

# Bella Rossa



## ZUPPA

**Roasted Tomato with Caramelized Onions & Basil** Cup 6 Bowl 10  
Parmesan crisp.

**Soup du Jour**  
Priced Accordingly  
Chef's changing seasonal soups.

*Please no smoking in hotel.  
20% Gratuity added for 6 people or more. Split charge \$6<sup>00</sup>.*

*Executive Chef Eddie Smaron*

## INSALATA

**Panzanella Caesar Salad** 15  
Romaine, radicchio, tomato, cucumber, green pepper, grilled croutons, roasted garlic Caesar dressing, shaved Parmigiano.

**Heirloom Tomato-Feta Salad with Fregola Sarda** 16  
Kalamata olives, cucumber, baby spinach, red onions, Italian parsley, Chianti vinaigrette.

**Roasted Beet & Strawberry Salad** 15  
Arugula, crumbled goat cheese, toasted almonds, orange basil citronette.

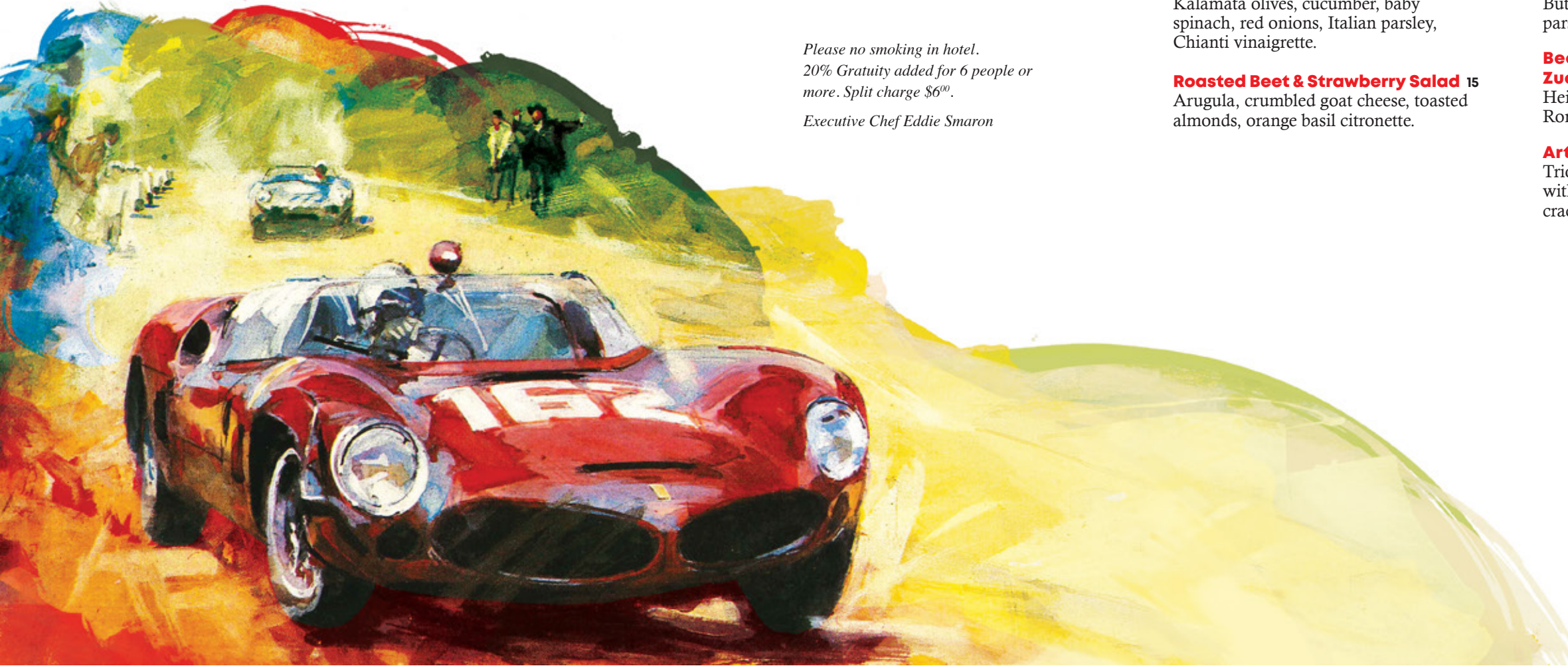
## ANTIPASTI

**Shrimp Tomato & Feta Bruschetta with Avacodo Lime Crème** 16  
Olive oil, garlic, herb mix, grilled baguette.

**Beer Clams over Toasted Cappellini** 17  
Butter, shallots, roasted garlic, Italian parsley, parmesan, grilled garlic crouton.

**Beef & Tomato Carpaccio with Zucchini-Mint Salsa** 17  
Heirloom tomatoes, shaved pecorino Romano, grissini.

**Artisan Cheese Board** 17  
Trio of Chef-chosen cheese served with appropriate garnish and assorted cracker basket.







## SANDWICHES & PANINIS

All sandwiches served with zucchini pickles and a choice of parmesan fries, pasta in red sauce or Tuscan slaw. Substitute a side salad for 3.00.

**Halloumi Burger with Sweet Chili Yogurt Sauce** 15  
Zucchini, spinach, red onion.

**Roast Turkey & Smoked Gouda Panini** 16  
Roasted garlic aioli.

**Open Faced Italian Egg & Fried Salami Panini** 15  
Fontina, spinach, sundried tomato aioli (your choice eggs).

**Grilled Chicken Caesar Wrap with Pancetta** 15  
Tomatoes, parmesan, whole wheat wrap.

**Red Wine Mushroom Burger with Goat Cheese** 16  
Chef's blend beef patty, cremini mushrooms, red wine reduction, arugula, toasted brioche bun.

**Smoked Salmon "BLT" Panini with Lemon Garlic Aioli** 16  
Tomato, lettuce, zucchini pickles.

**Lamb or Chicken Gyro** 13  
Seared seasoned lamb or grilled marinated chicken breast, grilled pita, lettuce, tomato, red onions, tzatziki, roasted potato wedges with lemon and oregano.

## PIZZA

All doughs brushed with a fresh basil pesto.

**Margherita Pizza** 15  
Light tomato sauce, pecorino, roma tomatoes, fresh mozzarella and basil.

**Eggplant & Zucchini "Carpaccio" Pizza** 16  
Thinly sliced eggplant and zucchini, red onions, oregano, shaved parmesan, toasted garlic olive oil.

**Meatball & Pepperoni Pizza with Arugula** 16  
Light sauce, mozzarella, house made meatballs, red onions, basil, parmesan.

**Grilled Asparagus, Corn & Shrimp Pizza** 16  
White pie, fontina cheese, parmesan, basil, truffle oil drizzle.

**"Zep" Pizza** 16  
Light sauce, mozzarella, salami, tomato, red onion, aged provolone, pepperoncini, oregano.

**Roasted Chicken Spinach & Artichoke Calzone** 16  
Garlic, ricotta, mozzarella, parmesan, herbs, side of red sauce.

## ENTRÉES

**Nut Crusted Veal Cutlets Over Tri-Color Salad** 17  
Baby arugula, baby spinach, radicchio, olive oil, balsamic vinegar, shaved pecorino.

**Baked Cheese Tortellini with Pesto Cream & Roast Chicken** 17  
Garlic, red onions, parmesan.

**Grilled Salmon with Mint Yogurt Sauce** 18  
Parsley & sweet roasted pepper cous cous, gilled asparagus, garlic, olive oil.

**Seared Scallops over Spicy Calabrian Chili Risotto** 23  
Zucchini, tomatoes, garlic, shallots, pecorino.

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

*20% Gratuity added for parties of 6 or more. Split plate charge 6.00.*

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