognese – Pappardelle in a Classic Meat Sauce

Homemade pappardelle egg noodles tossed in a slow simmered veal and pork tomato passata. \$18/\$28

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. \$18/\$27

Penne alla Vodka

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

Gnocchi Scamorza

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

Fettucine con Pollo – Chicken Fettucine

Imported fettuccine 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 our made in -house sausage meat, with cremini and shitake mushrooms, with shallots, red bel pepper and sweet peas. Splash tomato sauce, finished with parmesan cheese. \$21/32

Ravioli alla Calabrese – Chicken and Sausage Ravioli

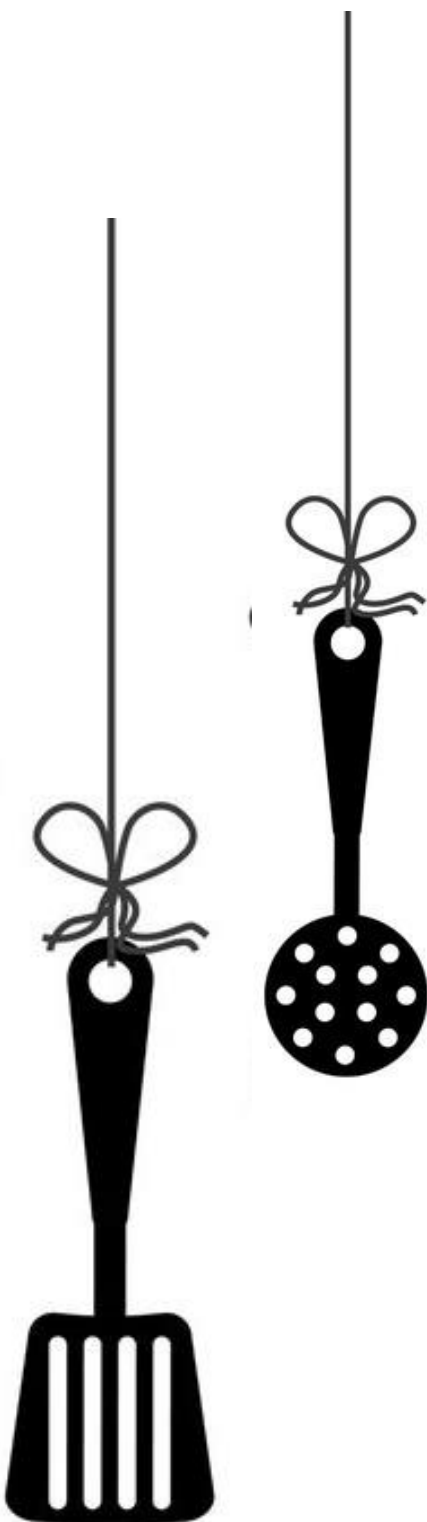
Made in the house stuffed ravioli with Calabrese sausage, chicken, ricotta and Parmigiano cheese tossed in a butter sage sauce. \$21/\$32

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. \$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





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 \$4

Panino alla Bistecca – Steak Panino

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

Panino Calabrese

Garlic oil, grilled homemade sausage meat infused with nduja, sautéed onions, red bell pepper and melted smoked scamorza cheese. \$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

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. \$9

Scaloppine ai Funghi – Veal Scaloppini

Veal scaloppini pan seared in butter, Julienne prosciutto, cremini and oyster 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

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

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

Pizza

Capricciosa Vegetariana

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

Canadese

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

Calabrese

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

Reggina

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

Leonardo

Mushrooms and smoked Scamorza cheese, with tomatoes sauce and mozzarella, topped with of imported prosciutto sliced. \$24

Prosciutto Arugula

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

