

Antipasti - Appetizer

Zuppa – soup of the day \$11

Bruschetta Mediterranean 🌿 : Served on sliced baguette, with fresh tomatoes, red onion, Kalamata olives, topped with goat cheese, and drizzled with balsamic glaze. \$13

Add to any dish.

Grilled chicken breast \$8 - 3 Grilled jumbo shrimp \$10 - Grilled Salmon \$15

Insalata Cesare – Caesar Salad

Romaine hearts tossed in our house-made Caesar dressing, croutons, bacon, and freshly grated Parmesan cheese. \$12/\$18

Insalata Bella Vita – Bella Vita Salad 🌿

Mixed greens tossed in our house-made balsamic vinaigrette, topped with grilled portobello and shiitake mushrooms, roasted red peppers, and fresh goat cheese. \$13/\$19

Pere e Caprino – Pear Goat Cheese Salad 🌿

Mixed greens tossed in aged balsamic and local maple dressing, with sliced pears, pecans, and crumbled goat cheese. \$14/\$20

Calamari Fritti – Fried Calamari

Lightly floured and fried calamari, served with lemon-capers Aioli. \$19
add shrimp and scallops + \$11

Pepata di Cozze – Marinara Mussels

Fresh mussels steamed in a garlic, white wine, and tomato sauce, served with crostini aglio e olio. \$21

Antipasto della Casa – Antipasto Platter

A selection of olives, artichoke hearts, imported marinated mushrooms, prosciutto, capicollo, sopressata salami and imported cheeses. Small \$24/ Large \$35

Primi Piatti – Pasta

Rigatoni Bolognese

Rigatoni noodles tossed in a slow-simmered veal and pork tomato passata. \$21/\$31

Rigatoni Ortolana 🌿

Rigatoni noodles tossed with sautéed red bell peppers, leeks, and sundried tomatoes, fresh tomatoes, aglio e olio, topped with Stracciatella cheese and homemade basil pesto. \$24/\$34

Fettuccine Carbonara

Imported fettuccine egg noodles tossed with fried pancetta, finished with a freshly beaten egg, a splash of cream, and grated Parmigiano cheese \$19/\$29

Penne alla Vodka

Penne tossed with sautéed bacon and onions, flambéed with vodka, finished with a rosé sauce. \$22/\$33

Gnocchi Scamorza

Homemade gnocchi, tossed with prosciutto, shallots, and white wine rosé sauce, finished with melted smoked Scamorza cheese. \$24/\$34

Fettuccine con Pollo – Chicken Fettuccine

Imported fettuccine egg noodles, tossed with sautéed chicken breast, roasted red pepper, and broccoli in a sherry cream sauce. \$23/\$33

Ravioli alla Calabrese – Chicken and Sausage Ravioli

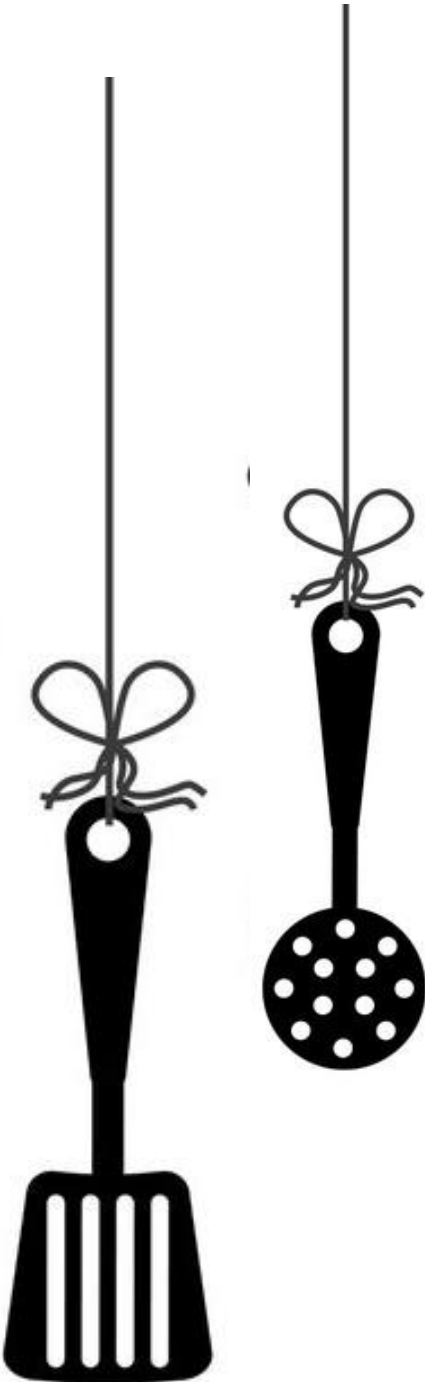
Made in-house ravioli, stuffed with Calabrese sausage, chicken, ricotta, and Parmigiano cheese, tossed in a butter sage sauce. \$24/\$34

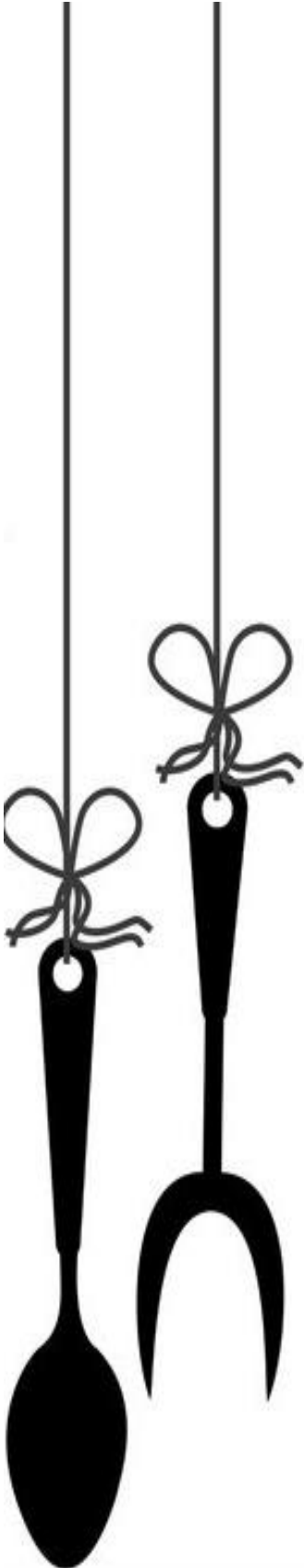
Calamarata – Seafood Calamarata

Imported calamarata noodles tossed with fresh PEI mussels, clams, shrimp, calamari, and cherry tomatoes in a garlic, white wine, and tomato sauce. \$26/\$36

Risotto di Mare – Seafood Risotto

Imported Italian rice simmered with fresh clams, mussels, calamari, scallops, shrimp, a touch of tomato sauce, and a pinch of saffron. \$27/\$39





Panini

*All Grilled Panini are served with soup of the day or house salad.
Substitute Caesar salad \$4*

Alpino Panino- ribeye Steak panino

AAA grilled Ribeye with fonduta cheese of Fontina and Parmigiano cheese, sautéed cremini mushrooms, and arugula on toasted baguette. \$25

Panino con Pollo – Chicken Panino

Grilled chicken breast layered with goat cheese and grilled portobello mushrooms in a calabrese-style ciabatta bread. \$21

Panino Vitello Parmigiana – Veal Parm Panino

Breaded veal topped with tomato sauce and parmesan cheese, in calabrese style ciabatta bread. \$22

Panzerotti

Traditional Southern Italian-style fried homemade calzone, stuffed with pizzaiola sauce, mozzarella cheese, imported Italian prosciutto cotto (Ham), and sautéed mushrooms \$19

Secondi- Main

*All main courses are served with your choice of soup of the day or house salad.
Substitute Penne Marinara or Fettuccine Aglio Olio. \$10*

Scaloppine ai Funghi – Veal Scaloppini

Veal scaloppini pan-seared in butter, julienned prosciutto, cremini and shiitake mushrooms, simmered in a chardonnay wine sauce. \$38

Chicken Valdostana

Grain-fed chicken breast, layered with prosciutto and sage, pan-seared and simmered in white wine sauce, topped with melted Fontina cheese. \$34

Lemon Dill Salmon – Salmone limone al finochietto

Norwegian, skinless and boneless filet, pan seared to perfection and served on a lemon capers mayo and topped with caramelized sweet red onions and toasted shaved almonds. \$37

Controfiletto alla Griglia – Grilled Top Sirloin

Grilled AAA 8oz center cut top sirloin steak, wrapped with bacon, topped with caramelized onions, and drizzled with balsamic glaze. \$41

Pizza

4 Stagioni

Tomato sauce and mozzarella cheese with mushrooms, prosciutto cotto (ham), artichokes, and black olives. \$25

Canadese

Genoa salami, bacon, mushrooms, tomato sauce, and mozzarella cheese. \$26

Calabrese

Sopressata salami, black olives, roasted red peppers, tomato sauce, and goat cheese. \$25

Reggina

Calabrese sausage, nduja (spicy pork purée), tomato sauce, and mozzarella cheese, baked and topped with shaved Parmesan cheese. \$27

Leonardo

Mushrooms and smoked Scamorza cheese, with tomato sauce and mozzarella, topped with imported sliced prosciutto. \$27

Prosciutto Arugula

Baked with tomato sauce and bocconcini cheese, draped with prosciutto, arugula, and shaved Parmesan cheese. \$27

-Allergy Disclaimer-

If you have an 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 derivative, 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.