

## BELLA FLATBREADS

Sm \$10.99 Med \$15.99 Lg \$19.99

### MARGHERITA

Roma Tomato, Basil, Garlic, EVOO & Mozzarella

### BIANCO

Ricotta, Mozzarella, Parmesan, Garlic & EVOO

### PESTO

Basil Pesto, Mozzarella & Calamata Olives

### FRANCO

Sausage, Red Peppers, Green Peppers, Tomato Sauce & Mozzarella

### SPINACI

Spinach, Mushrooms, Artichokes, Tomato Sauce & Mozzarella

### GENOA

Pepperoni, Sausage, Tomato Sauce & Mozzarella

### MELANZANE

Roasted Eggplant, Red Peppers, Pine Nuts, Tomato Sauce & Mozzarella

### VONGOLE

Clams, Pancetta, Oregano, Garlic, EVOO & Fresh Mozzarella

### TREVINO

Spinach, Pancetta, Pine Nuts, Red Onion, Tomato Sauce & Mozzarella

### CORBETTO

Roasted Red Peppers, Mushrooms, Calamata Olives, Tomato Sauce & Mozzarella

### AMORE

Spinach, Tomato, Garlic, EVOO, Mozzarella & Feta Cheese

### PUTTANESCA

Anchovies, Capers, Red Peppers, Calamata Olives, Red Onion, Garlic, Tomato Sauce & Mozzarella

### MANZO

Sliced Steak, Caramelized Onions, Mozzarella & Gorgonzola Cheese

### MEDO

Chicken Breast, Basil Pesto, Red Onion, Black Olives, Feta & Mozzarella

### GAMBERI

Shrimp, Arugula, Garlic, EVOO, Fresh Mozzarella, Onion, & Red Peppers

### FRISCO

Broccoli Rabe, Sausage, Caciocavallo, Garlic & EVOO, Mozzarella, Chili

### BELLA

Artichoke Hearts, Broccoli, Tomato, Pesto, Mozzarella & Feta Cheese

## DRINKS

Coke, Diet Coke, Sprite, Pink Lemonade	\$2.50
Larry's Beans Coffee, Teatulia Tea	\$2.50
Shangri-La Iced Tea	\$2.50
100% Juice: Cranberry, Orange, Apple	\$2.50

Mountain Valley Spring Water (USA)  
Sparkling or Still: 1L \$7.00 333mL \$3.00

## BEER

LOCAL & IMPORTED \$4.50  
Carolina Pale Ale, Carolina Nut Brown Ale,  
Carolina India Pale Ale  
Amstel, Bass, Corona, Guinness,  
Heineken, Peroni, Stella Artois, Yuengling

DOMESTIC \$3.50  
Budweiser, Bud Light, Michelob Ultra,  
Miller Light, O'Douls,  
Gluten Free: New Planet, Bard's



## NEOPOLITAN PIZZA

Sm \$7.99 Med \$11.99 Lg \$14.99

### EXTRA TOPPINGS

Sm \$1.50 Med \$2.00 Lg \$2.50

### VEGGIES

Artichoke Hearts, Broccoli, Basil, Black or Green Olives, Calamata Olives, Roasted Eggplant, Green Peppers, Garlic, Mushrooms, Pesto, Pineapple, Portobello, Roma Tomato, Red Onions, Red Peppers, Spinach

### CHEESE

Asiago, Feta, Gorgonzola, Fresh Mozzarella, Mozzarella, Ricotta

### MEAT & FISH

Anchovies, Clams, Chicken Breast, Ham, Hamburger, Meatballs, Pancetta, Pepperoni, Sausage

# Viví, Ama, Mangia

### CALZONE

Pizza dough folded and filled with ricotta and mozzarella cheeses and your choice of 2 pizza toppings \$10.99

### STROMBOLI

Pizza dough filled with mozzarella cheese and your choice of 3 pizza toppings \$10.99

Please allow extra cooking time for Calzone & Stromboli

## DOLCE

### CANNOLI \$5.00

Crispy pastry shell filled with sweet ricotta cheese flavored with vanilla, cinnamon and chocolate chips

### TIRAMISU \$7.00

Ladyfingers soaked in espresso, layered between mascarpone cheese and dusted with cocoa

### CHOCOLATE AMORE \$7.00

A dense, flourless "cake" with a hint of raspberry

### KEY LIME PIE \$7.00

Not so Italiano but so delizioso

### CRÉME BRULEE NAPOLEON \$7.00

Layered with Phyllo dough

### CHEESECAKE \$7.00

A delicious creamy custard cake made with Ricotta cheese

### APPLE CROSTADA \$9.00

Warm green apples layered with cinnamon and brown sugar wrapped in a flaky pastry with honey vanilla gelato

### AFFOGATO \$7.00

Honey Vanilla gelato, espresso, cocoa, cinnamon crema

### GELATO & SORBETTO \$6.00

Assorted flavors

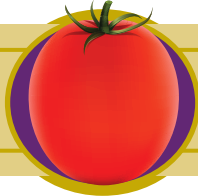


18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.  
\$3.00 CHARGE FOR SPLIT ENTREES

CORKAGE FEE \$15.00 PER 750ML. WE GLADLY WAIVE ONE CORKAGE FOR EACH BOTTLE PURCHASED FROM OUR WINE LIST.

# Bella Monica

Cucina



Vino

EST. 2000

## ANTIPASTI

### ANTIPASTO GRAN PIATTO \$12.99

Sopressata, caciocavallo, olives, herbed mushrooms, roasted peppers and tapenade & pesto crostini

### GARLIC SOUP \$6.99

With thyme & spicy croutons

### BELLA BEAN SOUP \$6.99

Cannellini beans, carrots, celery, onions, fresh chicken stock, tomatoes, pancetta, parmesan reggiano crostini

### WEDDING SOUP \$6.99

Fresh chicken stock, meatballs, spinach, eggdrops and orzo

### FRESH MOZZARELLA CAPRESE \$9.99

Tomatoes, basil and EVOO  
Domestic Grande or Imported Bufala

### ROASTED GARLIC BREAD & GRAVY \$3.99

With cheese \$4.99

### BRUSSELS SPROUTS \$9.99

Pancetta, balsamic brown butter

### ROASTED MUSHROOMS \$11.99

Local shiitakes, oyster, cremini, organic egg, garlic herb butter, pecorino romano

### POLENTA \$7.99

Anson Mills baked polenta, roasted red peppers, balsamic syrup

### SHRIMP NAPOLI \$12.99

Jumbo shrimp baked with asiago sherry breadcrumbs

### TUNA PEPPERS \$7.99

Artichokes, red peppers, calamata olives and basil in sweet & spicy peppers

### CRAB FLATBREAD \$14.99

Domestic crab meat, pesto, artichokes, calamata olives, red peppers

### SPIEDINO \$9.99

Marinated chicken breast, mission fig compote and Laurel Chenel goat cheese

### SLIDERS \$9.99

Veal, caramelized onion and fontina cheese

## INSALATE

### HOUSE SALAD \$6.99

Mixed greens, tomato, red onion, balsamic vinaigrette

### CAESAR SALAD \$7.99

White anchovies upon request

### SPINACH SALAD \$8.99

Mushrooms, cranberries, red onion, pancetta and hazelnut vinaigrette

### CHOPPED SALAD \$8.99

Chopped greens, tomato, mushrooms, onions, carrots, cannellini beans, parmesan cheese, balsamic vinaigrette

### ARUGULA SALAD \$10.99

Peppery arugula with sundried tomato, red onion, pine nuts, parmesan reggiano and lemon basil vinaigrette

### PEAR & GORGONZOLA SALAD \$9.99

Mixed greens, gorgonzola cheese, walnuts, red onion, pear thyme dressing

### BEET & GOAT CHEESE SALAD \$9.99

Roasted beets, arugula, goat cheese, pistachio vinaigrette

### ROASTED SQUASH & ESCAROLE SALAD \$10.99

Pomegranate, pumpkin seeds, brown butter vinaigrette

Add chicken or shrimp \$3.99

Add tuna salad \$3.99

Add portobello mushroom \$2.99

Add Wild Alaskan salmon \$9.99

## BRUSCHETTE

\*MIX & MATCH\* \$2.50 each

Spicy caponata with goat cheese

Sun-dried tomato, walnut & arugula

Tuscan style chicken liver pate with onion port jam

Fava beans & pecorino toscana fresco with lemon, sage & EVOO

Blue crab with tomatoes, garlic and chilis

### POMODORO \$6.99

Toasted country bread with fresh tomato, basil, garlic and olive oil

### PO \$6.99

Cannellini beans, rosemary, red onion, roasted garlic, parmesan reggiano, toasted country bread

## FAVORITES FROM NANA'S CUCINA

Served with a House or Caesar Salad



### MACCHERONI

DRY: Spaghetti, whole wheat penne, fusilli, cavatelli, gnocchi, cheese stuffed rigatoni

FRESH: Fusilli Avellino (add \$2.00)

MEATBALLS & 'GRAVY' \$15.99

SAUSAGE & 'GRAVY' \$15.99

GARLIC & EVOO \$12.99

BASIL PESTO SAUCE \$15.99

VEAL BOLOGNESE \$18.99

Braised in Chianti & tomatoes, parmesan reggiano

### dal FORNO

#### BAKED ZITI \$13.99

Ricotta & mozzarella cheeses, tomato sauce

#### SPINACH STUFFED SHELLS \$13.99

Pasta shells with ricotta and spinach, topped with melted mozzarella, tomato sauce

#### MANICOTTI \$13.99

Pasta tubes, ricotta cheese, topped with melted mozzarella, tomato sauce

#### CANNELLONI \$15.99

Pasta tubes, ricotta cheese, local beef, mozzarella, tomato sauce

#### PORTOBELLO & SUN-DRIED TOMATO LASAGNE \$16.99

Spinach & egg pasta, fresh mozzarella, white wine cream sauce

#### MEAT LASAGNE \$16.99

8 layers of pasta, local beef, ricotta, parmesan, and mozzarella cheeses

#### PARMIGIANA

Nana's gravy, mozzarella, served over spaghetti

ROASTED EGGPLANT \$15.99

CHICKEN \$16.99

VEAL CHOP, bone-in \$39.99

#### WHOLE WHEAT PENNE \$17.99

Tossed with chicken, arugula, portobellos, roasted tomatoes, garlic & olive oil, and topped with parmesan reggiano and pine nuts

#### CHICKEN BALSAMIC \$16.99

Chicken breast, spinach, roasted tomatoes, honey balsamic sauce

#### "PORCHETTA" PORK TENDERLOIN \$19.99

Local pork, roasted root vegetables, cipollini, cherry pancetta vinaigrette

#### 14oz. VEAL MILANESE "INVERNO" \$39.99

Bone-in rib chop, pan fried, butternut squash, mushrooms, pomegranate, arugula, parmesan reggiano, spaghetti with garlic and EVOO

## PESCI

#### SCAMPI \$18.99

Wild domestic shrimp, tomato, garlic, EVOO, spaghetti

#### MUSSELS \$16.99

Oven roasted with mushroom leek crema

#### WILD COPPER RIVER SALMON \$24.99

Roasted cherry tomatoes, artichokes, spinach orzo, caper burro

## CONTORNI

Spinach, garlic, EVOO \$6.99

Broccoli or Broccoli Rabe, garlic, EVOO \$6.99

Kale with tomato anchovy sauce \$8.99

Mom's meatballs & gravy, local beef \$4.99

Sausage & gravy \$4.99

WE PROUDLY SUPPORT OUR LOCAL FARMERS, ALL-NATURAL FOODS, & ECO-FRIENDLY PACKAGING.

Chef de Cuisine: Matt Pease