

*bella luna*



The Kitchen, (1536)

## Appetizers

- SPIEDINO CAROZZA** 17.50  
Tuscan bread sauteed golden brown with melted mozzarella in a porcini mushroom caper sauce.
- FRESH STUFFED ARTICHOKE** 23.95  
(When in Season - Please allow time.)  
Whole artichoke stuffed with seasoned bread crumbs, garlic, oil and pecorino cheese.
- MELANZANE SICILIANA** 18.95  
Baked eggplant, topped with tomato and mozzarella cheese.
- CALAMARI FRITTI E ZUCCHINI** 19.95  
Calamari and zucchini fried golden brown served with our marinara sauce.
- MOZZARELLA CAPRESE** 19.95  
Fresh homemade mozzarella with sliced tomato and basil.
- COZZE POSILLIPO** 19.95  
Fresh steamed mussels, cooked in a delicate tomato sauce with a touch of wine and garlic.
- MOZZARELLA FRITTA** 19.95  
Homemade mozzarella, lightly breaded served with our marinara sauce.
- CARCIOFA ALLA GIUDEA** 23.95  
Portobello mushrooms and hearts of artichokes sautéed in garlic and oil with herbs, over a bed of sautéed mixed greens.



Fritters (eighteenth century)

## Soups

- LENTICCHE** 12.95  
fresh lentil soup with carrots, onions, celery, garlic, escarole and pasta with a touch of tomato.
- PASTA E FAGIOLI** 12.95  
Tuscan style soup. White beans, pasta, escarole, touch of tomato and parmesan cheese.
- ZUPPA MARE E MONTI** 13.95  
Mixed fish, radicchio, arugula, rice, clam broth and a touch of tomato.
- VEGETARIANA** 12.95  
Chopped fresh vegetables in a delicate broth with a touch of garlic, angel hair pasta, parmesan cheese and a touch of tomato.

## Carpaccio

- \*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.

## Salads

- INSALATA ALLA TOMBOLA** 16.95  
Arugula, fresh hearts of artichokes, parmesan cheese in a raspberry vinaigrette.
- INSALATA CAPRINO** 17.95  
Roasted peppers, endive, romaine lettuce, diced fresh tomatoes topped with provolone cheese in a gorgonzola dressing.
- INSALATA DELLA CASA** 15.95  
Chopped broccoli, mushrooms, romaine, radicchio in a diced tomato dressing.
- \*INSALATA CAESAR** 15.95  
Traditional Caesar salad, topped with croutons and parmigiano.
- Add Chicken \$6.95 Add Baby Shrimp \$8.95
- \*INSALATA PESCATORA** 20.95  
Shrimp, mussels, clams, calamari on a bed of romaine, red onions and roasted peppers in a lemon dressing.
- INSALATA MEDITERRANEA** 20.95  
Romaine lettuce with sliced onions marinated pieces of salmon, black olives feta cheese in tomato dressing.
- INSALATA PARMIGIANA** 18.95  
Marinated portobello mushrooms, shaved parmesan cheese, arugula in tomato dressing.
- INSALATA TRICOLORE** 16.95  
Arugula, endive and radicchio in tomato vinaigrette dressing.
- MISTICANZA SALAD** 16.95  
Mixed greens, cherry tomato, walnuts, goat cheese in honey vinaigrette dressing.

PLEASE REFRAIN FROM SMOKING CIGARS

## Bella Luna Specialties

- BURRATA** 25.95  
Creamy mozzarella di Búfala, arugula, prosciutto fresh tomato, sundried tomatoes, Kalamata olives, basil and glazed balsamic.
- GRILLED OCTOPUS** 25.95  
Roasted Octopus served with mixed greens, chick peas, tomato dressing.
- \*CARPACCIO TRE GUSTI** 25.95  
Thin slices of cured salmon, octopus and tuna. Served with infused lemon and tarragon dressing.
- ANTIPASTO MISTO** 25.95  
Prosciutto di Parma, salami, parmesan, provolone cheese, roasted peppers and Kalamata olives.

## Risotto

- RISOTTO TRE FUNGHI** 31.95  
Risotto tossed with three types of mushrooms and parmesan cheese in a white wine sauce.
- RISOTTO ALLO CHAMPAGNE** 31.95  
Risotto tossed with shrimp, goat cheese in a delicate champagne sauce.
- RISOTTO AI FRUTTI DI MARE** 31.95  
Risotto tossed with salmon, snapper, tuna, clams, mussels, scallops and shrimp in a marechiara sauce.
- RISOTTO DOLCE VITA** 31.95  
Risotto tossed with baby shrimp, spinach, goat cheese and touch of cream.



Pulcinella distributing pasta.

## Pasta

- CAPELLINI POMODORO** 20.95  
Angel hair, fresh tomato, basil, garlic and oil.
- LINGUINI CARBONARA** 22.95  
Linguini in a cream sauce with pancetta and shallots.
- TORTELLINI LUNA ROSA** 22.95  
Tortellini filled with veal, tossed with peas in our cream sauce with a touch of tomato.
- CAPELLINI PRIMAVERA** 22.95  
Angel hair tossed with broccoli, mushrooms, zucchini, spinach and green peas with fresh tomato sauce.
- LINGUINI AMATRICIANA** 22.95  
Linguini with pancetta, red onions and tomato sauce.
- RIGATONI DIVINO** 22.95  
Tube shaped pasta, tomato and aged ricotta cheese sprinkled.
- SPAGHETTI PUTTANESCA** 22.95  
Spaghetti in a savory sauce with kalamata olives, capers, red onions and fresh tomato.
- LINGUINE VONGOLE** 26.95  
Linguine tossed with fresh clams in a tomato or white clam sauce.
- AGNOLOTTI BELLA LUNA** 22.95  
Homemade round agnolotti, stuffed with spinach and ricotta cheese in a pink cream sauce.
- FETTUCCINE ALFREDO** 22.95  
Fettuccine in a classic Alfredo cream sauce and parmesan cheese.
- LINGUINE FRUTTI DI MARE** 29.95  
Linguine tossed with clams, mussels, scallops and shrimp in our marinara sauce.
- SPAGHETTI BOLOGNESE** 22.95  
Spaghetti in our classic Homemade meat sauce.
- PENNETTE PAPER MOON** 22.95  
Pennette with garlic, olive oil, spinach, sundried tomatoes, pinenuts and a touch of tomato.
- LINGUINE TRE FUNGHI** 22.95  
Linguine tossed with three types of mushrooms, homemade mozzarella and sundried tomatoes in garlic and oil.
- FUSILLI AL TELEFONO** 22.95  
Spring shaped pasta, tomato, basil, pieces of mozzarella and sprinkled pecorino cheese.
- LASAGNA** 24.95  
Beef lasagna with mozzarella and pomodoro sauce.

**Add Chicken \$6.95 Add Baby Shrimp \$8.95**  
\*\$2.00 fee will apply for half orders of pastas dishes and also for splitting any dish!

## Pizza

From Our Wood Burning Oven

<b>PIZZA MARGHERITA</b> Mozzarella cheese, tomato sauce and basil.	20.95
<b>FOCACCIA ALLA ROMANA</b> Plain focaccia topped with prosciutto, arugula and fresh tomato dressing.	21.95
<b>PIZZA AL PESTO</b> Sliced chicken and mozzarella cheese with a delicate pesto sauce.	21.95
<b>PIZZA VEGETARIANA</b> Artichokes, broccoli, spinach, mushrooms, light tomato sauce and mozzarella cheese.	21.95
<b>PIZZA PARADISO</b> Shrimp, mozzarella cheese and radicchio.	25.95
<b>PIZZA FOCACCIA</b> Plain focaccia brushed with olive oil and basil, Topped with our chopped tomato dressing and arugula.	17.95



The cheese-seller, (1634)



Fish-seller and fishermen, (eighteenth century)

## Fish & Seafood

<b>DENTICE CARUSO</b> Fresh filet of snapper sautéed with clams, baby shrimp, mussels in marechiaro sauce.	36.95
<b>SALMONE PICCATA</b> Fresh filet of salmon, roasted peppers, capers, sautéed in a lemon sauce.	33.95
<b>DENTICE FRANCESE</b> Fresh filet of snapper eggwash. sautéed in a lemon butter white wine sauce.	36.95
<b>SCAMPI BELLA RIVIERA</b> Jumbo Shrimp sautéed with portabello and wild mushrooms with garlic and oil.	43.95
<b>SALMONE MARIE ROSA</b> Fresh filet of salmon in a brandy lobster cream sauce topped with baby shrimp.	33.95
<b>TILAPIA LIVORNESE</b> Fresh filet of tilapia sautéed with kalamata olives, onions, capers and a touch of tomato.	28.95

Your meal is prepared to order, using only the finest ingredients.

**PLEASE REFRAIN FROM SMOKING CIGARS**

## Meats

- |   |              |
|---|--------------|
| <b>SAUSAGE RUSTICHE</b>   | <b>25.95</b> |
| Homemade Italian sausage lightly spiced, served with sautéed vegetables, garlic and oil.          |              |
| <b>SCALOPPINE BELLA LUNA</b>  | <b>29.95</b> |
| Veal scaloppine sautéed with artichokes, mushrooms in a light lemon sauce.                        |              |
| <b>SCALOPPINE ROMANA</b>  | <b>29.95</b> |
| Veal scaloppine, roasted peppers, capers, kalamata olives in a fresh tomato sauce.                |              |
| <b>SCALOPPINE PORTABELLO</b>  | <b>29.95</b> |
| Veal scaloppine sautéed with portabello mushrooms in a marsala wine sauce and demiglace.          |              |
| <b>SCALOPPINE MELANZANE</b>   | <b>29.95</b> |
| Veal scaloppine topped with eggplant, tomato sauce and melted mozzarella.                         |              |
| <b>LOMBATA TRASTEVERE</b>   | <b>38.95</b> |
| Pounded veal chop, lightly breaded topped with three color salad in our diced tomato dressing.    |              |
| <b>BISTECCA GRIGLIA</b>   | <b>43.95</b> |
| Grilled sirloin topped with portabello mushrooms, artichoke, endive, garlic and oil.              |              |
| <b>NODINO GRIGLIA</b>   | <b>46.95</b> |
| Grilled veal chop topped with sautéed portabello mushrooms, artichokes, endive in garlic and oil. |              |



The Kitchen, (1536)

## Sides

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|--------------------------------|--------------|
| <b>MIXED VEGETABLES</b>        | <b>8.50</b>  |
| <b>CHOPPED TOMATO DRESSING</b> | <b>4.95</b>  |
| <b>BRUSCHETTA</b>              | <b>11.95</b> |



The man of Artimino, (1610)

## Chicken

- |  |              |
|--|--------------|
| <b>POLLO FANTASIA</b>  | <b>25.95</b> |
| Chicken breast, filled with hearts of artichokes, mozzarella cheese in a lemon sauce.                                    |              |
| <b>POLLO GIARDINETTO</b>   | <b>25.95</b> |
| Grilled Chicken breast, topped with three color salad in tomato dressing.  |              |
| <b>POLLO CIPRIANI</b>  | <b>25.95</b> |
| Chicken breast, stuffed with mascarpone cheese and spinach. Topped with mozzarella in a champagne cream sauce.           |              |
| <b>POLLO BELLA LUNA</b>  | <b>25.95</b> |
| Chicken breast, sautéed with roasted peppers, fresh tomatoes and kalamata olives.  |              |
| <b>POLLO SCARPARELLO</b>   | <b>25.95</b> |
| Roasted pieces of chicken, Italian sausage, mushrooms, olives, green peperoncini, in demiglace and touch of lemon sauce. |              |
| <b>POLLO PARMIGIANA</b>  | <b>28.95</b> |
| Chicken breast, lightly breaded, tomato sauce and melted mozzarella cheese.  |              |

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

THERE WILL BE A PRICE ADJUSTMENT ON SPECIAL ORDERS REQUESTED BY THE CUSTOMER  
A \$2.00 charge will be added to split plates

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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*bella* ● *luna*