

Appetizers

Mozzarella Caprese **\$ 22.00**

Slices of Fresh Mozzarella fresh tomatoes and Basil

Calamari Fritti con Zucchini **\$ 22.00**

Deep fried rings of calamari and fresh cut Zucchini

Calamari Grilled **\$ 22.00**

Grilled squid rings, with a side of red and yellow sweet peppers lightly spiced sauce

Cozze Posilipo **\$ 24.00**

Fresh steamed mussels, cooked in a delicate tomato and basil sauce with a touch of wine and garlic

Chicken Flat Bread **\$ 18.00**

Grilled chicken breast, fresh Mozzarella topped with fresh chopped tomatoes

Shrimp Flat Bread **\$ 22.00**

Baby shrimp, goat cheese, a splash of homemade tomato sauce and topped off with baby arugula

Polenta Sicillienne **\$ 19.00**

Italian corn meal with sauté peppers, onions, mushrooms and light tomatoe sauce

Salads

Insalata Tricolore **\$15.00**

Chopped Radicchio, arugula, endive, mushrooms in a balsamic vinegar, lemon juice, diced tomato extra virgin olive oil

Insalata Parmigiana **\$20.00**

Portobello Mushrooms, arugula, and shaved parmigiano

Insalata Caesar **\$16.00**

Traditional Caesar salad, topped with croutons, homemade dressing and parmigiano.

Soups

Lenticchie **\$14.00**

Fresh lentil soup with carrots, onions, celery, garlic, escarole and pasta with a touch of tomato.

Vegetariana **\$14.00**

Chopped fresh vegetables in a delicate broth with a touch of garlic, angel hair pasta, parmesan cheese and a touch of tomato.

Pasta E Fagioli **\$14.00**

Tuscan style soup. White beans, pasta, escarole, touch of tomato and parmesan cheese.

Zuppa Mare E Monti **\$16.95**

Mixed fish, radicchio, arugula, rice, clam broth and a touch of tomato.

Carpaccio Di Manzo

***Carpaccio Al Salmone** **\$22.95**

Thin slices of cured fresh salmon, served with arugula, shaved parmesan cheese, portobello mushrooms and capers drizzled in tomato dressing.

***Carpaccio Di Manzo** **\$22.95**

Thin slices of cured beef, arugula, hearts of artichoke served with arugula, shaved parmesan cheese in tomato dressing.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Pasta

Capellini al Pomodoro

Angel hair with homemade tomato sauce

\$23.00

Agnolotti Bella Luna

Homemade Rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce

\$25.00

Rigatoni Del Divino

Tube shaped pasta, tomato and aged ricotta cheese sprinkles

\$24.00

Capellini Primavera

Angel hair with fresh vegetables and fresh tomato

\$24.00

Linguini Frutti Di Mare

Flat, thin pasta served in an array of fresh seafood and tomato

\$28.00

Linguini Vongole

Flat thin pasta, fresh clams, tomato sauce or white clam sauce

\$27.00

Pennette Paper Moon

Penne pasta, garlic, oil, fresh spinach, pinenuts, and sundried tomatoes with a touch of tomato sauce

\$24.00

Fettuccini Alfredo

Fettuccini pasta with homemade Alfredo sauce

\$24.00

Tortellini Luna Rosa

Tortellini filled with veal, tossed with peas in our cream sauce with a touch of tomato.

\$24.00

Spaghetti Bolognese

Spaghetti in our classic Homemade meat sauce.

\$24.95

Linguine Tre Funghi

Linguine tossed with three types of mushrooms, homemade mozzarella and sundried tomatoes in garlic and oil.

\$24.95

La Pizza

Margherita

Tomato sauce and Mozzarella

\$22.00

Pepperoni

Pizza with fresh mozzarella, tomatoe sauce and italian pepperoni

\$22.00

Pizza Vegetariana

Artichokes, broccoli, spinach, mushrooms, light tomato sauce and mozzarella cheese.

\$23.00

Quatro Formaggi

Four types of cheese only

\$23.00

Pizza Paradiso

Shrimp, mozzarella cheese and radicchio.

\$25.95

Risotto

Risotto Frutti Di Mare

Risotto in an array of fresh seafood

\$31.00

Risotto Tre Funghi

Risotto tossed with three types of mushrooms and parmesan cheese in a white wine sauce.

\$31.00

Risotto Dolce Vita

Risotto, diced shrimp, spinach and goat cheese

\$31.00

Carni - Meats

Scallopini Bella Luna

Veal scaloppine sautéed with artichokes, mushrooms in a light lemon sauce.

\$29.00

Scallopini Portobello

Veal scaloppini sautéed with a touch of Marsala wine, topped with sliced Portobello mushrooms

\$30.00

Lombata Trastevere

Pounded veal chop, lightly breaded topped with three color salad in our diced tomato dressing.

\$38.00

Lombata Portobello

Flattened veal chop sautéed in Marsala wine topped with sliced Portobello mushrooms

\$38.00

Nodino

Veal chop simply done on the grill

\$47.00

Steaks

Bistecca Tricolore

Sirloin Steak grilled, topped with arugula, radicchio, endive fresh diced tomato, in a lemon, extra virgin olive oil, balsamic vinegar dressing

\$44.00

Bistecca Cypriani

Sirloin steak sautéed with green peppercorn, brandy and a touch of cream

\$44.95

Pollo

Pollo Piccata

Breast of chicken sautéed in a lemon butter sauce, topped with roasted peppers, capers and a touch of white wine

\$29.00

Pollo Giardinetto

Grilled Chicken breast, topped with three color salad in tomato dressing.

\$29.00

Pollo Scarpariello

Roasted pieces of chicken, Italian sausage, mushrooms, olives, green peperoncini, in demiglace and touch of lemon sauce.

\$29.00

Pollo Marsala

Breast of chicken sautéed with a touch of marsala wine and Portobello mushroom

\$29.00

Pesce - Fish

Salmone Marie Rosa

Fresh filet of salmon in a brandy lobster cream sauce topped with baby shrimp.

\$33.00

Dentice Caruso

Fresh filet of snapper sautéed with clams, baby shrimp, mussels in marechiara sauce.

\$33.00

Salmone Piccata

Fresh filet of salmon, roasted peppers, capers, sautéed in a lemon sauce.

\$33.00

PLEASE REFRAIN FROM SMOKING CIGARS

bella ● *luna*

The people, food, and the prime location make Bella Luna the perfect place for good friends & family to come together and have a great time.

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The Kitchen, (1536)