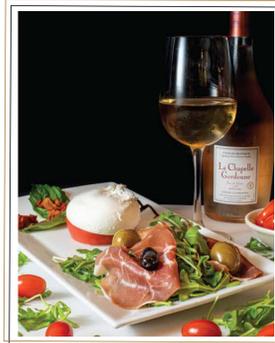


Appetizers

- SPIEDINO CAROZZA** 19.50
Tuscan bread sauteed 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 sauteed in garlic and oil with herbs, over a bed of sauteed 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.

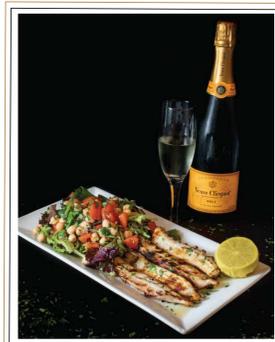
Risotto

- 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.



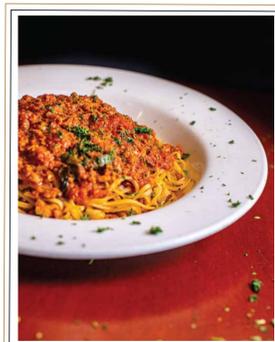
Soups

- 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

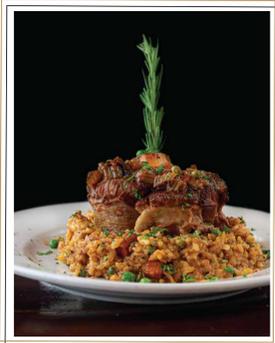
- CAPELLINI POMODORO** 22.95
Angel hair, fresh tomato, basil, garlic and oil.
- LINGUINI CARBONARA** 24.95
Linguini in a cream sauce with pancetta and shallots.
- TORTELLINI LUNA ROSA** 24.95
Tortellini filled with veal, tossed with peas in our cream sauce with a touch of tomato.
- CAPELLINI PRIMAVERA** 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

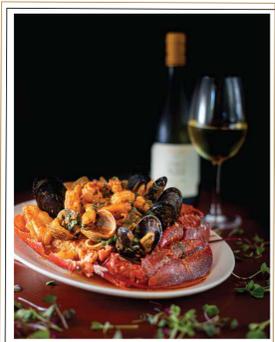
- BURRATA** 27.95
Creamy mozzarella di Bufala, arugula, prosciutto fresh tomato, sundried tomatoes, Kalamata olives, basil and glazed balsamic.
- GRILLED OCTOPUS** 27.95
Roasted Octopus served with mixed greens, chick peas, tomato dressing.
- *CARPACCIO TRE GUSTI** 27.95
Thin slices of cured salmon, 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 sauteed with clams, baby shrimp, mussels in marechiara sauce.
- SALMONE PICCATA** 35.95
Fresh filet of salmon, roasted peppers, capers, sauteed in a lemon sauce.
- DENTICE FRANCESE** 38.95
Fresh filet of snapper eggwash, sauteed in a lemon butter white wine sauce.
- SCAMPI BELLA RIVIERA** 45.95
Jumbo Shrimp sauteed 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 sauteed 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

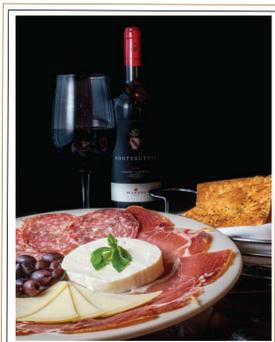
- POLLO FANTASIA** 27.95
Chicken breast, filled with hearts of artichokes, mozzarella cheese in a lemon sauce.
- POLLO GIARDINETTO** 27.95
Grilled Chicken breast, topped with three color salad in tomato dressing.
- POLLO CIPRIANI** 27.95
Chicken breast, stuffed with mascarpone cheese and spinach. Topped with mozzarella in a champagne cream sauce.
- POLLO BELLA LUNA** 27.95
Chicken breast, sauteed 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 sauteed vegetables, garlic and oil.
- SCALOPPINE BELLA LUNA** 31.95
Veal scaloppine sauteed 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 sauteed 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 sauteed portabello mushrooms, artichokes, endive in garlic and oil.

Sides

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



Salads

- INSALATA ALLA TOMBOLA** 18.95
Arugula, fresh hearts of artichokes, parmesan cheese in a raspberry vinaigrette.
- INSALATA CAPRINO** 19.95
Roasted peppers, endive, romaine lettuce, diced fresh tomatoes topped with provolone cheese in a gorgonzola dressing.
- INSALATA DELLA CASA** 17.95
Chopped broccoli, mushrooms, romaine, radicchio in a diced tomato dressing.
- *INSALATA CAESAR** 17.95
Traditional Caesar salad, topped with croutons and parmigiano.
- Add Chicken \$6.95 Add Baby Shrimp \$8.95**
- *INSALATA PESCATORA** 22.95
Shrimp, mussels, clams, calamari on a bed of romaine, red onions and roasted peppers in a lemon dressing.
- INSALATA MEDITERRANEA** 22.95
Romaine lettuce with sliced onions marinated pieces of salmon, black olives feta cheese in tomato dressing.
- INSALATA PARMIGIANA** 20.95
Marinated portobello mushrooms, shaved parmesan cheese, arugula in tomato dressing.
- INSALATA TRICOLORE** 18.95
Arugula, endive and radicchio in tomato vinaigrette dressing.
- MISTICANZA SALAD** 18.95
Mixed greens, cherry tomato, walnuts, goat cheese in honey vinaigrette dressing.

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

\$6.50 BEER

\$9.50 HOUSE WINE

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

\$9.95 WELL LIQOUR

Vodka, Tequila, Rum Scotch, Gin

BAR BITES *

- Spiedino Carozza \$11.50
- Fried Calamari & Zucchini \$11.50
- Mozarella Caprese \$11.50
- Two (2) Meatballs with Pomodoro Sauce and Fresh Ricotta \$11.50
- Chicken Tre Colore Salad \$11.50
- Cozze Posillipo \$11.50
- Chicken Parmigiana \$11.50
- Chicken Scarpriello \$11.50
- Spaghetti Bolognese \$11.50
- Margherita Pizza \$11.50
- Eggplant Parmigiana \$11.50
- Pepperoni Pizza \$11.50
- Agnolotti Bella Luna \$11.50

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