

### Appetizers

- SPIEDINO CAROZZA** 19.50  
Tuscan bread sautéed golden brown with melted mozzarella in a porcini mushroom caper sauce.
- FRESH STUFFED ARTICHOKE** 25.95  
(When in Season - Please allow time.)  
Whole artichoke stuffed with seasoned bread crumbs, garlic, oil and pecorino cheese.
- MELANZANE SICILIANA** 20.95  
Baked eggplant, topped with tomato and mozzarella cheese.
- CALAMARI FRITTI E ZUCCHINI** 21.95  
Calamari and zucchini fried golden brown served with our marinara sauce.
- MOZZARELLA CAPRESE** 21.95  
Fresh homemade mozzarella with sliced tomato and basil.
- COZZE POSILLIPO** 21.95  
Fresh steamed mussels, cooked in a delicate tomato sauce with a touch of wine and garlic.
- MOZZARELLA FRITTA** 21.95  
Homemade mozzarella, lightly breaded served with our marinara sauce.
- CARCIOFA ALLA GIUDEA** 25.95  
Portobello mushrooms and hearts of artichokes sautéed in garlic and oil with herbs, over a bed of sautéed mixed greens.

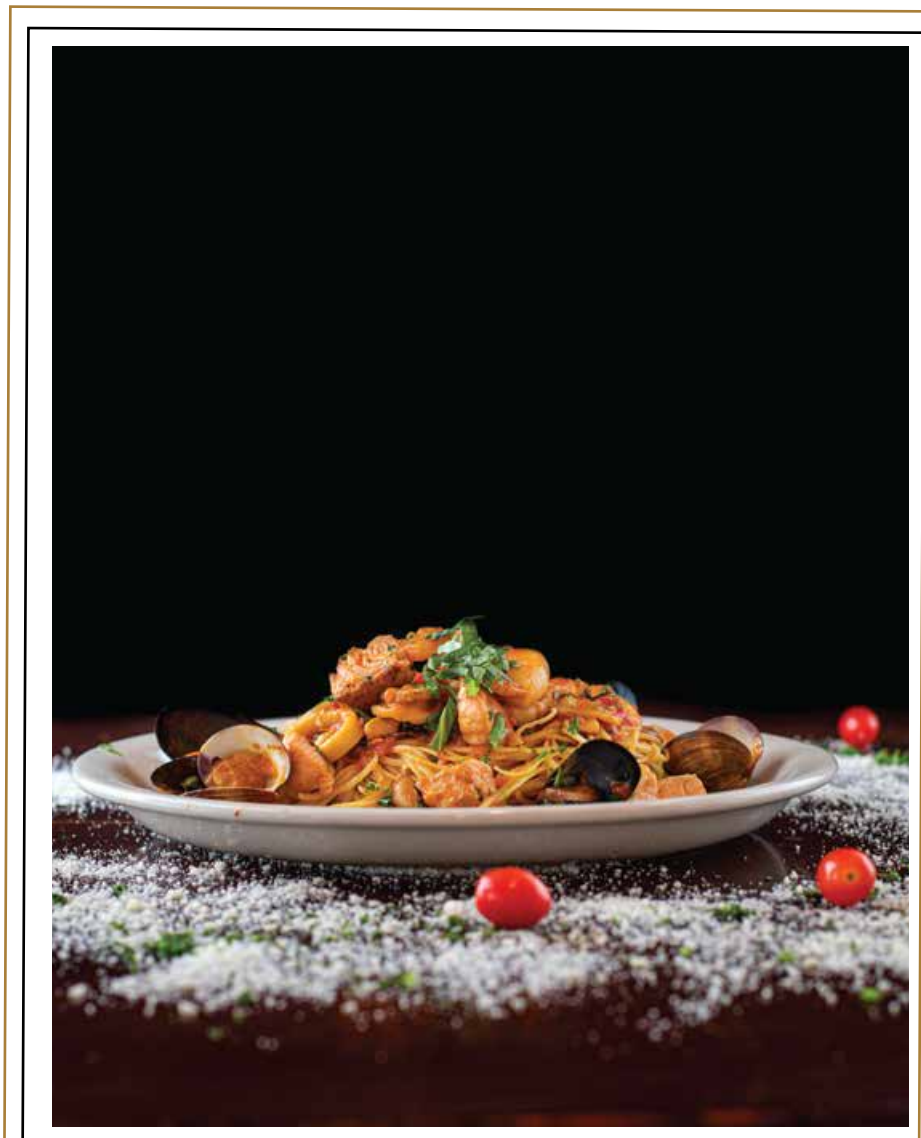


### Carpaccio

- \*CARPACCIO AL SALMONE** 25.95  
Thin slices of cured fresh salmon, served with arugula, shaved parmesan cheese, portobello mushrooms and capers drizzled in tomato dressing.
- \*CARPACCIO DI MANZO** 25.95  
Thin slices of cured beef, arugula, hearts of artichoke served with arugula, shaved parmesan cheese in tomato dressing.

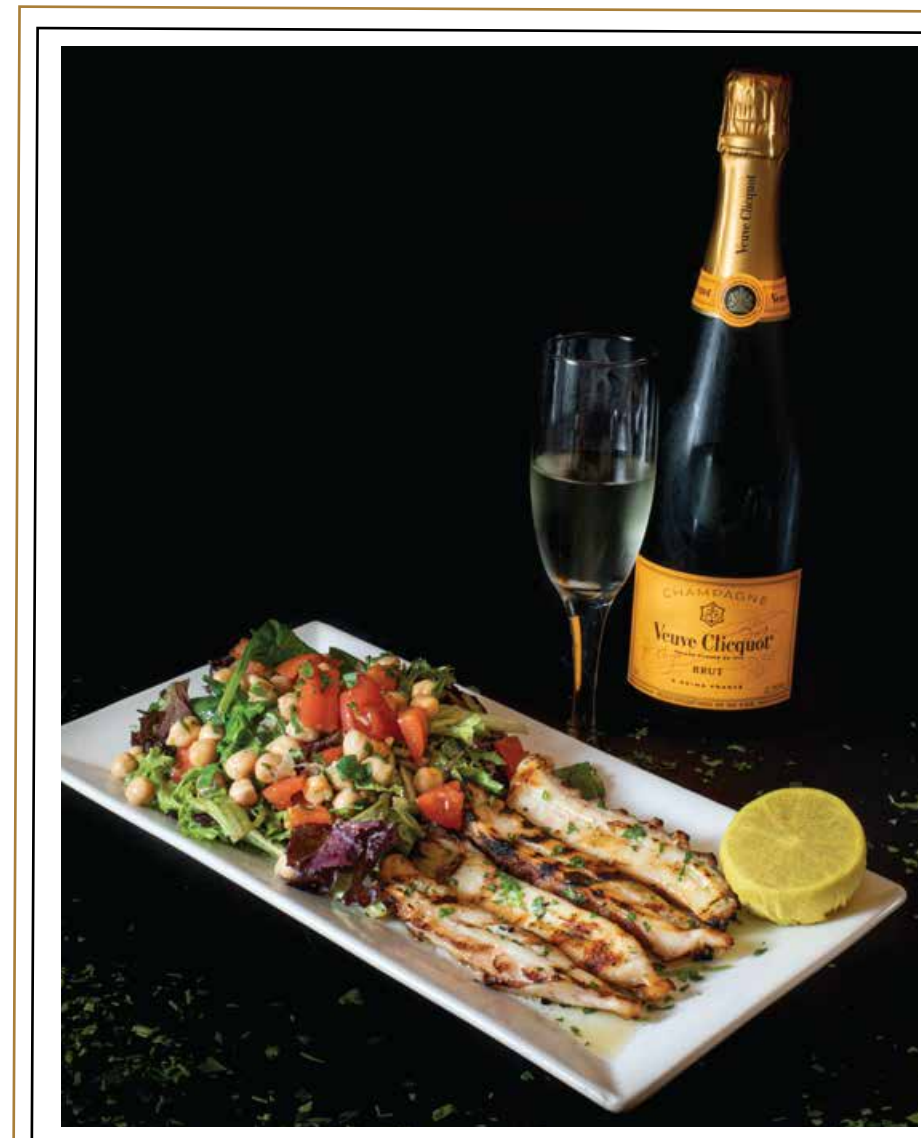
### Risotto

- RISOTTO TRE FUNGHI** 33.95  
Risotto tossed with three types of mushrooms and parmesan cheese in a white wine sauce.
- RISOTTO ALLO CHAMPAGNE** 33.95  
Risotto tossed with shrimp, goat cheese in a delicate champagne sauce.
- RISOTTO AI FRUTTI DI MARE** 33.95  
Risotto tossed with salmon, snapper, tuna, clams, mussels, scallops and shrimp in a marechiara sauce.
- RISOTTO DOLCE VITA** 33.95  
Risotto tossed with baby shrimp, spinach, goat cheese and touch of cream.



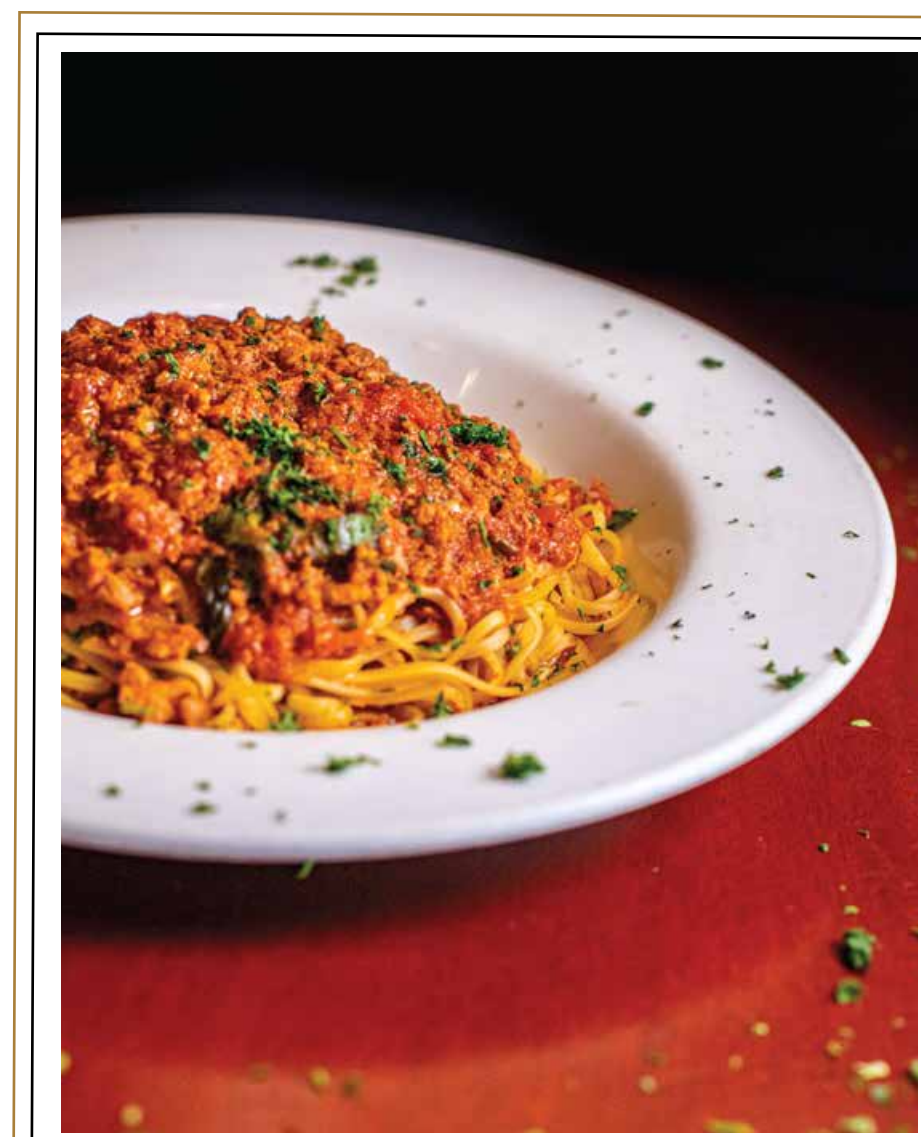
### Soups

- LENTICCHE** 14.95  
fresh lentil soup with carrots, onions, celery, garlic, escarole and pasta with a touch of tomato.
- PASTA E FAGIOLI** 14.95  
Tuscan style soup. White beans, pasta, escarole, touch of tomato and parmesan cheese.
- ZUPPA MARE E MONTI** 15.95  
Mixed fish, radicchio, arugula, rice, clam broth and a touch of tomato.
- VEGETARIANA** 14.95  
Chopped fresh vegetables in a delicate broth with a touch of garlic, angel hair pasta, parmesan cheese and a touch of tomato.



### Pasta

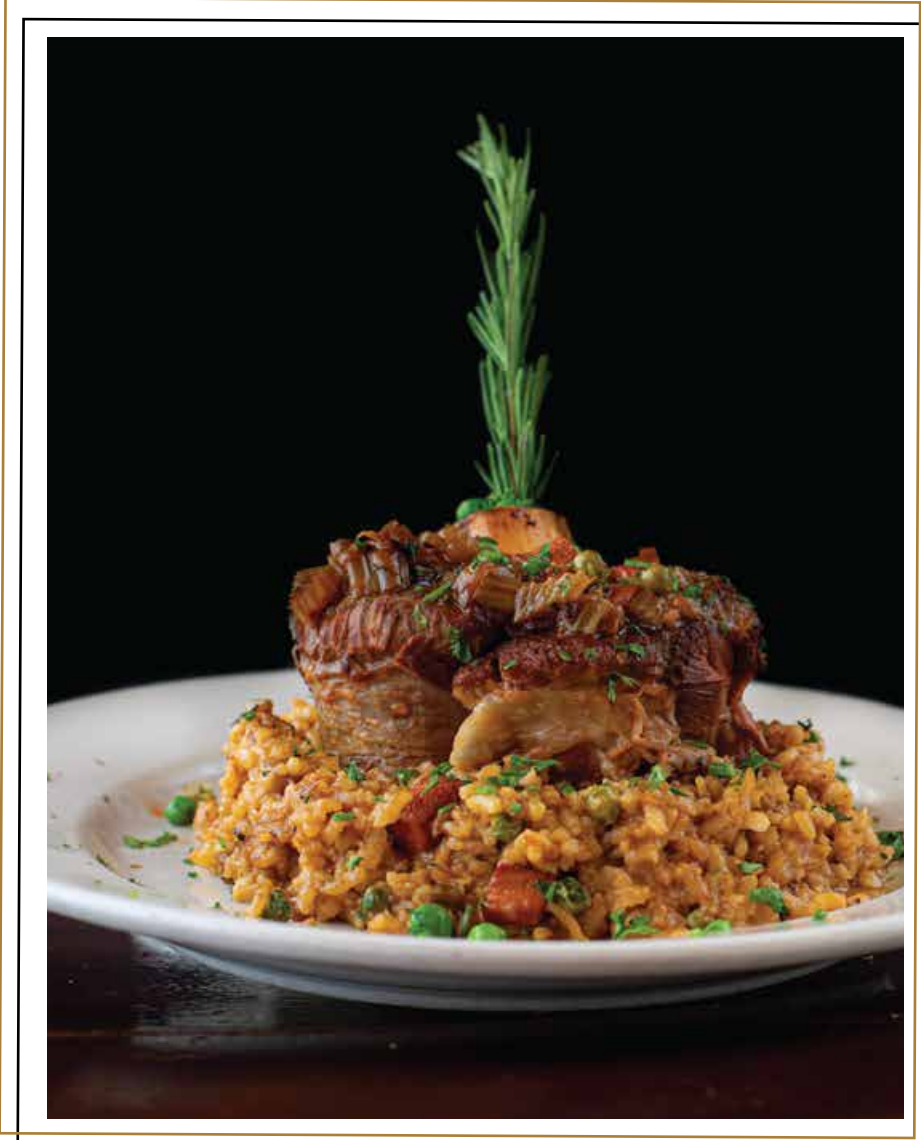
- CAPELLINI POMODORO** 22.95  
Angel hair, fresh tomato, basil, garlic and oil.
- LINGUINI CARBONARA** 24.95  
Linguini in a cream sauce with pancetta and shallots.
- TORTELLINI LUNA ROSA** 24.95  
Tortellini filled with veal, tossed with peas in our cream sauce with a touch of tomato.
- CAPELLINI PRIMAVERA** 24.95  
Angel hair tossed with broccoli, mushrooms, zucchini, spinach and green peas with fresh tomato sauce.
- LINGUINI AMATRICIANA** 24.95  
Linguini with pancetta, red onions and tomato sauce.
- RIGATONI DIVINO** 24.95  
Tube shaped pasta, tomato and aged ricotta cheese sprinkled.
- SPAGHETTI PUTTANESCA** 24.95  
Spaghetti in a savory sauce with kalamata olives, capers, red onions and fresh tomato.
- LINGUINE VONGOLE** 28.95  
Linguine tossed with fresh clams in a tomato or white clam sauce.
- AGNOLOTTI BELLA LUNA** 24.95  
Homemade round agnolotti, stuffed with spinach and ricotta cheese in a pink cream sauce.
- FETTUCCHINE ALFREDO** 24.95  
Fettuccine in a classic Alfredo cream sauce and parmesan cheese.
- LINGUINE FRUTTI DI MARE** 31.95  
Linguine tossed with clams, mussels, scallops and shrimp in our marinara sauce.
- SPAGHETTI BOLOGNESE** 24.95  
Spaghetti in our classic Homemade meat sauce.
- PENNETTE PAPER MOON** 24.95  
Pennette with garlic, olive oil, spinach, sundried tomatoes, pinenuts and a touch of tomato.
- LINGUINE TRE FUNGHI** 24.95  
Linguine tossed with three types of mushrooms, homemade mozzarella and sundried tomatoes in garlic and oil.
- FUSILLI AL TELEFONO** 24.95  
Spring shaped pasta, tomato, basil, pieces of mozzarella and sprinkled pecorino cheese.
- LASAGNA** 26.95  
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 pasta dishes and also for splitting any dish!

### Bella Luna Specialties

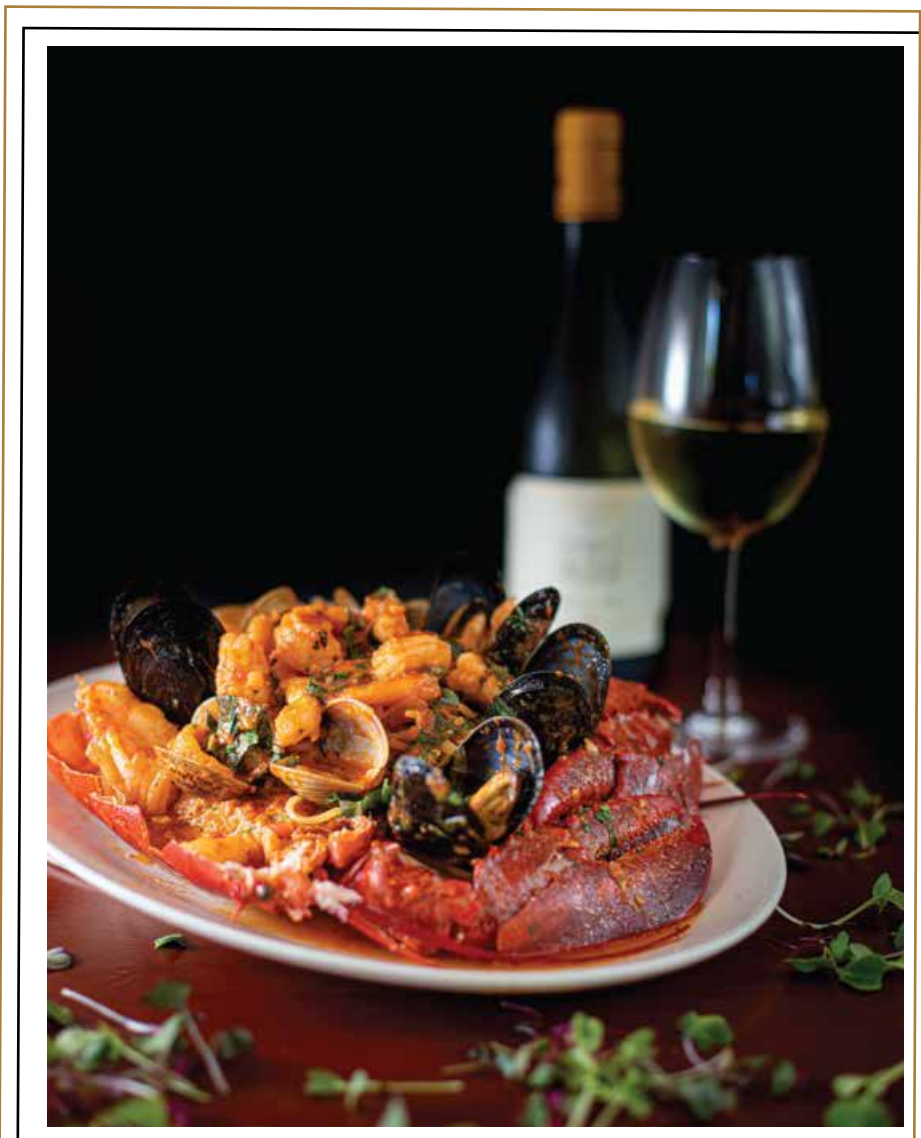
- BURRATA** 27.95  
Creamy mozzarella di Bufala, arugula, prosciutto fresh tomato, sundried tomatoes, Kalamata olives, basil and glazed balsamic.
- GRILLED OCTOPUS** 27.95  
Roasted Octopus served with mixed greens, chick peas, tomato dressing.
- \*CARPACCIO TRE GUSTI** 27.95  
Thin slices of cured salmon, octopus and tuna. Served with infused lemon and tarragon dressing.
- ANTIPASTO MISTO** 27.95  
Prosciutto di Parma, salami, parmesan, provolone cheese, roasted peppers and Kalamata olives.



### Pizza

From Our Wood Burning Oven

- PIZZA MARGHERITA** 22.95  
Mozzarella cheese, tomato sauce and basil.
- FOCACCIA ALLA ROMANA** 23.95  
Plain focaccia topped with prosciutto, arugula and fresh tomato dressing.
- PIZZA AL PESTO** 23.95  
Sliced chicken and mozzarella cheese with a delicate pesto sauce.
- PIZZA VEGETARIANA** 23.95  
Artichokes, broccoli, spinach, mushrooms, light tomato sauce and mozzarella cheese.
- PIZZA PARADISO** 27.95  
Shrimp, mozzarella cheese and radicchio.
- PIZZA FOCACCIA** 19.95  
Plain focaccia brushed with olive oil and basil. Topped with our chopped tomato dressing and arugula.



### Fish & Seafood

- DENTICE CARUSO** 38.95  
Fresh filet of snapper sautéed with clams, baby shrimp, mussels in marechiara sauce.
- SALMONE PICCATA** 35.95  
Fresh filet of salmon, roasted peppers, capers, sautéed in a lemon sauce.
- DENTICE FRANCESE** 38.95  
Fresh filet of snapper eggwash, sautéed in a lemon butter white wine sauce.
- SCAMPI BELLA RIVIERA** 45.95  
Jumbo Shrimp sautéed with portabello and wild mushrooms with garlic and oil.
- SALMONE MARIE ROSA** 35.95  
Fresh filet of salmon in a brandy lobster cream sauce topped with baby shrimp.
- TILAPIA LIVORNESE** 30.95  
Fresh filet of tilapia sautéed with kalamata olives, onions, capers and a touch of tomato.

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

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

PLEASE REFRAIN FROM SMOKING CIGARS



### Chicken

- POLLO FANTASIA** 27.95  
Chicken breast, filled with hearts of artichokes, mozzarella cheese in a lemon sauce.
- POLLO GIARDINETTO** 27.95  
Grilled Chicken breast, topped with three color salad in tomato dressing.
- POLLO CIPRIANI** 27.95  
Chicken breast, stuffed with mascarpone cheese and spinach. Topped with mozzarella in a champagne cream sauce.
- POLLO BELLA LUNA** 27.95  
Chicken breast, sautéed with roasted peppers, fresh tomatoes and kalamata olives.
- POLLO SCARPARELLO** 27.95  
Roasted pieces of chicken, Italian sausage, mushrooms, olives, green peperoncini, in demiglace and touch of lemon sauce.
- POLLO PARMIGIANA** 30.95  
Chicken breast, lightly breaded, tomato sauce and melted mozzarella cheese.

### Meats

- SAUSAGE RUSTICHE** 27.95  
Homemade Italian sausage lightly spiced, served with sautéed vegetables, garlic and oil.
- SCALOPPINE BELLA LUNA** 31.95  
Veal scaloppine sautéed with artichokes, mushrooms in a light lemon sauce.
- SCALOPPINE ROMANA** 31.95  
Veal scaloppine, roasted peppers, capers, kalamata olives in a fresh tomato sauce.
- SCALOPPINE PORTABELLO** 31.95  
Veal scaloppine sautéed with portabello mushrooms in a marsala wine sauce and demiglace.
- SCALOPPINE MELANZANE** 31.95  
Veal scaloppine topped with eggplant, tomato sauce and melted mozzarella.
- LOMBATA TRASTEVERE** 40.95  
Pounded veal chop, lightly breaded topped with three color salad in our diced tomato dressing.
- BISTECCA GRIGLIA** 45.95  
Grilled sirloin topped with portabello mushrooms, artichoke, endive, garlic and oil.
- NODINO GRIGLIA** 48.95  
Grilled veal chop topped with sautéed portabello mushrooms, artichokes, endive in garlic and oil.

### Sides

- MIXED VEGETABLES** 9.50
- CHOPPED TOMATO DRESSING** 5.95
- BRUSCHETTA** 12.95

# Happy Hour Menu

FROM 4:00 PM - 6:00 PM  
(BAR ONLY)

**\$11.50 WELL MARTINI'S**

**\$11.50 FEATURED COCKTAILS**

**SMIRNOFF PASSION FRUIT MARTINI**  
Smirnoff Vodka Insusion Passion Fruit, triple sec and sour mix

**CUCUMBER MARTINI**

Hanson Cucumber of Sonoma Organic Vodka with Lemon Juice

**HOT GINGER**

Hanson Habanero Organic Vodka with Pineapple Ginger

**\$7.50 BEER**

**\$10.50 HOUSE WINE**

Pinot Grigio, Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon, Chianti, Sauvignon Blanc.

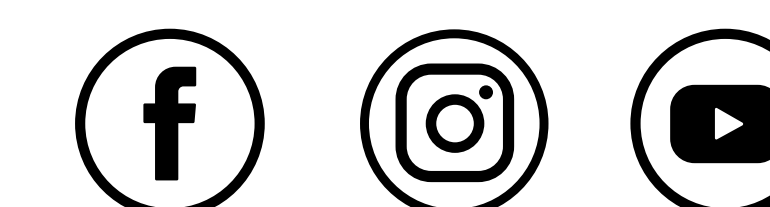
**\$10.95 WELL LIQOUR**

Vodka, Tequila, Rum Scotch, Gin

**BAR BITES \***

- Spiedino Carozza \$12.50
- Fried Calamari & Zucchini \$12.50
- Mozarella Caprese \$12.50
- Two (2) Meatballs with Pomodoro Sauce and Fresh Ricotta \$12.50
- Chicken Tre Colore Salad \$12.50
- Cozze Posillipo \$12.50
- Chicken Parmigiana \$12.50
- Chicken Scarpriello \$12.50
- Spaghetti Bolognese \$12.50
- Margherita Pizza \$12.50
- Eggplant Parmigiana \$12.50
- Pepperoni Pizza \$12.50
- Agnolotti Bella Luna \$12.50

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\*MUST PURCHASE ALCOHOLIC BEVERAGE TO RECIEVE HAPPY HOUR FOOD MENU PRICES\*  
NO SUBSTITUTIONS ON HAPPY HOUR FOOD MENU

